

À la Carte

The House Soup:	Kibbeh	\$4.95 for 2 pieces
Carrot Chicken	Shish Kafta	\$6.50 for 3 pieces
Soup Du Jour	Falafil	\$5.95 for 5 pieces with tahini
Soup By The Quart	Hommus	\$5.95
Taboulee	Small Hommus	\$3.95
Small Taboulee	Meat Grape Leaves	\$7.95
House Tossed Greens	Vegetarian Grape Leaves	\$7.95

Children's Choices for Children under 10

Grilled Cheese	Hamburger.....	\$4.75
Grilled Ham & Cheese	Cheeseburger.....	\$4.95
Peanut Butter & Jelly	Chicken Tenders	\$7.95

Beverages

Coffee	Orange Juice	\$2.25
Hot Tea or Iced Tea	Apple Juice	\$2.25
Milk	Hot Chocolate	\$1.95
Soft Drinks	Dr. Browns Sodas	\$2.50
Bottled Coke Products	Root Beer	
Smart Water	Black Cherry	
Coke	Cream Soda	
Diet Coke	Diet Black Cherry	
Sprite	Diet Cream Soda	
	Ginger Ale	

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

ESTABLISHED 1985

JENNIFER'S Café

4052 Haggerty
Walled Lake, MI 48390
248.360.0190
www.jenniferscafe.net

Sandwiches

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| <p>1 Thin slices of smoked turkey or regular turkey breast, topped with havarti cheese, lettuce & tomatoes, wrapped in a thin pita \$10.95</p> <p>2 Open face tuna salad on an English muffin with tomatoes, cucumbers & topped with havarti cheese\$10.95</p> <p>3 Thin slices of corned beef with swiss cheese & honey mustard, stacked high on toasted rye \$11.25</p> <p>4 Thin slices of roast beef & turkey breast with grilled onions, mushrooms, cheddar cheese, lettuce & tomatoes, wrapped in a thin pita\$11.25</p> <p>5 Shaved baked ham with grilled onions, cheddar cheese, lettuce & tomatoes, wrapped in a thin pita\$10.95</p> <p>6 Sautéed onions, mushrooms, carrots, broccoli, topped with havarti cheese, tomatoes & honey mustard, wrapped in a thin pita\$10.75</p> <p>7 Chicken tenders, cheddar cheese, ranch dressing, lettuce & tomatoes, wrapped in a thin pita.\$11.25</p> | <p>8 Thin slices of roast beef with grilled onions & mushrooms, topped with havarti cheese, wrapped in a thin pita\$11.25</p> <p>9 Poached chicken breast with broccoli, mushrooms, lettuce & cheddar cheese, wrapped in a thin pita \$10.95</p> <p>10 Chicken salad with avocados, tomatoes & havarti cheese, wrapped in a thin pita \$10.95</p> <p>11 Thin slices of roast beef with grilled onions, cheddar cheese, lettuce & tomatoes, wrapped in a thin pita\$11.25</p> <p>12 Thin slices of corned beef with grilled onions, swiss cheese, honey mustard, lettuce & tomato, wrapped in a thin pita \$11.25</p> <p>13 Poached chicken with sauteed onions, mushrooms, carrots, broccoli, tomatoes, honey mustard & havarti cheese, wrapped in a thin pita \$10.95</p> <p>14 Char-broiled boneless chicken breast with havarti cheese, honey mustard, lettuce & tomatoes, wrapped in a thin pita..... \$11.25</p> |
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The Classics

THE REUBEN: Corned beef, swiss cheese, sauerkraut & Thousand Island dressing, on grilled pumpernickel \$11.25

THE MONTE CRISTO: Turkey breast, baked ham & swiss cheese, egg dipped then sautéed & topped with powdered sugar \$11.25

All sandwiches are served with homemade potato chips. If you would prefer a different bread, please specify. We offer: wheat, white, rye, or pumpernickel.

THE CLUB: Triple decker with Canadian bacon, chicken salad, lettuce & tomato on toasted wheat bread \$11.25

THE CHEF'S GROUND SIRLOIN: Freshly ground sirloin topped with mushrooms, onions & swiss cheese, served on a Kaiser roll \$11.25

Salads

JENNIFER'S NICOISE: Romaine lettuce with white Albacore tuna, tomatoes, cucumbers, carrots & avocados, topped with purple onion, tossed in Italian dressing\$17.95
Smaller portion \$12.95

MAURICE SALAD: Shredded lettuce with julienne ham, poached chicken breast, swiss cheese, sweet pickles, topped with purple onions & tomatoes, tossed in our own Maurice dressing\$17.95
Smaller portion \$12.95

SHRIMP & ROMAINE SALAD: Romaine lettuce with gulf shrimp, mandarin oranges, tossed with a mustard vinaigrette dressing, & topped with toasted almonds\$17.95
Smaller portion \$12.95

MICHIGAN SALAD: Romaine lettuce, char-broiled chicken breast, feta cheese, sundried cherries, walnuts, carrots & purple onion \$17.95
Smaller portion \$12.95

CHICKEN CAESAR: Romaine lettuce, char-broiled chicken breast, parmesan cheese & croutons\$17.95
Smaller portion \$12.95

CHICKEN GREEK: Romaine & iceberg lettuce, char-broiled chicken breast, feta cheese, beets, cucumbers, tomatoes & purple onion \$17.95
Smaller portion \$12.95

Entrees

Below entrees served with choice of soup or salad.

QUICHE DU JOUR: Served with rice pilaf, vegetable & chervil cream \$14.95

CHERRY CHICKEN: Boneless breast meat, sautéed with dried cherries, honey & demi sauce served with rice pilaf & vegetable\$21.95

GARLIC CHICKEN: Sautéed boneless breast meat with fresh garlic & mushrooms, then finished with egg noodles & a demi sauce. Served with vegetable\$21.95

CHAR-BROILED CHICKEN FLORENTINE: Char-broiled chicken served on a bed of sautéed spinach, topped with havarti cheese & finished with chervil cream. Served with rice pilaf\$21.95

CHICKEN MONIQUE: Sautéed boneless breast meat topped with Canadian bacon, cheddar cheese & a mushroom cream sauce, served with rice pilaf & vegetable\$21.95

CHICKEN & SHRIMP: Sautéed boneless breast meat, topped with gulf shrimp, havarti cheese & chervil cream. Served with rice pilaf & vegetable\$22.95

SPINACH TORTELLINIS: Cheese filled spinach tortellini tossed in a cream sauce with swiss cheese. Your choice of gulf shrimp or char-broiled chicken. Served with vegetable\$19.95

CHICKEN FETTUCINI: Char-broiled chicken, tossed with spinach noodles & mushrooms. Finished with a parmesan cream sauce, served with a vegetable\$19.95

FILET MIGNON: Two 4 oz pieces of char-broiled tenderloins with a mushroom cream sauce. Served with rice pilaf & vegetable\$27.95

TENDERLOIN TIPS: Thin slices of beef tenderloin sautéed with fresh mushroom, onions & finished with a demi-sauce. Served with rice pilaf & vegetable \$23.95

VEAL PICCANTI: Medallions of veal sautéed, deglazed with lemon butter, parsley & demi sauce. Served with rice pilaf & vegetable\$23.95

LINGONBERRY VEAL: Medallions of veal sautéed then finished with imported lingonberries & a demi sauce. Served with rice pilaf & vegetable\$23.95

VEAL AMARETTO: Medallions of veal sautéed, deglazed with amaretto, finished with a demi sauce, & topped with toasted almonds. Served with rice pilaf & vegetable\$23.95

GARLIC VEAL: Medallions of veal sautéed with fresh garlic & lemon, finished with a demi sauce. Served with rice pilaf & vegetable\$23.95

SALMON FLORENTINE: Broiled atlantic salmon served on a bed of sautéed spinach finished with chervil cream. Served with rice pilaf \$23.95

SALMON DIJON: Atlantic salmon brushed with Dijon mustard, topped with seasoned bread crumbs, placed on a bed of sautéed spinach, & finished with chervil cream. Served with rice pilaf \$23.95

FRESH LAKE SUPERIOR WHITEFISH: Broiled to perfection & glazed with chervil cream. Served with rice pilaf & vegetable\$21.95

Middle Eastern

KIBBEH: A blend of seasoned ground lamb, cracked wheat & pinenuts. Wrapped in a thin pita with lettuce, tomatoes & Tahini (sesame) sauce.....\$11.25

SHISH KAFTA: Seasoned ground lamb with onions & parsley. Wrapped in a thin pita with lettuce, tomatoes & Tahini (sesame) sauce \$11.25

FALAFIL: A vegetarian delight. Ground chick peas, fava beans, parsley, onions & herbs mixed with lettuce, tomatoes & Tahini (sesame) sauce. Wrapped in a thin pita\$10.75

Combination Platters

I. COMBINATION: Kibbeh, Shish Kafta, Falafil, Hommus, & Taboulee\$18.95

II. CHEF'S COMBINATION PLATTER: Kibbeh, Shish Kafta, Falafil, Grape Leaves, Hommus, & Taboulee \$20.95

THERE IS A \$1.00 SPLIT CHARGE FOR SANDWICHES, SALADS & ENTREES