



LUNCH

APPETIZERS

SEASONED WINGS	\$8
Cooked fresh to order with our special seasonings and a choice of buffalo, BBQ or teriyaki sauces	
CALAMARI	\$9
Deep fried squid in a parmesan cheese batter with warm marinara sauce	
SALMON CAKES	\$9
Wild greens, chargrilled red onions served with honey sesame vinaigrette and spicy mustard sauce	
SZECHUAN BEEF SPRING ROLLS	\$9
Basmati rice with asian vegetables and spicy peanut sauce	
SHRIMP COCKTAIL	\$10
Large Gulf shrimp served with horseradish capers and cocktail sauce	
MUSSELS CHEF DARYL	\$10
Sauteed pancetta, fresh basil and crushed red peppers in a tomato basil wine sauce	
AHI TUNA SASHIMI	\$10
Thin sliced blackened tuna served with asian slaw, wasabi and hoisin sauce	

SOUPS AND SALADS

SOUP OF THE DAY	\$5
Prepared fresh daily. Ask your server about today's creation	
SEAFOOD CHOWDER	\$5
Shrimp, scallops and fish in a saffron tomato broth	
ROASTED THREE ONION SOUP	\$5
Oven roasted leeks, red and Spanish onions in a hearty beef broth with melted provolone and parmesan cheese	
HOUSE SALAD	\$5
Traverse City dried cherries, parmesan cheese and sliced almonds served on a mixture of greens	
SOUP AND SALAD	\$8
Daryl's house salad and your choice of soup and salad dressing	
*CAESAR SALAD** Add \$ 3. Grilled Chicken \$ 4. Salmon	\$8
Romaine lettuce and parmesan cheese tossed in a traditional Caesar dressing, topped with anchovies	

HONEY PECAN CHICKEN SALAD	\$9
Honey pecan chicken, tomato and fresh fruit on a bed of baby greens served with a muffin of the day	
CALIFORNIA COBB SALAD	\$10
Diced poached chicken, avocado, tomatoes, bacon, scallions, boiled egg, alfalfa sprouts on baby greens	
*CAJUN NEW YORK SALAD	\$12
Blackened New York strip steak, tomatoes, onions and cornbread croutons on a bed of baby greens with your choice of dressing	
CHARGRILLED SALMON SALAD	\$12
Grilled salmon, Traverse City dried cherries, sliced almonds and asparagus served on baby greens with orange poppy seed vinaigrette dressing	

SANDWICHES

GRILLED PORTABELLA SANDWICH	\$9
Portabella, roasted red and yellow peppers, eggplant, squash, zucchini and dill havarti cheese on a grilled tomato-basil bread served with fries and coleslaw	
CHICKEN CAESAR WRAP	\$9
Breast of chicken marinated in Caesar dressing, grilled, wrapped in a tortilla shell with romaine, chopped tomatoes and melted parmesan cheese served with fresh fruit	
BUFFALO CHICKEN SANDWICH	\$9
Breast of chicken tossed in an authentic buffalo sauce topped with bacon and blue cheese	
HONEY PECAN CHICKEN SALAD SANDWICH	\$9
A mixture of poached chicken, granny smith apples, pecans and honey mustard mayonnaise served on a croissant	
*ANGUS BURGER	\$9
Eight ounces of grilled ground black angus beef served on a homemade bun Add toppings: .50 per topping.....sautéed onions, mushrooms, bacon or cheese	
*TURKEY CLUB	\$9
Oven roasted turkey, bacon, cheddar cheese, red onions, lettuce and tomato served with a red bell pepper mayonnaise	
SHAVED PRIME RIB SANDWICH	\$12
Slow cooked prime rib, caramelized onions, provolone cheese served w/ horseradish sauce on a homemade bun	
GRILLED CHEESE SANDWICH W/SOUP	\$8
Provolone, Swiss, cheddar, Roma tomatoes, served with soup of the day	
½ TURKEY CLUB W/SOUP	\$9
½ sandwich of oven roasted turkey, bacon, cheddar cheese, red onions, lettuce & tomato served w/ a red bell pepper mayonnaise and the soup of the day	

ENTREES

All entrees- Choice of Soup or Salad.....Add \$ 1.00

Choices: House Salad, Caesar Salad, Onion Soup, Seafood Chowder and Soup of the Day

PISTACHIO BASIL CHICKEN	\$12
Sauteed breast of chicken topped with pistachio basil cream sauce served with rice pilaf and fresh vegetables	
QUICHE	\$10
Ask your server for today's creation served with fresh fruit and a muffin	
MEAT LINGUINE	\$12
Slow cooked meat sauce tossed with linguine noodles topped with grilled Italian sausage	
DEEP FRIED CAJUN CATFISH	\$12
Deep fried catfish served with red beans and rice, collards greens and jalapeno cornbread	
VEGETABLE PLATE	\$12
Sampling of baked vegetable napoleon, spinach, portabella mushrooms, egg plant, yellow and red peppers, zucchini and yellow squash with a tomato herb sauce and wild mushroom polenta	
STUFFED CHICKEN BREAST	\$12
Chicken breast stuffed with prosciutto and dill havarti cheese topped with red bell cream sauce served with rice and vegetables	
SMOKED CHICKEN PASTA	\$12
Angel hair pasta, fresh basil, crushed red pepper, pancetta and marinara sauce	
SHRIMP AND LOBSTER PASTA	\$14
Sauteed shrimp and Maine lobster in a red bell pepper cream sauce on fettuccini	
GRILLED CHICKEN CHEF DARYL	\$12
Grilled chicken breast in a garlic cream sauce served with broccoli, mushrooms and fettuccini pasta topped with tomato cancase	
PASTA PRIMAVERA	\$12
Broccoli, peapods, carrots, zucchini, red and yellow peppers, spinach, tomatoes and mushrooms sautéed in a garlic herb sauce on fettuccini	
SHERRY BROILED SCALLOPS	\$14
Lightly dusted in tempura batter, broiled to perfection topped with a sherry-garlic wine sauce served with rice pilaf and fresh vegetables	

* Can be cooked to order NOTICE: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness