

## Starters

### SHRIMP COCKTAIL

Fresh gulf shrimp, served chilled with a spicy cilantro cocktail sauce **\$6.95**

### CALAMARI

Flash fried to a golden brown, served with a Cajun rémoulade **\$5.95**

### COCONUT SHRIMP

Fried coconut crusted shrimp served with a spicy orange marmalade sauce **\$7.95**

### ONE HALF LANGOSTINO LOBSTER

One half warm water lobster tail pan seared, with bacon  
In a boursin cheese sauce **\$8.95**

### BEEF TIPS FORRESTER\*

Sautéed beef tenderloin tips and caramelized wild mushrooms  
served with a Brandy cream sauce **\$6.95**

### COMBO PLATTER \*

Coconut shrimp, fried zucchini, calamari, chicken tenders **\$12.95**

### BROCHETTA

Toasted ciabatta topped with mozzarella cheese, tomato concasse,  
garlic, olive oil and fresh basil **\$6.95**

### ESCARGOT

Old world style with garlic butter, parsley and Parmesan cheese **\$5.95**

### FRIED ZUCCHINI

Tempura battered, fried golden brown **\$4.95**

\* Health Advisory- **The consumption of raw or uncooked eggs, poultry, beef, seafood, or shellfish may increase the possibility of food borne illness**

## Soups and Salads

**Fresh Daily Soup Selections available \$3.95**

### **BOTTOMLESS SOUP AND SALAD**

Choose one of our fresh daily soups along with our mixed field greens salad **\$5.95**

### **MIXED FIELD GREENS SALAD**

With red onion, cucumber and tomato **\$2.95**

### **GREEK SALAD**

fresh greens, red onions, cucumbers, tomatoes, calamata olives,  
feta cheese, beets, and pepperoncini **\$6.95**  
with calamari **\$11.95**

### **CLASSIC CAESAR SALAD**

romaine lettuce, seasoned croutons, parmesan and  
romano cheese, and our classic caesar dressing **\$6.95**  
with chicken **\$8.95** with calamari **\$11.95** with shrimp **\$12.95**  
with salmon **\$14.95**

### **OUR "AWARD WINNING" COBB SALAD**

Fresh field greens, turkey, bacon, bleu cheese, avocado,  
artichoke hearts, red onion, capers and vinaigrette **\$7.95**

## Sandwich Board

### **PERCH SANDWICH**

Great Lakes perch, fried and served on an onion roll with tartar sauce **\$7.95**

### **MICHIGAN WALLEYE SANDWICH**

fried crisp, served on a baguette with green olive ragout and tartar **\$7.95**

### **MARINATED CHICKEN SANDWICH**

grilled chicken, with lettuce, tomato, and mayonnaise, on an onion roll **\$7.95**

### **FRENCH DIP**

sliced beef with onions and mozzarella cheese on a baguette with au jus **\$7.95**

### **CERTIFIED ANGUS BEEF BOURSIN CHEESE BURGER \***

served on a ciabatta with lettuce, tomato, red onion and bacon **\$6.95**



### **CAJUN CORNED BEEF SANDWICH**

served on a pretzel roll with swiss cheese, red onion,  
lettuce tomato and a cajun rémoulade **\$7.95**

### **TURKEY BLT WRAP**

Sliced turkey, bacon, lettuce, tomato, red onion wrapped in lawash  
with honey mustard dressing **\$6.95**

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## **Entrees**

*All entrees, excluding pasta dishes, come with choice of starch and vegetable of the day*

### **CHICKEN PICATTA**

breast of chicken sautéed in lemon butter and white wine, with mushrooms and artichoke hearts **\$13.95**

### **CHICKEN AGLIO OLIO**

Grilled chicken breast, with onions, wild mushrooms, peppers sautéed in garlic and olive oil, tossed with tri color fettuccine **\$14.95**

### **CHICKEN FLORENTINE**

breast of chicken sautéed in garlic and white wine with fresh mushrooms, spinach, parmesan cheese and a white cream sauce **\$13.95**

### **VEAL TOSCA**

medallions of veal dipped in a light egg and parmesan cheese batter, sautéed and served with tomato basil sauce and linguine **\$16.95**

### **VEAL SALTIMBOCCA**

sautéed Medallions of veal with prosciutto, in a Madeira sage butter sauce and topped with mozzarella cheese **\$16.95**

### **VEAL PORTOFINO**

sautéed medallions of veal with green and black olives, finished with white wine and a demi-glace, accompanied with gulf shrimp **\$17.95**

### **VEAL MARSALA**

sautéed medallions of veal with sautéed mushrooms in a marsala demi glace **\$16.95**

### **WILD MUSHROOM GARDEN PASTA**

linguine tossed with sautéed mushrooms, fresh spinach, olive oil, garlic, and romano cheese **\$12.95** with chicken **\$14.95**

### **SURF & TURF PASTA**

tossed with tri color fettuccine, beef tenderloin tips and shrimp, bacon and onion, with a boursin cheese wine sauce **\$17.95**

### **LINGUINI WITH MEAT BALLS**

served with Mr. C's own rich sauce **\$8.95**

### **TOASTED MEAT RAVIOLI**

breaded, served with sauce selection: tomato basil, alfredo, or tomato meat **\$13.95**

### **SEAFOOD PASTA**

sautéed shrimp, scallops, julienne peppers, peapods, and mushrooms in an herb cream sauce tossed with linguine pasta **\$16.95**

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**FRESH GULF SHRIMP**

tempura battered with vegetables or scampi style  
over tri color fettuccine **\$15.95**

**FISH AND CHIPS**

fresh Alaskan cod, deep-fried and served  
with French fries, tartar sauce, and lemon **\$11.95**

**WHITEFISH**

Great Lakes whitefish lightly seasoned and sautéed or broiled **\$13.95**

**LAKE PERCH**

**“A DOWNRIVER CLASSIC”**

served lightly fried or sautéed and finished with a white  
wine, lemon caper butter sauce **\$14.95**

**AHI TUNA \***

sesame seed crusted and seared rare with an aged  
balsamic reduction over zucchini noodles **\$16.95**

**PANSEARED SALMON FILET**

Finished with a lemon thyme butter **\$15.95**

**BEEF BISTRO MEDALLIONS \***

two 4 ounce beef medallions, glazed with Italian herb butter **\$16.95**

**CHARBROILED AGED FILET OF BEEF TENDERLOIN \***

aged certified Angus beef finished with Italian herb butter  
6 oz **\$18.95**      8 oz **\$21.95**



**FILET OF BEEF TENDERLOIN AND GULF SHRIMP \***

six-ounce filet of certified Angus beef tenderloin served with gulf shrimp **\$25.95**

**NEW YORK STRIP STEAK \***

twelve ounce strip served with Italian herb butter **\$23.95**

**BABY BACK PORK RIBS**

slow roasted overnight with a brown sugar rub and BBQ sauce  
half rack **\$12.95**    full rack **\$21.95**

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