

BREAKFAST AND BRUNCH PANINI

Stuffed French Toast - stuffed with cinnamon apples and mascarpone cheese, finished with fresh seasonal berries and confectioners sugar \$12

- **Eggs Benedict, Traditional** - Thomas' toasted English muffins layered with smoked ham, poached eggs, hollandaise sauce and fresh fruit \$11

- **Steak & Eggs** - 5oz. filet mignon and eggs prepared to your liking, Choice of Side dish and toasted Sourdough \$19

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 \$12

- **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 \$12

● *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 \$15

- **Salmon Salad Nicoise** - lima beans, french green beans, grape tomatoes, cucumbers, bell peppers, onions, hard boiled egg, basil and anchovy vinaigrette \$15

Waldorf Chicken Salad - pulled breast of chicken with mayonnaise, apples, grapes, walnuts and shallots, presented over baby greens surrounded with fresh fruits and berries \$14

Mediterranean Salad - grilled chicken breast over tomatoes, cucumbers, onions, piquante peppers, Kalamata olives, feta and oregano, field greens...we suggest oil and vinegar \$15

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 \$18

- **Grilled Caesar** - Our Caesar Salad with either grilled chicken breast or salmon \$15

Spring Salad - grilled chicken breast over mixed field greens with Michigan sun dried cherries, Granny Smith Apples and pecans, tossed with raspberry vinaigrette \$15

Caprese Salad - Stem Tomato slices layered with sliced fresh mozzarella, fresh leaf basil, imported extra virgin olive oil and Balsamic vinegar \$12

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

Chicken Pastina - \$4

HALF SALAD & BOWL OF SOUP

Half Cobb Salad - avocado, tomato, egg, bacon, bleu cheese over field greens and bowl of soup \$12

Half Mediteranean Salad - tomatoes, cucumbers, onions, piquante peppers, Kalamata olives, feta and oregano, field greens, with bowl of soup \$12

House Salad - fresh greens with tomatoes, cucumbers, croutons , hard boiled egg and cheddar cheese..your choice of dressing and bowl of soup \$10

Half Caesar - house made croutons and freshly grated parmesan, and bowl of soup \$11

...add grilled salmon or chicken to any half salad - an additional \$5

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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 21/\$27

5 oz Filet Mignon - aged Angus filet, with sautéed button mushrooms and zip sauce 19/\$25

8 oz DETROITER - 8oz Top Sirloin, with fried onion ring and zip sauce 15/\$21

Roast Prime Rib of Beef, Director's Cut - 7oz portion of our famous Prime Rib, au jus 18/\$24

Grilled Chicken Breast - Marinated and char grilled 13/\$19

● **Pork Chop** - prepared char grilled or BBQ style 13/\$19

● **Honey Walnut Pork Chop** - finished with honey brandy glaze and chopped walnuts 15/\$21

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) 13/\$16

Chicken Parmigiana - with pasta and sauce marinara \$16 a la carte

Stir Fry with Grilled Chicken - served over rice pilaf and finished with teriyaki glaze \$14 a la carte

Tenderloin Tip Stir Fry - served over rice pilaf and finished with teriyaki glaze \$16 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 \$13
- **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 \$14
- **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 \$15

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 \$13

Portabella Panini - grilled marinated portabella mushroom, sautéed onions, roasted red peppers, Gruyere cheese, and fresh basil on Sourdough bread \$13

THE FISCHER - 1/2 pound of thinly sliced hot corned beef on Jewish Rye with cole slaw, Swiss cheese and Russian dressing \$13

GRAND RIVIERA CLUB - Imported Proscuito, Salami, and Smoked Ham, Provolone cheese, lettuce, tomato, onion, piquante peppers and vinaigrette dressing on a French Baguette \$14

Cubano Panini - thinly sliced smoked turkey and ham, sliced pickles, whole grain mustard and Gruyere cheese on Sourdough bread \$13

Grilled Reuben - 1/2 pound of thinly sliced hot corned beef on grilled marbled rye and sauerkraut, Swiss cheese \$13

Roast Beef Panini - on sourdough with Gruyere and Boursin Cheese, caramelized onions, and piquante peppers \$13

French Dip - slow roasted top round of beef layered with Swiss cheese and grilled, served au jus \$13

HALF SANDWICH & BOWL OF SOUP

Half Cubano Panini - half version of the Cubano, with a side of fruit and bowl of soup du jour \$11

Half Reuben - half version of the Reuben, with a side of fruit and bowl of soup du jour \$11

Half GRAND RIVIERA CLUB - half version of the CLUB, with a side of fruit and bowl of soup du jour \$12

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