

BREAKFAST AND BRUNCH PANINI

Louis' Traditional Breakfast - Two eggs prepared any style, paired with your choice of smoked ham, applewood smoked bacon or sausage, with toasted Sourdough and hash brown potatoes \$7

Omelette, Your Way - we suggest you choose from the following: onions, peppers, tomatoes, mushrooms, smoked bacon, smoked ham, and your choice of cheese...toasted sourdough and your choice of side \$9

Belgian Buttermilk Waffle - dusted with powdered sugar, served with seasonal fresh berries and whipped cream, Vermont maple syrup \$6

Chocolate Chip or Pecan Belgian Waffle - dusted with confectioners sugar, served with seasonal fresh berries and whipped fresh cream, Vermont maple syrup \$7

Stuffed French Toast - stuffed with cinnamon apples and mascarpone cheese, finished with fresh seasonal berries and confectioners sugar \$9

● **Eggs Benedict, Traditional** - Thomas' toasted English muffins layered with smoked ham, poached eggs, hollandaise sauce and fresh fruit \$8

● **Steak & Eggs** - 5oz. filet mignon and eggs prepared to your liking, Choice of Side dish and toasted Sourdough \$15

Monte Cristo - Smoked ham and turkey with strawberry preserves and Gruyere cheese on Sourdough bread, battered in beer batter, finished with powdered sugar and preserves and presented with fresh fruit \$9

● **Milanese Panini** - open faced sandwich on Sourdough with grilled asparagus, poached eggs, melted Gruyere cheese and ribbons of prosciutto, finished with extra virgin olive oil and presented with fresh fruit \$9

● **Croque Madame et Monsieur** - Smoked ham layered with Gruyere cheese on Sourdough bread, half of which is finished with a fried basted egg, the other with Mornay sauce and chives, and presented with fresh fruit \$8

Side of Breakfast Meat - choice of smoked ham, applewood smoked bacon or sausage \$4

● *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

SALADS & SOUPS

Grilled Cobb Salad - grilled chicken breast over mixed field greens with diced bacon, egg, avocado, tomato, and bleu cheese...your choice of dressing \$13

- **Salmon Salad Nicoise** - lima beans, french green beans, grape tomatoes, cucumbers, bell peppers, onions, hard boiled egg, basil and anchovy vinaigrette \$13

Waldorf Chicken Salad - pulled breast of chicken with mayonnaise, apples, grapes, walnuts and shallots, presented over baby greens surrounded with fresh fruits and berries \$11

Mediterranean Salad - grilled chicken breast over tomatoes, cucumbers, onions, piquante peppers, Kalamata olives, feta and oregano, field greens...we suggest oil and vinegar \$13

Boulevard Salad - Black Angus Sirloin Steak sliced over mixed field greens with pine nuts, sun dried tomatoes and crumbled bleu cheese, tossed with balsamic vinaigrette \$15

- **Grilled Caesar** - Our Caesar Salad with either grilled chicken breast or salmon \$13

Spring Salad - grilled chicken breast over mixed field greens with Michigan sun dried cherries, Granny Smith Apples and pecans, tossed with raspberry vinaigrette \$13

Caprese Salad - Stem Tomato slices layered with sliced fresh mozzarella, fresh leaf basil, imported extra virgin olive oil and Balsamic vinegar \$9

French Onion Soup au Gratin - with provolone cheese \$5

Bowl of Soup Du Jour - the Chef's daily creation \$4

HALF SALAD & BOWL OF SOUP

Half Cobb Salad - avocado, tomato, egg, bacon, bleu cheese over field greens and bowl of soup \$10

Half Mediteranean Salad - tomatoes, cucumbers, onions, piquante peppers, Kalamata olives, feta and oregano, field greens, with bowl of soup \$10

House Salad - fresh greens with tomatoes, cucumbers, croutons , hard boiled egg and cheddar cheese..your choice of dressing and bowl of soup \$7

Half Caesar - house made croutons and freshly grated parmesan, and bowl of soup \$9

...add grilled salmon or chicken to any half salad - an additional \$4

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ENTRÉES

FIRST PRICE IS A LA CARTE; SECOND PRICE IS INCLUSIVE, WHICH INCLUDES A CHOICE OF STANDARD SIDE DISH & CHOICE OF SOUP OR DINNER SALAD

4oz Piedmontese Filet - endorsed by the American Heart Association; presented with sautéed shiitake mushrooms au jus 17/\$23

5 oz Filet Mignon - aged Angus filet, with sautéed button mushrooms and zip sauce 15/\$21

8 oz DETROITER - 8oz Top Sirloin, with fried onion ring and zip sauce 11/\$17

Roast Prime Rib of Beef, Director's Cut - 7oz portion of our famous Prime Rib, au jus 12/\$18

Grilled Chicken Breast - Marinated and char grilled 11/\$17

● **Pork Chop** - prepared char grilled or BBQ style 10/\$16

● **Honey Walnut Pork Chop** - finished with honey brandy glaze and chopped walnuts 12/\$18

Two Piece Fish & Chips - two pieces of Louis' famous recipe of north Atlantic fresh Cod. Served with Louis' homemade tartar sauce, and fresh lemon (fries come with inclusive price only) 9/\$15

Chicken Parmigiana - with pasta and sauce marinara \$12 a la carte

Stir Fry with Grilled Chicken - served over rice pilaf and finished with teriyaki glaze \$10 a la carte

Tenderloin Tip Stir Fry - served over rice pilaf and finished with teriyaki glaze \$12 a la carte

SIDES A LA CARTE

Fresh Fruit - \$3

Roasted Garlic - Yukon Gold Mashed Potatoes - \$4

Steamed Fresh Broccoli, sauce hollandaise - \$4

Twice Baked Potato - Louis' recipe \$5

Au Gratin Potatoes - sliced potatoes baked in a cream sauce with three cheeses \$5

Baked Sweet Potato - with brown sugar-cinnamon butter \$4

Rice Pilaf - \$4

French Fries - \$4

Creamed Spinach - shallots, garlic, cream, and a touch of nutmeg \$5 ala carte... \$3 with Inclusive priced entrée

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BURGERS

SERVED WITH YOUR CHOICE OF STANDARD SIDE AND SOUP OR COLE SLAW

- **Classic Burger** - our own grind of 1/2 pound Angus beef, prepared to order char grilled, topped with your choice of cheese and served on a sesame seed bun, with lettuce, tomato and onion, and a spear dill pickle \$10
- **Barbecue Burger** - 1/2 pound house grind, prepared to order char grilled, basted with Louis' sweet and spicy barbecue sauce, smothered in sautéed onions and bacon, cheddar cheese \$11
- **Piedmontese Burger** - only 5 grams of fat, and endorsed by the American Heart Association; prepared to order char grilled, topped with your choice of cheese and served on a sesame seed bun, with lettuce, tomato and onion, and a spear dill pickle \$12

PANINI & SANDWICHES

SERVED WITH YOUR CHOICE OF STANDARD SIDE AND SOUP OR COLE SLAW

Mediterranean Grill Panini - Grilled chicken, tomato, onion, cucumber, crumbled Feta, sweet piquante peppers, on Sourdough bread and basil olive oil \$10

Portabella Panini - grilled marinated portabella mushroom, sautéed onions, roasted red peppers, Gruyere cheese, and fresh basil on Sourdough bread \$10

THE FISCHER - 1/2 pound of thinly sliced hot corned beef on Jewish Rye with cole slaw, Swiss cheese and Russian dressing \$10

GRAND RIVIERA CLUB - Imported Proscuito, Salami, and Smoked Ham, Provolone cheese, lettuce, tomato, onion, piquante peppers and vinaigrette dressing on a French Baguette \$11

Cubano Panini - thinly sliced smoked turkey and ham, sliced pickles, whole grain mustard and Gruyere cheese on Sourdough bread \$10

Grilled Reuben - 1/2 pound of thinly sliced hot corned beef on grilled marbled rye and sauerkraut, Swiss cheese \$10

Roast Beef Panini - on sourdough with Gruyere and Boursin Cheese, caramelized onions, and piquante peppers \$10

French Dip - slow roasted top round of beef layered with Swiss cheese and grilled, served au jus \$10

HALF SANDWICH & BOWL OF SOUP

Half Cubano Panini - half version of the Cubano, with a side of fruit and bowl of soup du jour \$8

Half Reuben - half version of the Reuben, with a side of fruit and bowl of soup du jour \$8

Half GRAND RIVIERA CLUB - half version of the CLUB, with a side of fruit and bowl of soup du jour \$9

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