

L'CHAIM

Our Executive Chef, William Hall, has over 40 years of experience working in the finest kitchens, including many Kosher establishments throughout Michigan. With the help of Sandra M. Hermanoff, our Chef has taken his knowledge and passion and applied it to Jewish cuisine, hand-crafting these comfort food favorites. Enjoy fine dining with us, Jewish Style!

APPETIZERS

SMOKED SALMON

Dill, lemon, Chantilly cream, capers, red onions
eggs and toasted baguette 14

ROASTED BEET SALAD

Red, gold beets, pear, fennel slaw, orange vinaigrette 8

CHOPPED LIVER

with cognac, served with Matzos, Lavash 14

ENTRÉES

LAMB KHORESHT

Braised Lamb, lime tomato sauce, Safron Basmati rice 32

FALAFEL CRUSTED SALMON

Spice crust Scottish fillet, lemon yogurt
Jerusalem dressing 29

ROASTED CHICKEN

Pomegranate Honey sauce, citrus, toasted almonds,
served with Tzimmes, 24

APPLE BEEF BRISKET

Tender roasted Black Angus beef brisket, apple cider vinegar,
tupelo honey gravy, rosemary 34

ADD

"BUBBIE" ELSIE LEVIN, TZIMMES

Raisins, apricots, spices 6

Andiamo
RISTORANTE