

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 15.95

ROASTED RED AND GOLDEN BEETS, PEAR, FENNEL SALAD

Arugula, thin sliced fennel, red and gold roasted beets,
slices of roasted oranges, raspberry vinaigrette drizzle,
finished with batons of bartlet pears 13.95

ENTRÉES

LAMB KHORESHT

Braised Lamb, lime scented tomato sauce, Saffron Basmati rice 31.95

DILLED LEMON HONEY GLAZED SALMON

Connolly fresh Salmon, vegetables, lemon yogurt sauce 31.95

HUNGARIAN PAPRIKASH STYLE CHICKEN BREAST

Sautéed chicken breast with Hungarian paprika, bell peppers,
oregano scented tomato sauce, and a hint of sour cream,
vegetables, buttered noodles 23.95

APPLE HONEY BEEF BRISKET

Slow roasted and tender Black Angus Beef Brisket with apple cider
vinaigrette, Tupelo honey, fresh rosemary 33.95

Andiamo
RISTORANTE