



# Supple Suppers

our dinner menu  
served from 4:00 p.m. daily



125 W. Shiawassee at Adelaide  
810.629.8852  
www.lunchandbeyond.com

Monday - Thursday 7:00 a.m. - 10:00 p.m.  
Friday and Saturday 7:00 a.m. - 11:00 p.m.  
Sunday 7:00 a.m. - 9:00 p.m.

## Appetizers

### Crab Cake Sliders

A pair of house-made jumbo lump blue crab cakes on brioche buns, topped with a caper remoulade, and served in a basket with a side of Tim's chips. 13.95

### Shrimp de Jonghe

Shrimp baked in a parmesan, parsley and garlic butter sauce, served with baguette crostini. 12.95

### French Laundry Pizza

A rustic pizza topped with tender chunks of chicken, kalamata olives, goat cheese, roasted red peppers, and baby arugula. 10.95

**Vegetarian Pizza** - Roma tomatoes, fresh mozzarella, basil, and extra virgin olive oil. 9.95

### Wild Mushroom Empanadas

Flaky crust filled with a savory filling of mushrooms, sherry wine and fresh thyme, baked until golden and served with crème fraiche. 9.95

### Fresh Butter and Salame

French butter with crystal sea salt and French salame served with fresh paesano bread. 8.50

### Cheese Plate

Although often served at the end of the meal in Europe, cheese is also a great way to start the meal. It's great along side a salad as a main dish. For two 13.95, for four 19.95

### Extra Virgin Olive Oil

Choose from our flavour-full collection: a single oil as an appetizer, or two oils with the comparison sampler. Both are served "rip and dip" style with *Bakehouse* Paesano bread, sea salt, and freshly cracked pepper. Appetizer 5.25, Sampler 8.25

### Oysters Rockefeller

Fresh oysters on the half shell topped with a spinach, onion, bacon and Pernod mixture, oven-baked and topped with Bearnaise and Parmigiano-Reggiano cheese. 12.95

### The Laundry Artichoke Dip

Fresh spinach, artichoke hearts, sautéed mushrooms, French brie, Parmigiano-Reggiano, and Italian gorgonzola cheeses, all baked until golden and served with baguette slices for dipping. 10.25

### Charcuterie Plate

An assortment of pâtés, cured meats, cornichons, pickled pearl onions, and mustards served with a crusty bread. 16.95

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## Repas à Quatre Services

Our Four Course Dinners are similar to the Prix Fixe. For an additional 9.95, you can complete any entrée selection with the following salad/soup, cheese, and dessert courses:

Your Choice of:  
Small Caesar Salad, Small Tossed Salad,  
Cup of Soup du Jour, or Chili.

Cheese Plate

Your Choice of:  
Slice of Pie, Chocolate Truffle Plate,  
or a Dish of Crème Brûlée.

*The salad/soup course is served before the entrée,  
and the Cheese Plate is served after.*

## Entrées

### Lobster Roll

For those of you who grew up out east, you know just what I'm talking about. For everyone else, this is something generations have grown up with from New York to Maine. Over a half-pound of real lobster tossed with mayo, celery, onions and a pinch of dijon. Served with leaf lettuce on a fresh roll and *Tim's Pacific Northwest* potato chips. 23.95

*For me, a nice glass of dry wine is best with a Lobster Roll and I say the simpler the better as long as it's not too sweet. I like a glass of the Coteaux de Languedoc or Gruner Veltliner along this Eastern tradition.*

### Pan-seared Sea Scallops with Goat Cheese Risotto \*

Eight ounces of seared sea scallops served on a bed of goat cheese, spinach and wild mushroom risotto. 24.95

*When I think of "fruits de mer" (fruits of the sea), I think of scallops, mussels and crab and the west coast of France, and when I think of the west coast of France I think of Muscadet. Try a glass of the wonderfully mineraly Domaine de La Louvretie.*

### Grilled Mustard and Honey-Glazed Pork Tenderloin \*

Eight ounces of pork tenderloin glazed with a mustard and honey, served with braised apple and savoy cabbage, sweet corn pudding, and a rich pork demi glace. 21.95

*One of my favorite blends of late is the Tamas Double Decker Red. A wonderful blend of Cabernet Sauvignon, Barbera and Petite Sirah and a wonderful marriage with this delicious pork dish that is not so sweet with a nice mustard flavor. This is a great everyday wine that would hold up well with a lot of meat dishes that are not overly aggressive.*

### Pan-Roasted Halibut \*

An eight-ounce pan-roasted halibut fillet topped with a tomato, red onion, and caper beurre blanc. Served with an asparagus, applewood-smoked bacon and roasted fingerling stew. 25.95

*I think you need something dry and white with this dish and due to the stew on top of the Halibut I suggest a California Chardonnay because of the oaky finish. The French Chardonnay may be a bit too crisp.*

### Chargrilled Marinated Flank Steak \*

Tender sliced flank steak topped with a with pickled sweetcorn, red onion, bell pepper and tomatillo relish. Served with Lyonnaise potatoes and vegetable du jour. 18.95

*Although this dish obviously would be terrific with a brown ale, I love it with a glass of Footbot shiraz. This is a such a great glass of wine that it just makes you feel good about yourself. You will hear yourself saying "Ah, what a great pick for the wine," in your head. It's hard to go wrong with a glass of d'Arenberg Australian wine.*

### Pepper-Crusted Beef Tenderloin \*

An eight-ounce, pepper-crusted beef tenderloin, Maytag blue cheese and pancetta risotto cake, roasted asparagus, and crispy cotton onions. 26.95

*Louis from Beaucanon came over to California with his sister and started making wine in the tradition of his family back in Bordeaux about 10 years ago and has established himself as one of the great producers in America. His Trifecta (a blend of Cabernet Sauvignon, Merlot and Cabernet Franc) is terrific with a good black peppercorn crusted tenderloin.*

### Shrimp Fettucini \*

Roasted black tiger shrimp on a bed of fettuccini noodles tossed with baby arugula and a vodka sauce. 20.95

*Ask your server what is on draft this evening and if there is a good IPA, Kolsch or local pilsner, I think it would go great with this pasta dish.*

### Veal Milanese with Basil Caper Butter \*

Breaded veal scallopini topped with a compound butter with basil and capers. Served with an orzo pasta tossed with roasted pistachios and kalamata olives. 22.95

*La Playa Claret is another really great blend from Chile that I have really enjoyed lately and I think goes great with this veal dish. It's a blend of Carmenere, Cabernet Sauvignon and Petit Verdot. A great glass from South America.*

### Roasted Rack of New Zealand Lamb \*

Roasted rack of New Zealand lamb topped with a blackberry demi-glace. Served with chipotle-laced sweet potatoes and vegetable du jour. 26.95

*I really like beer with lamb and I suggest a Fuller's ESB (one of my favorite all time bitters) or a Scottish ale like the Orkney Skullsplitter. They both hold up really well with game and don't dominate the dish.*

### Brown Rice Ziti with San Marzano Tomatoes

Gluten-free and vegan-friendly pasta noodles tossed with fennel, spinach, and San Marzano plum tomatoes. 16.95

*This dish calls out for beer! Ask your server what is great on draft today. I suggest something on the lighter side with this pasta dish, like a great American lager or a summer wheat beer.*

### Vegetable Gratin

Spanish style rice topped with seasonal summer vegetables, fresh mozzarella and parmesan cheeses and baked until golden. 14.95

*I suggest a Hefeweizen, a brown ale or an IPA to go along side this great vegetable dish. They're not going to overpower the dish so you can enjoy both the beer and the vegetables.*

### Pepper and Herb-Crusted Salmon Oscar \*

Eight ounces of crusted, pan-seared salmon topped with jumbo lump crabmeat and Béarnaise sauce. Served with roasted asparagus and crispy potato pancakes. 22.95

*There is nothing like a great Chardonnay with fish, but as we all know, there is a great difference between French and California Chardonnays. The French rely heavily on the minerality of the earth (terroir) and the Californians cover the terroir by aging their wine in oak therefore giving their wines a very oaky finish. Both are exceptional wines, but I prefer a French Chardonnay with fish. It is crisp, fruity, and delicious and you taste the minerals of the earth. For the beer lovers, I suggest the Oude Geuze Vieille. It's a very complex beer with hints of lemon rind, lime, and berry flavour with a zingy fresh acidity. Very easy drinking.*

### New York Strip Steak \*

A fourteen-ounce Black Angus, New York strip steak topped with a medley of sautéed peppers and onions and our house made demi-glace. Served with a baked potato and vegetable du jour. 28.95

*I love the Little James' Basket Press and particularly with a great piece of meat. One of the reasons is, is that I always feel like I am getting away with something because this 100% Grenache wine tastes like it should be a lot more expensive than it is. If it wasn't for the French laws and the limits it puts on this winery it would be 20.00 more a bottle. I guess that is one reason to love the French!*

### Aglio e Olio

Italian spaghetti with garlic, olive oil, Italian sausage, capers, white wine, tomatoes, and spinach. Not your average red sauce spaghetti. This one has more of a Mediterranean feel. 16.95

*Instead of the classic Chianti, why not try something new, like the Rivetto Nebbiolo d'Alba from Piedmont (great with dishes like this) or something a bit more sophisticated like the Barbera. Italy is more than just Chianti! If you would like to enjoy a beer with this dish, make it a big one with a lot of hops, otherwise it will get lost.*

### Coq Au Vin

"A classic French dish." Tender boneless chicken thighs braised in a rich red wine sauce paired with roasted garlic whipped potatoes and vegetable du jour. 18.95

*Since this dish can trace its root back to the time of the ancient Gauls, it's appropriate to pair it with another old stand-up wine from France. I have been enjoying Chinon for a number of years now and think it is great along side this Coq au Vin. Chinon sits on the banks of the Vienne River in the Loire Valley. It produces a fresh and supple red wine with a distinguished violet aroma. Using primarily Cabernet Franc, this light red wine goes great with a number of dishes from chicken to beef.*

### Turkey Meatloaf

This is a simple, but delicious meal. Many of us were brought up on meatloaf and miss the fact that fancy dishes have come to outshine this once common American family dish. (Not to mention the cold, leftover meatloaf sandwiches the next day.) Our meatloaf is made with turkey, eggs, bread crumbs, bell peppers, zucchini, yellow squash, tomato paste, Grafton Vermont Cheddar and French Dijon. It's served with roasted baby potatoes and the vegetable du jour. 15.95

*The great thing about this dish is that just about anything will go well with this meatloaf. I like to drink either a great IPA or a really great American Pilsner like the Victory Prima Pils, and if I am in the mood for wine, the new Château d'Oupia, which really impressed me for the price.*

The suggestions for beverage pairings are offered by Mark Hamel, owner, The French Laundry. For more information, ask our staff.

\* Genesee Co. Health Dept. requires posting of the following: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Sandwiches

- \*1 **BLT**  
Applewood smoked bacon, lettuce, tomato, and mayo on Jewish rye. 8.75
- \*11 **Reuben**  
Warm house-boiled corned beef, Switzerland Swiss cheese, sauerkraut, and Russian dressing on grilled Jewish rye. 10.50
- \*28 **Ron's Lifesaver**  
Smoked turkey breast, *Grafton* Vermont Cheddar, lettuce, tomatoes, sweet red onions, mayo, and pesto on grilled French farm bread. 10.75
- \*40 **The Floydian Slip**  
Our homemade chicken salad, *Zingerman's* natural cream cheese, *American Spoon Foods* raspberry preserves, red onions, and lettuce wrapped in whole wheat flat bread. 10.75
- \*45 **I Don't Need No Cell Phone**  
Aged Asiago cheese, Italian pesto, roasted red peppers, marinated artichoke hearts, and sautéed onions on grilled Parmesan pepper bread. 10.95
- \*89 **The French Dip**  
Real roast beef on a buttered crusty baguette served au jus! (o'j'ho) - a rich beef-base broth, containing a splash of brandy and sautéed onion. The French love it ... and you will too! 10.50

## Salad Entrées and Sides

### Ask about our salad of the month

Our salads are served with bread and butter.

**Dressings:** Raspberry vinaigrette, maple balsamic vinaigrette, Caesar, Aegean (Greek), *Maytag* blue cheese, ranch, or Russian.

### House Salad

*Nueske's* pit smoked peppered ham, turkey breast, Switzerland Swiss cheese, hard boiled eggs, and tomatoes on a bed of mixed greens. 10.50

### Greek Salad

Romaine lettuce, feta, dolmas (stuffed grape leaves), roasted red peppers, kalamata olives, cucumbers, cherry tomatoes, red onions, and Greek herbs. 10.50

### Tossed Salad

Cherry tomatoes, carrot slices, cucumbers, red onions, and croutons on a bed of mixed greens. 6.25

### Caesar Salad

Romaine lettuce, grated Parmigiano-Reggiano cheese, croutons, and fresh ground black pepper. 7.75

With grilled chicken breast, add 3.00. With grilled salmon, add 5.25.

### Sparty's Super Siesta Salad

Fresh guacamole, black bean tortilla chips, romaine lettuce, shredded *Grafton* Vermont Cheddar, scallions and green peas tossed with ranch dressing. Small 9.25, Regular 11.75 With chicken breast, add 3.00.

### Bohemian Breeze

Romaine lettuce topped with our fresh house-made chicken salad, mandarin oranges, strawberries, and cashews served with raspberry vinaigrette. Small 9.25, Regular 11.75

### Caprese

Fresh Burrata mozzarella (mozzarella filled with cream) layered with sliced Roma tomatoes and fresh basil leaves, drizzled with a balsamic vinegar reduction and extra virgin olive oil. Served with a simple bruschetta. 10.25

### Small Tossed Salad

With your choice of dressing. 4.95

### Small Caesar Salad

Tossed with our house-made Caesar dressing. 4.95

## Soups and Chili

Soup du Jour Cup 4.25, Bowl 6.25

Real French Onion Soup .....  
Soupe à l'oignon gratinée. One size only 8.50

Turkey Chili .....

Served with sour cream and *Grafton* Vermont Cheddar.  
Cup 4.25, Bowl 6.25

## Vegetarian Platter

Fresh pita, hummus, tabbouleh, dolmas (stuffed grape leaves), and a baby Greek salad. 11.50

## Traditional Favorites

Mac-n-Cheese .....

Made from scratch with *Grafton* Vermont Cheddar. 6.95

Spanikopita

The traditional Greek Spinach pie bursting with flavour. 8.50 slice

## Desserts

*Zingerman's* Pecan Pie 4.75 slice

French Laundry Fresh Fruit Pie du Jour

Ask our staff for the current selections. 3.75/4.25 slice  
à la mode with our cinnamon-vanilla ice cream, add 2.95

Cinnamon-Vanilla Ice Cream

A bowl of our exclusive *French Laundry* ice cream. 4.95

Ice Cream & Olive Oil

Try something different and complementary. Two scoops of our cinnamon-vanilla ice cream served with one of our estate-bottled extra-virgin olive oils. Topped with Fleur d'Sel French sea salt. 5.25

Slice of Cake du Jour 4.75 slice

B's Bug Bar Ice Cream Sandwich 6.25

Bread Pudding

Ask your server about the selection of the day. 5.95

Rice Pudding .....

Cream, milk, cinnamon, sugar, and plump, juicy raisins. 3.50 side

Crème Brûlée

Loads of heavy cream, rich egg yolks, sugar, and real vanilla.  
Topped with caramelized sugar. 5.50 side

Chocolate Truffle Plate

Chocolate truffles handmade at Itza Bloomin' Chocolate Company.  
Full plate 5.95, petite plate 3.95



We serve Cinnamon-Vanilla ice cream made exclusively for the Laundry by Uncle Ray's Dairyland.



We are happy to say that we serve *Zingerman's* breads and pastries.