

## BREAKFAST AND BRUNCH PANINI

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**Stuffed French Toast** - stuffed with cinnamon apples and mascarpone cheese, finished with fresh seasonal berries and confectioners sugar \$15

● **Eggs Benedict, Traditional** - Thomas' toasted English muffins layered with smoked ham, poached eggs, hollandaise sauce and fresh fruit \$14

● **Steak & Eggs** - 5oz. filet mignon and eggs prepared to your liking, Choice of Side dish and toasted Sourdough \$29

**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 \$15

● **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 \$15

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

## SALADS & SOUPS

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**Grilled Cobb Salad** - grilled chicken breast over mixed field greens with diced bacon, egg, avocado, tomato, and bleu cheese...your choice of dressing \$17

- **Salmon Salad Nicoise** - lima beans, french green beans, grape tomatoes, cucumbers, bell peppers, onions, hard boiled egg, basil and anchovy vinaigrette \$19

**Waldorf Chicken Salad** - pulled breast of chicken with mayonnaise, apples, grapes, walnuts and shallots, presented over baby greens surrounded with fresh fruits and berries \$17

**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 \$21

- **Grilled Caesar** - Our Caesar Salad with either grilled chicken breast or salmon \$17

**Spring Salad** - grilled chicken breast over mixed field greens with Michigan sun dried cherries, sliced Apples and walnuts, tossed with raspberry vinaigrette \$17

**Caprese Salad** - Stem Tomato slices layered with sliced fresh mozzarella, fresh leaf basil, imported extra virgin olive oil and Balsamic vinegar \$14

**French Onion Soup au Gratin** - baked with provolone cheese \$7

**Chicken Pastina** - \$5

## HALF SALAD & BOWL OF SOUP

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**Half Cobb Salad** - avocado, tomato, egg, bacon, bleu cheese over field greens and bowl of soup \$14

**Half Mediteranean Salad** - tomatoes, cucumbers, onions, piquante peppers, Kalamata olives, feta and oregano, field greens, with bowl of soup \$14

**House Salad** - fresh greens with tomatoes, cucumbers, croutons , hard boiled egg and cheddar cheese..your choice of dressing and bowl of soup \$13

**Mediterranean Salad** - grilled chicken breast over tomatoes, cucumbers, onions, piquante peppers, Kalamata olives, feta and oregano, field greens...we suggest oil and vinegar \$17

**Half Caesar** - house made croutons and freshly grated parmesan, and bowl of soup \$13

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

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## ENTRÉES

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

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**4oz Piedmontese Filet** - endorsed by the American Heart Association; presented with sautéed shiitake mushrooms au jus 24/\$29

**5 oz Filet Mignon** - aged Angus filet, with sautéed button mushrooms and zip sauce 23/\$29

**8 oz DETROITER** - 8oz Top Sirloin, with fried onion ring and zip sauce 17/\$23

**Roast Prime Rib of Beef, Director's Cut** - 7oz portion of our famous Prime Rib, au jus 22/\$28

**Grilled Chicken Breast** - Marinated and char grilled 15/\$21

● **Pork Chop** - prepared char grilled or BBQ style 16/\$21

● **Honey Walnut Pork Chop** - finished with honey brandy glaze and chopped walnuts 18/\$23

**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) 14/\$17

**Chicken Parmigiana** - with pasta and sauce marinara \$18 a la carte

**Stir Fry with Grilled Chicken** - served over rice pilaf and finished with teriyaki glaze \$17 a la carte

**Steak Tip Stir Fry** - served over rice pilaf and finished with teriyaki glaze \$19 a la carte

## SIDES A LA CARTE

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**Fresh Fruit** - \$4

**Garlic Yukon Gold Mashed** - \$4

**Steak Fries** - \$4

**Creamed Spinach** - with sauted shallots, garlic & cream \$6 ala carte... \$3 with Inclusive priced entrée

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

**Rice Pilaf** - \$4

**Broccoli** - with hollandaise \$4

**Twice Baked Potato** - Louis' recipe \$5

**Au Gratin Potatoes** - sliced potatoes baked with cream & 2 cheeses \$5

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## BURGERS

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

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- **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 \$15
- **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 \$16
- **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 \$17

## PANINI & SANDWICHES

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

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**Mediterranean Grill Panini** - Grilled chicken, tomato, onion, cucumber, crumbled Feta, sweet piquante peppers, on Sourdough bread and basil olive oil \$15

**Portabella Panini** - grilled marinated portabella mushroom, sautéed onions, roasted red peppers, Gruyere cheese, and fresh basil on Sourdough bread \$15

**THE FISCHER** - 1/2 pound of thinly sliced hot corned beef on Jewish Rye with cole slaw, Swiss cheese and Russian dressing \$15

**GRAND RIVIERA CLUB** - Imported Proscuito, Salami, and Smoked Ham, Provolone cheese, lettuce, tomato, onion, piquante peppers and vinaigrette dressing on a French Baguette \$16

**Cubano Panini** - thinly sliced smoked turkey and ham, sliced pickles, whole grain mustard and Gruyere cheese on Sourdough bread \$15

**Grilled Reuben** - 1/2 pound of thinly sliced hot corned beef on grilled marbled rye and sauerkraut, Swiss cheese \$15

**Roast Beef Panini** - on sourdough with Gruyere and Boursin Cheese, caramelized onions, and piquante peppers \$15

**French Dip** - slow roasted top round of beef layered with Swiss cheese and grilled, served au jus \$15

## HALF SANDWICH & BOWL OF SOUP

**Half Cubano Panini** - half version of the Cubano, with a side of fruit and bowl of soup du jour \$13

**Half Reuben** - half version of the Reuben, with a side of fruit and bowl of soup du jour \$13

**Half GRAND RIVIERA CLUB** - half version of the CLUB, with a side of fruit and bowl of soup du jour \$14

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