

SIBLEY GARDENS LUNCH MENU

APPETIZERS

GOAT CHEESE NAPOLEON

Creamy Goat Cheese, Roasted Garlic, Roasted Red Peppers, Basil Pesto and Pine Nuts layered and served with toasted Tuscan Bread. \$9.95

BACON CAJUN SHRIMP

Gulf shrimp wrapped in bacon, Cajun spiced and broiled. \$10.95

BRICK STEAK

Tenderloin tips sauteed with garlic and wine, served with garlic bread. \$11.95

COCONUT SHRIMP

Batter dipped and rolled in coconut, deep fried and served with a spicy marmalade sauce. \$10.95

SHRIMP COCKTAIL

With lemon and cocktail sauce. \$10.95

SOUP OF THE DAY

\$2.95 Cup \$3.95 Bowl

CRAB CAKES

Two Maryland crab cakes, served with bistro sauce. \$10.95

ANTIPASTO PLATTER

Italian meats and cheeses served with a variety of accompaniments. Serves two. \$10.95

ITALIAN SAUSAGE

Sauteed with peppers and onions. \$6.95

CALAMARI

Tender cuts of the steak, lightly breaded and fried with peppers. Remoulade sauce. \$9.95

ONION RINGS

Hand dipped and deep fried. \$5.95

MUSHROOMS OR ZUCCHINI

Lightly coated and deep fried. \$5.95

FRENCH ONION SOUP AU GRATIN

\$3.95

SALADS

CITRUS SALMON SALAD

Grilled Salmon, mandarin oranges, red pepper, shaved red onion and toasted almonds on mixed greens with Mango Chardonnay Vinaigrette \$11.95

STEAKHOUSE SALAD

Grilled seasoned flatiron steak with red skin potatoes, red onions, blue cheese, crumbled bacon, hard boiled egg and tomatoes. Homemade Ranch Dressing. \$12.95

ITALIAN COBB SALAD

Crisp lettuce tossed with diced grilled chicken, diced salami, artichoke hearts, olives, tomatoes, red onion, hard boiled egg and crumbled blue cheese. White Balsamic Vinaigrette. \$11.95

MICHIGAN CHERRY SALAD

Dried Michigan cherries, walnuts, bleu cheese, romaine lettuce and raspberry vinaigrette. \$7.95

GREEK SALAD

With feta, beets, artichokes, peppers and veggie trimmings. Anchovies if you like. \$7.95

ANDREA'S CHOPPED SALAD

A tasty blend of chopped vegetables, lettuces, and crushed flatbread in a Balsamic vinaigrette. \$7.95

SAMMY'S CAESAR SALAD

With, romaine, parmesan, housemade croutons and our own Sammy Caesar dressing. Add your choice of grilled chicken or Cajun beef tenderloin tips. \$6.95

SALAD AND SOUP

Your choice of a half Sammy Caesar, half Michigan Cherry or a tossed salad with a bowl of soup. \$7.50

TO COMPLIMENT YOUR CAESAR, GREEK, ANDREA'S CHOPPED OR MICHIGAN CHERRY SALAD

Add Grilled Chicken Breast \$3, Cajun Tenderloin Tips \$5, Grilled Shrimp \$7

AN 18% GRATUITY WILL BE ADDED TO ALL SEPARATE CHECKS OR TO PARTIES OF 8 OR MORE.

SIBLEY'S LUNCHEON FAVORITES*

SERVED WITH SOUP OR SALAD, POTATO OR PASTA OR VEGETABLE.

CRAB CAKES

A new favorite! Two tender Maryland Crab Cakes with bistro sauce. \$14.95

TILAPIA FLORENTINE

Lemon pepper coated fillet on a bed of sauteed spinach, with citrus beurre blanc. \$14.95

WHITEFISH

A fresh Lake Superior fillet, broiled. \$15.95

SMOTHERED SIRLOIN

An 8oz. Strip Steak, grilled to your liking and smothered with mushrooms, sauteed onions and swiss cheese. \$15.95

CHICKEN PARMIGIANA

Breaded and fried, then baked with tomato sauce and mozzarella and parmigiana cheese. \$14.95

LAKE PERCH FILLETS

Lightly seasoned and fried. \$14.95

COCONUT SHRIMP

Gulf Shrimp in a coconut batter served with marmalade sauce. \$14.95

ATLANTIC SALMON

Broiled, Citrus Beurre Blanc. \$15.95

TENDERLOIN TIPS PORTABELLA

Tenderloin tips sauteed with onions, portabella mushrooms and marsala demi glace. \$14.95

CHICKEN LEELANAU

Breast of chicken with dried cherries and walnuts in a Marsala cream sauce. \$14.95

CHICKEN PICCANTE

Tender breast medallions sauteed with wine, lemon and a touch of garlic. \$14.95

STEAK SAMMY

A Customer Favorite! Two Medallions of beef tenderloin sauteed with wine, garlic and parsley. \$17.95

PASTA SPECIALTIES

JUST RIGHT LUNCHEON SIZED PORTIONS, SERVED WITH SOUP OR SALAD.

PASTA WITH TOMATO SAUCE

A smooth meat based tomato sauce with your choice of pasta. \$9.95

FETTUCINI ALFREDO

Creamy parmesan sauce over fettuccini. \$10.95

MEAT LOVER'S PASTA

Hope you're hungry! Penne with meat sauce, meatballs and Italian sausage topped with mozzarella and baked. \$11.95

CHEESE RAVIOLI

Pasta pockets filled with three cheeses in our savory tomato sauce. \$10.95

PASTA BOLOGNESE

Our savory tomato sauce with ground beef and your choice of pasta. \$9.95

MEDITERRANEAN PASTA

Penne tossed with roasted red peppers, dried tomatoes, spinach, goat cheese, tomatoes, pine nuts, kalamata olives, basil and garlic olive oil. \$12.95

HOMEMADE RAVIOLI

Hand made and filled with meat, served with our savory tomato sauce. \$12.95

ADD MEATBALLS, ITALIAN SAUSAGE OR GRILLED CHICKEN TO ANY PASTA

\$3.00

SANDWICHES AND PANNINI

SANDWICHES SERVED WITH FRIES. ADD A TOSSED SALAD OR SIDE SAMMY CAESAR FOR \$2.50

SIBLEY BURGER

Our famous 1/2lb ground sirloin broiled to order and served on a toasted Sibley roll. \$8.95

CHICKEN PICCANTE SANDWICH

Two medallions on a Sibley roll with the piccante sauce for dipping. \$9.95

SAMMY III*

Our own Steak Sammy served on a Sibley roll with the Sammy sauce on the side for dipping. \$14.95

PERCH SANDWICH

Fried fillets of Lake Perch on a toasted roll with lettuce, tomato and tartar sauce. \$11.95

CLUB SANDWICH

A classic, served on two slices of your bread choice with roasted turkey breast, bacon, lettuce, tomato and mayo. \$8.95

TUNA SALAD SANDWICH

White Albacore Tuna tossed with crunchy celery and mayo, served on your choice of bread. \$6.95

CAPRESE PANNINI

Fresh Mozzarella, sliced tomatoes, and basil pesto, pressed and grilled. \$8.95

TURKEY CUBAN PANNINI

Sliced turkey breast, prosciutto, salami and swiss with mustard, mayo and dill pickle, pressed and grilled. \$8.95

TUSCAN CHICKEN PANNINI

Sliced grilled chicken, artichoke hearts, parmesan mayo, mozzarella, roasted red pepper and balsamic onions, pressed and grilled. \$8.95

*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.