

WHEATBERRY MOTHER'S DAY

3 COURSE MEAL \$17.95

SUNDAY, MAY 8TH 2016

11:30 AM-8:00 PM

CHOICE OF STARTER

SMOKEHOUSE SALMON & ONION FLATS

House smoked Atlantic salmon with whipped chive-goat cheese and Joel's homemade onion flatbread

SPRING ASPARAGUS SOUP

Fresh asparagus finished with light cream

CHOICE OF ENTRÉE

BOURBON-CHERRY BABY BACKS

MI tart cherries & Kentucky Bourbon infused into our Redbud Barbecue sauce mopped on a half slab of baby back ribs with your choice of two sides

WILD MUSHROOM STEAK

Grilled prime sliced sirloin with a sauté of wild mushrooms and sherry with rosemary asparagus and mashed potatoes

WOOD ROASTED LEMON CHICKEN

½ wood roasted chicken marinated in fresh herbs, lemon and garlic finished on the grill with garlic spinach and roasted potato hash

SPRING VEGETABLE PAPPARDELLE

Asparagus, fresh peas, sweet onions, sweet peppers, diced tomato and baby portabello mushrooms in a light pesto cream

KEY LIME MARGARITA SHRIMP

Grilled large Margarita marinated Gulf shrimp with Key lime & red chili aiolis, corn tortillas, avocado and pico de gallo over Spanish rice

DESSERT

MICHIGAN BLUEBERRY CRUMBLE

MI blueberries with a streusel topping, warm with ice cream