



APPETIZERS FOR SHARING OR GOING ALONE



Our Appetizer menu is designed for diners who want to try a wide variety of savory delights before, or as your meal.

Sauteed Balsamic Seasoned Shrimp

Six shrimp sauteed in olive oil with red onion balsamic vinegar and fresh lemon.
Topped with parmesan cheese and chives.

\$7

Shrimp Cocktail

Six large shrimp served with our homemade cocktail sauce and a wedge of lemon.

\$8

Baked Brie Cheese

Baked with cinnamon apples, sliced almonds and served with garlic toast rounds.

\$10

Baked Goat Cheese

Goat cheese, roasted red peppers and whole garlic baked in olive oil and topped with chives.

Served with garlic toast rounds.

\$8

Parmesan Meatballs

Homemade meatballs oven roasted in marinara sauce and topped with parmesan cheese
Served with parmesan bread sticks.

\$6

Chicken Rockefeller

Julienned chicken breast sauteed and blended with our homemade spinach and topped with parmesan cheese.

Served with garlic toast rounds.

\$8

Roasted Asparagus

Fresh asparagus spears, julienned red pepper, olive oil, spices and oven roasted.

\$5

Shrimp Martini

Sauteed shrimp and mussels in our own special sauce.

\$10

Escargot

Six snails prepared in our own special garlic butter.
Served with parmesan bread sticks.

\$8

Cajun Chicken Strips

Cajun or Buffalo style, julienned chicken breast served with ranch dressing dip.

\$6

Maryland Crab Cake

Chesapeake Bay crabmeat, lightly seasoned and sauteed to a golden brown.

Served on a bed of corn O'brien with a side of remoulade sauce.

\$11

Burgundy Button Mushrooms

A house favorite! Button mushrooms marinated in red wine, onion and spices.

\$5

Spinach and Artichoke Dip

Spinach and diced artichoke hearts topped with parmesan cheese and baked.

Served with garlic toast rounds.

\$8

Blue Cheese Fries

Oven roasted fries topped with blue cheese crumbles and chives.

Served with our famous blue cheese dressing.

\$5

Smoked Whitefish Dip (a must try)

A perfect blend of smoked fresh water Whitefish and cream cheese highlighted with hints of horseradish and lemon. It's mild in flavor.

\$8

**CONSUMER ADVISORY- CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, OR SEAFOOD, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ITEMS MAY BE COOKED TO ORDER.*



HOUSE SPECIALTIES

All of our beef entrées are USDA graded and carefully aged to our specifications.
House specialties include fresh baked bread, Salad bar or Caesar salad.
Soup may be substituted for the salad selection.

***Roast Prime Rib of Beef, Au Jus. Perfectly aged and slow roasted.**

Petite Cut- 8oz...\$21 House Cut- 12oz...\$25

***Blackened Prime Rib:** With cajun spices and blackened in a white hot cast iron skillet- 12oz...\$26
Served with baked potato, vegetable dujour and a side of our famous homemade horseradish sauce.

***Filet Mignon 8oz.**

The most tender of steaks with premium flavor.
Served with baked potato and vegetable dujour.
\$28

***New York Strip 12oz.**

A choice center cut, New York Strip Steak.
Served with baked potato and vegetable dujour.
\$25

Sautéed Lake Perch

Tasty Michigan sized lake perch fillets, lightly breaded and sauteed. Served with rice pilaf and vegetable dujour.
\$20

***Carmelized Top Sirloin 8oz.**

A choice cut Trotter top sirloin, chargrilled and smothered with carmelized onions.
Served with baked potato and vegetable dujour.
\$21

***Fresh Baked Canadian Salmon**

From the northern waters of Canada, we offer this choice of incomparably fresh salmon.
Served with rice pilaf and vegetable dujour.
\$21

***Parmesan Crusted Whitefish**

From the waters of Upper Michigan, a delicate whitefish fillet, oven-roasted with a parmesan crumb crust.
Served with rice pilaf and vegetable dujour.
\$20

Chicken Wellington

Breast of chicken topped with mushroom duxelle, wrapped in a puff pastry shell, with a side of bearnaise.
Served with rice pilaf and vegetable dujour.
\$15

Lemon Chicken & Asparagus

Boneless breast of chicken lightly dusted and sauteed
Served with asparagus, mushrooms and topped with our lemon sauce.
Served on a bed of rice pilaf.
\$16

Crusted Chicken Breast with Spinach and Goat Cheese

Parmesan crusted boneless breast of chicken, sauteed, served on a bed of our fabulous spinach rockefeller and topped with a dollop of goat cheese and red pepper.
Served with rice pilaf and vegetable dujour.
\$17



Plain Jane Chicken

Boneless breast of chicken, sauteed, blackened or char-grilled. Prepared plain, or choose from the options below, to customize your selection.
Served with rice pilaf and vegetable dujour.
\$12

ENTREE ADDITIONS

ADD THESE OPTIONS TO YOUR SELECTION

Add 4 Stuffed Shrimp \$6

Add 4 Grilled Shrimp \$4

Add Alaskan Style \$6

Topped with shrimp, asparagus spears and bearnaise sauce.

Add Oscar Style \$10

Topped with Maine lobster knuckle & claw meat, asparagus spears and bearnaise sauce.

Add Bearnaise Sauce \$2

Add Mushroom Demi Sauce \$2

Add Carmelized Onions \$2

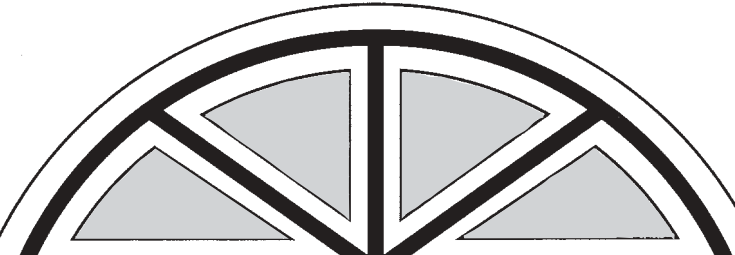
Add Lemon Sauce \$2

Add Burgundy Mushrooms \$2

Add Blue Cheese Sauce \$2



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SANDWICHES

All sandwich selections include baked fries (we do not have a deep fryer) and a pickle spear. You may substitute coleslaw or potato salad for the fries. Add a single trip to our salad bar for \$4.00

Briegel BLT

Famous for its half pound of premium bacon. Served on whole wheat toast with mayo, lettuce and tomato slices.
\$7

Turkey Club Sandwich

Shaved smoked turkey breast, bacon slices, swiss cheese, lettuce and tomato. Served on a croissant with mayo.
\$9

***Hersh Burger**

The best burger in town! Grilled and topped with lettuce, tomato slices and red onion. Served on toasted brioche bun with a side of mayo.
\$8

Traditional Reuben Sandwich

Shaved corned beef, swiss cheese sauerkraut and thousand island dressing. Served on grilled swirled rye bread.
\$8

Chicken Spinach Melt

Boneless breast of chicken lightly dusted and sauteed, topped with swiss cheese, seasoned spinach, leaf lettuce, tomato slices and red onion. Served on ciabatta with a side of basil mayo.
\$9

Mozzarella Veggie Sandwich

Fresh sliced mozzarella, tomatoes, leaf lettuce and roasted red bell pepper. Served on ciabatta with fresh basil mayo.
\$10

French Dip Sandwich

Lean, shaved roast beef piled high on a toasted hoagie roll. Served with a side of Aujus.
\$7
Make it a **Philly Steak** sandwich with sauteed mushrooms, onions and provolone cheese.
\$9



*PASTA & STIRFRY FAVORITES

Add a single trip to our salad bar for \$4.00



Chicken Stirfry

Julienned style chicken breast sauteed with Asian vegetables over rice pilaf. Served with parmesan bread sticks.
\$10

Shrimp Fettuccini

Shrimp and mussels, sauteed and served over fettuccini pasta. Topped with Alfredo Sauce. Served with parmesan bread sticks.
\$15

Sauteed Artichokes with Roasted Bell Peppers & Pine Nuts

Sauteed artichokes, roasted peppers, fresh whole garlic, onions, mushrooms and pine nuts, served over rice. Served with parmesan bread sticks.
\$10

Cajun Chicken Pasta

Cajun style breast of chicken, served over fettuccini pasta with cajun sauce, fresh tomato and scallions. Served with parmesan bread sticks.
\$10

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SOUPS & SALADS



MANHATTAN CLAM CHOWDER

Our famous red clam chowder. \$4



BAKED FRENCH ONION The best you will ever have! \$4



SOUP OF THE DAY Creative concoctions from our kitchen. \$4



Garden Shrimp Salad

Shrimp, tomato, fresh mozzarella, dried cherries, mushrooms and cucumber served over field greens Topped with a touch of balsamic vinegar and olive oil.

\$10

Chicken or Shrimp Caesar Salad

A classic! Fresh romaine lettuce, our house croutons, tossed with our Caesar dressing.** Your choice of chicken or shrimp. Garnished with parmesan cheese and real bacon or anchovy options.

\$10

Without chicken or shrimp. \$6

***Bistro Steak Salad**

Crisp romaine lettuce tossed with our house croutons, steak tips, blue cheese crumbles, walnuts, diced tomatoes and blue cheese dressing.

\$12

Raspberry Spinach Salad

Tender spinach greens tossed with Michigan dried cherries, hard boiled egg, blue cheese crumbles and parmesan cheese. Served with raspberry vinaigrette.

\$8

Caprese Salad

Fresh mozzarella and tomatoes sliced and layered. Drizzled with a touch of balsamic vinegar and olive oil.

Topped with fresh cut basil (when available) and kalamata olives.

\$8

Salad Bar

The original salad bar with the freshest selections of lettuce, prepared salads and toppings.

Often described by our guests as "The best salad bar in town!"

\$9



SALAD ADDITIONS



Add Chicken \$5

Add Fresh Mozzarella \$4

Add 4 Grilled Shrimp \$4

***Add Steak Tips \$6**

***Add Salmon \$10**

*** Our Caesar salad dressing is prepared without any raw egg products. We have made this adaptation to this recipe for your health and safety.*

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DESSERTS

Cheese Cake

Old fashioned New York style cheesecake.
Served plain, with chocolate or topped with strawberries.
\$5

Peanut Butter Pie

Enjoy the great taste of Reese's Peanut
Butter Cup in this slice of pie!
\$5

French Cherry Torte

Right from Moms' kitchen cookbook!
With seasonal versions, it's the best!
\$5

Chocolate Mudd

Cappuccino and Brownie Nut Fudge ice cream,
laced with fudge & walnuts.
Prepared in a chocolate cookie crust.
\$5

Hershey's is proud to feature Melting Moments Ice Cream

Victorian Raspberry Ice Cream

Old fashioned ice cream made with real raspberries.
\$4



Hot Fudge Sundae

Finish your meal with this old fashion favorite!
\$4



Cappuccino Ice Cream

Pure frozen coffee flavor.
\$4

French Vanilla Ice Cream

Smooth and rich vanilla flavor.
\$4

Espresso * Cappuccino * Latte' * Mocha

Regular & Decaffeinated
Carmel, Hazelnut & Vanilla Flavors



NON-ALCOHOLIC BEVERAGES

We serve only the freshest ground and brewed coffee from Lansings' own Paramount Coffee Co.
Milk, Tazo Teas, Iced Tea, Coca-Cola Classic, Diet Coke, Sprite,
Ginger Ale, Vault, Barq's Root Beer, Cherry Coke,
Evian Natural Spring Water, Perrier Sparkling Mineral Water.

FINE BOTTLED BEERS

Dos Equis, Bass Ale, Bud Light, Modelo Especial, Negra Modelo,
Budweiser, Guinness Stout, Miller Lite, Labatt Blue,
Heineken, Michelob Ultra.



DRAFT BEER SELECTIONS

Murphy's Irish Amber
Tap of the month



With parties of six or more an eighteen percent gratuity is
automatically added to your check.

Hershey's
STEAK &
SEAFOOD

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