

THIS EVENINGS SPECIAL ENTREE CREATIONS

1. *FANDANGLES' SURF & TURF

A premium 8 oz. "NATURAL" Filet of Beef, grilled with a espresso/chili/cocoa rub, topped with a blueberry stone-ground honey mustard sauce and a 5 oz. warm water, grilled Lobster tail with drawn butter.....\$ 32.95

PROPRIETOR WINE CHOICE: Bogle "Phantom" Meritage Red Wine ~ 2007

2. *SESAME-CRUSTED TUNA STEAK

Fresh sashimi grade Tuna Steak, prepared to a medium rare temperature (unless otherwise requested) and finished with a Ginger Cream with Sriracha.....\$ 21.95

PROPRIETOR WINE CHOICE: Don Miguel Gascón Malbec ~ 2010

3. SALMON FILLET

Wild caught Fillet of Salmon, seared, then roasted and finished with a Mae Ploy (sweet chili) sauce.....\$ 17.95

PROPRIETOR WINE CHOICE: Murphy-Goode Chardonnay ~ 2008

4. *RACK OF LAMB (Genghis Khan)

Choice fresh New Zealand Rack of Lamb marinated in onion, garlic, lemon, honey, curry powder, cayenne pepper, mustard, fresh ground pepper, and hoisin sauce, then roasted to your desired perfection.....\$ 32.95

PROPRIETOR WINE CHOICE: Luigi Righetti "Campolieti" Valpolicella ~ 2008

5. * MARKETPLACE NATURAL FILET OF BEEF

Fandangles' espresso/chili/cocoa rubbed premium 8 oz. "NATURAL" Filet of Beef Tenderloin, grilled to your desired temperature, then topped with a blueberry stone-ground honey mustard sauce.....\$ 22.95

PROPRIETOR WINE CHOICE: Dynamite Cabernet Sauvignon ~ 2006

6. *BREAST OF DUCK

A succulent boneless Breast of Duck, pan seared, then roasted with its natural drippings and finished with a cherry glaze.....\$ 17.95

PROPRIETOR WINE CHOICE: Mark West Pinot Noir ~ 2010

7. WILD MUSHROOM BREAST OF CHICKEN

A natural "Amish" boneless Breast of Chicken sautéed with, Wild Mushroom, Sherry Cream Sauce with Herbs de Provence.....\$ 14.95

PROPRIETOR WINE CHOICE: Joel Gott Sauvignon Blanc ~ 2009

8. CRAB CAKES

Our delightfully refreshing grilled Lump Crab Cakes topped with Steve's Horseradish Remoulade.....\$ 18.95

PROPRIETOR WINE CHOICE: Ca Montini Pinot Grigio ~ 2006

9. TONIGHT'S VEGETARIAN CREATION

Please inquire with your waitperson.....Market

Our Special Dessert Cart Creations ~ \$ 6.00

Fandangles' Award Winning Executive Chef ~ Steve Lowry

All Entrée's Served with Starch & Vegetable

**Fandangles' is now serving "NATURAL" beef products. Raising beef without hormones and other additives produces an excellent texture and flavor in addition to being a healthy choice.

All entrées are subject to a \$4.00 split charge.

*These items are served Raw or Undercooked. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition." - Michigan Department of Health