

# Appéteaser Restaurants

Appéteaser, a major draw to Downtown Milford for over 25 years featured a cozy and casual yet upscale atmosphere with a delectable menu.

We tuned into the warm surroundings, and high end "comfort food" by creating a patchwork quilt of graphics which were utilized on everything from the menus to table tents, and ads.

**Milford's Landmark Restaurant**

335 North Main  
Milford, Michigan

248.685.0989

**DINNER MENU**

Expert Catering

Established 1979

| WINE LIST                                       |              |               |
|---|--------------|---------------|
| BY THE GLASS                                    | GLASS        | BOTTLE        |
| 50. Domaine Chandon "Brut", CA                  | ..... \$7.00 | ..... \$28.00 |
| 4. White Zinfandel, Sonoma/Field, CA            | ..... \$5.00 | ..... \$20.00 |
| 1. P. Superior Michelberg, M. Schneider, OR     | ..... \$5.00 | ..... \$20.00 |
| 54. Pinot Grigio, Sicilia, IT                   | ..... \$5.00 | ..... \$20.00 |
| 11. Chardonnay, Georges Dubouche, FR            | ..... \$5.00 | ..... \$20.00 |
| 15. Chardonnay, Etanville, CA                   | ..... \$5.00 | ..... \$20.00 |
| 27. Chianti, Castello, Spina, IT                | ..... \$5.00 | ..... \$20.00 |
| 51. Merlot, Reserve, Santa Rita, Chile          | ..... \$5.00 | ..... \$20.00 |
| 28. Merlot, Reserve, Santa Rita, Chile          | ..... \$5.00 | ..... \$20.00 |
| 28. Merlot, Reserve, Santa Rita, Chile          | ..... \$5.00 | ..... \$20.00 |
| 32. Cabernet Sauvignon, Haywood, CA             | ..... \$7.00 | ..... \$28.00 |
| CHAMPAGNE AND SPARKLING WINES                   |              |               |
| 47. Marfisi & Rose, San Geronimo, IT            | ..... \$6.00 | ..... \$24.00 |
| 48. Karbel "Brut", CA                           | ..... \$6.00 | ..... \$24.00 |
| 49. Domaine Chandon "Blanc de Blancs", CA       | ..... \$6.00 | ..... \$24.00 |
| 51. Mead & Chandon "White Star", FR             | ..... \$6.00 | ..... \$24.00 |
| 52. Mead & Chandon "Cuvée des Origines", FR     | ..... \$6.00 | ..... \$24.00 |
| AMERICAN WHITE                                  |              |               |
| 1. Johnsenberg, Reading, Palisades Cellars, MI  | ..... \$5.00 | ..... \$20.00 |
| 6. Sauvignon Blanc, RH Phillips, CA             | ..... \$5.00 | ..... \$20.00 |
| 7. Pinot Blanc, Boninger, CA                    | ..... \$5.00 | ..... \$20.00 |
| 8. Chardonnay, Clos du Bois, CA                 | ..... \$5.00 | ..... \$20.00 |
| 9. Chardonnay, Fountained Head, CA              | ..... \$5.00 | ..... \$20.00 |
| 12. Chardonnay, Andretti, CA                    | ..... \$5.00 | ..... \$20.00 |
| 54. Chardonnay, Pine Ridge, CA                  | ..... \$5.00 | ..... \$20.00 |
| 19. Chardonnay, Sonoma Cutter "Les Pierres", CA | ..... \$5.00 | ..... \$20.00 |
| IMPORTED WHITE                                  |              |               |
| 5. Bordeaux Blanc, Margolis de Chasse, FR       | ..... \$4.00 | ..... \$16.00 |
| 16. Pinot Grigio, Krato, IT                     | ..... \$4.00 | ..... \$16.00 |
| 18. Pinot Grigio, Santa Margherita, IT          | ..... \$4.00 | ..... \$16.00 |
| 16. Vintner, Fogarty, FR                        | ..... \$4.00 | ..... \$16.00 |
| 7. Gewurztraminer, Schrammberg, FR              | ..... \$4.00 | ..... \$16.00 |
| 14. Meunier "Village", Louis Jadot, FR          | ..... \$4.00 | ..... \$16.00 |
| 17. Pouilly Fuisse, J. Drouhin, FR              | ..... \$5.00 | ..... \$20.00 |
| AMERICAN RED                                    |              |               |
| 39. Pinot Noir, Etanville, CA                   | ..... \$5.00 | ..... \$20.00 |
| 49. Zinfandel, Haywood, CA                      | ..... \$5.00 | ..... \$20.00 |
| 48. Zinfandel, Field, CA                        | ..... \$5.00 | ..... \$20.00 |
| 54. Merlot, Clos Montebello, CA                 | ..... \$5.00 | ..... \$20.00 |
| 28. Merlot, J. & B. Co., CA                     | ..... \$5.00 | ..... \$20.00 |
| 56. Merlot, Rothberg Hill, CA                   | ..... \$5.00 | ..... \$20.00 |
| 43. Merlot, Frog's Leap, CA                     | ..... \$5.00 | ..... \$20.00 |
| 24. Cabernet Sauvignon, Hawk Creek, CA          | ..... \$5.00 | ..... \$20.00 |
| 35. Cabernet Sauvignon, Andretti, CA            | ..... \$5.00 | ..... \$20.00 |
| 37. Cabernet Sauvignon, Transcend, CA           | ..... \$5.00 | ..... \$20.00 |
| 33. Cabernet Sauvignon, Clos du Val, CA         | ..... \$5.00 | ..... \$20.00 |
| 38. Cabernet Sauvignon, Foremark, Albery, CA    | ..... \$6.00 | ..... \$24.00 |
| IMPORTED RED                                    |              |               |
| 21. Beaujolais Village, Georges Dubouche, FR    | ..... \$5.00 | ..... \$20.00 |
| 26. Cabernet Sauvignon, Pontalba, AUST          | ..... \$5.00 | ..... \$20.00 |
| 31. Pinot Noir, Drouhin, FR                     | ..... \$5.00 | ..... \$20.00 |
| 42. Cote de Rhone, E. Guigal, FR                | ..... \$5.00 | ..... \$20.00 |
| 41. Bordeaux, Chateau Clarke-Bottelich, FR      | ..... \$5.00 | ..... \$20.00 |
| 44. Chateau de la Pape, Perrin, FR              | ..... \$7.00 | ..... \$28.00 |
| BOTTLED BEER                                    |              |               |
| DOMESTIC  |              |               |
| Miller's Best Lemonade                          | ..... \$1.25 | ..... \$5.00  |
| Miller Lite                                     | ..... \$1.75 | ..... \$7.00  |
| Miller Genuine Draft                            | ..... \$1.75 | ..... \$7.00  |
| Budweiser                                       | ..... \$1.75 | ..... \$7.00  |
| Beck's Light                                    | ..... \$1.75 | ..... \$7.00  |
| Michelob Light                                  | ..... \$1.25 | ..... \$5.00  |
| Crown Light                                     | ..... \$1.25 | ..... \$5.00  |
| Sam Adams                                       | ..... \$1.75 | ..... \$7.00  |
| .....   | ..... \$1.25 | ..... \$5.00  |
| .....   | ..... \$1.25 | ..... \$5.00  |

| STEAKS AND CHOPS  |               |
|---|---------------|
| STEAK FRYE* 12 oz. sirloin pounded thin, sautéed, served with french fries and vegetable  | ..... \$19.95 |
| GRILLED NEW YORK* 14 oz. garnished with tomato & jalapeno relish, crispy onions, served with baked potato and vegetable   | ..... \$18.95 |
| GARLIC STEAK* Two medallions of tenderloin of beef sautéed with fresh garlic, thyme and cream, served with a potato pancake and vegetable                                   | ..... \$21.95 |
| STEAK* AND CHAR-GRILLED SHRIMP SCAMPI COMBO Petite sirloin pounded thin with 8 jumbo char-grilled shrimp, basted with garlic butter, served with baked potato and vegetable | ..... \$17.95 |
| PORK TENDERLOIN* Wrapped with black pepper bacon, with caramelized onion sauce, served with sweet potato chips and vegetable  | ..... \$19.95 |
| CENTER CUT FILET* Wrapped with black pepper bacon, served with peppercorn butter and baked potato and vegetable   | ..... \$19.95 |
| FISH AND CHICKEN  |               |
| FISH AND CHIPS "MICHIGAN STYLE" Fresh battered whitefish, served with crispy fries  | ..... \$10.95 |
| PARMESAN CRUSTED WHITEFISH* Lightly sautéed with cracked black pepper, breaded and served with rice pilaf and vegetable   | ..... \$12.95 |
| BBQ SALMON WITH JALAPENO BBQ GLAZE* Served with warm vegetable potato salad   | ..... \$14.95 |
| BONDED SALMON WITH CALUM SHRIMP CREAM SAUCE* Atlantic salmon garnished with two jumbo shrimp, served atop seasoned spinach with rice pilaf                                  | ..... \$16.95 |
| MARYLAND STYLE CRAB CAKES* One of our specialties. Served with mustard sauce, rice pilaf and vegetable  | ..... \$17.95 |
| CHAR-BROILED SHRIMP AND FRIED BURRITO* 10 char-broiled BBQ shrimp, served with a fried black bean and cheese burrito, topped with salsa, cilantro and sour cream            | ..... \$14.95 |
| HAWAIIAN CHICKEN* An "Appetizer Favorite." Chicken breast coated with coconut breading, served with sweet and sour sauce, rice pilaf and vegetable                          | ..... \$9.95  |
| GRILLED CHICKEN BREAST* Sautéed and roasted with an herb crust, topped with a sautéed stuffed portobello mushroom cap, served with herb cream sauce                         | ..... \$9.95  |
| SHRIMP AND SCALLOPS WITH PEAPODS AND LOBSTER SAUCE* An Appetizer original, served with rice pilaf and fresh vegetable   | ..... \$18.95 |
| PASTA   |               |
| CEOLE FETTUCCINI* Chicken, shrimp, andouille sausage with peppers and onions in a spicy creole sauce  | ..... \$12.95 |
| GRILLED PORTOBELLO WITH PESTO PASTA* Angel hair pasta with grilled portobellos, tossed with pesto cream sauce   | ..... \$10.95 |
| CHICKEN, SPINACH, AND SMOKED GOUDA CREAM* Tossed with penne pasta   | ..... \$11.95 |
| ANGEL HAIR PASTA WITH TOMATO SAUCE* Fresh, light tomato sauce   | ..... \$9.95  |
| PASTA VOLLMAN* Angel hair pasta tossed with jumbo shrimp, sun-dried tomatoes, portobello mushrooms, roasted shallots, garlic and pine nuts                                  | ..... \$15.95 |
| CALIFORNIA STYLE PIZZAS   |               |
| GRILLED EGGPLANT AND PESTO PIZZA* Topped with sliced tomatoes   | ..... \$6.95  |
| CHEVRE, GORGONZOLA, AND MOZZARELLA PIZZA  | ..... \$7.95  |
| BBQ CHICKEN AND PEPPER JACK CHEESE PIZZA* With red onion  | ..... \$7.95  |
| SMOKED SALMON PIZZA* With mozzarella, fresh tomato and chopped green  | ..... \$8.95  |
| MUSHROOM PIZZA* Assorted mushrooms with roasted garlic cream  | ..... \$6.95  |
| SHRIMP AND PESTO PIZZA* Topped with sliced tomatoes   | ..... \$8.95  |

