

Shareables

Garlic Steamed Clams

A pound of clams steamed with garlic, white wine and fresh organic thyme from Elzinga and Hoeksema greenhouses. 9.99

Bleu and Greens Pizza

A basil pesto base topped with fresh tomatoes, sweet red onions, bleu and parmesan cheeses baked then topped with organic greens and a balsamic drizzle 9.99

From the Garden

Apricots and Chicken



Fifteen years on our menus!
Fresh greens topped with a grilled and chilled all natural chicken breast, dried Turkish apricots, toasted almonds, sweet red onion, crumbled Feta cheese, tomatoes, seedless cucumbers and our house made balsamic dressing 12.99

Our all natural chicken is free of growth hormones and steroids

Traverse Bay Cherry Salad

Imported Chevre cheese warmed and drizzled over Italian prosciutto, black pepper toasted almonds, dried Michigan cherries, sliced tomatoes, cucumbers, sweet red onions, and our cherry port vinaigrette dressing on fresh greens. 12.99


Coconut Sesame Chicken

Chicken breast crusted with coconut and sesame seeds perched over a bed of fresh greens, tomatoes, seedless cucumbers, mandarin oranges, julienne carrots, sweet red onions and Stone ground honey mustard dressing. 12.99

Strawberry Chicken Salad

Our perennial summer favorite! Chicken breast, fresh strawberries, candied pecans, crumbled Feta cheese, sweet red onions, seedless cucumbers, and our house-made raspberry poppy seed vinaigrette on top of fresh greens. 13.59
(Great with our Ranch dressing too!)

Grilled Salmon Caesar*

Grilled salmon atop a green salad tossed in our own garlicky Caesar dressing. Adorned with croutons, fresh grated Parmesan cheese, bacon bits, sweet red onions, tomatoes, and wedges of hard boiled eggs. 12.99
Can be made with a grilled chicken breast 

Full City Café

Bakery and Bistro

7878 Oakland Dr
492.7515

7am-9pm Monday-Friday
8am- 3pm-Sunday

Dinner Menu Winter 2010

This menu served from 5pm Monday - Saturday

Grilled Flat bread & Artichoke Dip



Hand tossed flatbread that is grilled and served with our hot artichoke, spinach and fresh basil dip. 7.59

Served with your choice of: French fries, house made potato chips, green salad, or pasta salad, or zesty cole slaw.

All Natural Steak Burgers*

All American

Full half pound of all natural steak burger cooked to your preference and smothered in melted Wisconsin cheddar cheese 9.59

Bacon Cheddar

Crispy smoked bacon topped with lots of melted cheddar cheese. 9.89

Mushroom Swiss

Wild and cultivated mushrooms with melted Swiss cheese. 9.89

Hank's Blue Moon

Hickory smoked bacon, grilled sweet red onion and Gorgonzola cheese crumbles 9.99

Olive Burger

Spanish and Kalamata olives with fresh basil dressing and provolone cheese 9.89

Made to Order Sandwiches

Texas Pulled Pork

Tender, fork-pulled pork smothered in a tangy sweet barbecue sauce on a sesame seed roll with sweet red onions, and melted cheddar cheese. 8.99

Smokehouse Turkey

French roll piled high with warm sliced turkey, crispy bacon, basil mayonnaise, lettuce, tomatoes, sweet red onions, and topped with smoked gouda cheese. 8.99

Vegetarian Black Bean Cake

Our black bean cake is made in house and served open-faced on a toasted bun with ranchero sauce. Topped with melted Monterey jack cheese, green chile relish, guacamole, lettuce, tomato, and sweet red onions. 8.79

Meet The Reubens

Your choice of traditional tender corn beef and sauerkraut or California style with turkey and our zesty slaw. Both are piled up on pumpnickel bread with melted Swiss cheese and creamy thousand island dressing. 8.59

Crossing the Road

All natural grilled breast of chicken topped with bacon, Swiss cheese and avocado on a toasted bun with leaf lettuce, tomato, sweet red onions and basil mayonnaise. 8.79

Grilled Fajita Wrap

All natural chicken is marinated and grilled then rolled with smoked gouda, green chili relish, seasoned sour cream and lettuce in a grilled flour tortilla. 8.99



Indicates our signature items

*May be cooked to order: Eating undercooked meats, eggs, shellfish and fish may increase the risk of food born illness

Extraordinary Entrees

Sirloin Steak*

Ten full ounces of choice, all natural, center cut, sirloin steak char grilled to your specifications. Served with garlicky mashed potatoes and our seasonal vegetables. 17.99

Steak and Shrimp*

The best of both! You get ten full ounces of all natural sirloin steak grilled to your preference. Accompanied by sautéed shrimp and served up with our garlic mashers, and seasonal vegetable medley. 21.99



Memphis Ribs

We use a Memphis-style dry rub to form a savory crust and slow smoke the slabs over sweet apple and hickory. Our St. Louis cut ribs are meaty, smoky and perfectly complimented by our spicy sweet barbecue sauce, Our own Cole slaw, a pile of crispy fries and a wedge of cornbread. Full Slab 17.99 Half Slab 14.99

All of our natural steaks are USDA Choice and are hand cut from antibiotic, steroid and hormone free cattle.

Add a small house salad with our homemade dressings or a steaming hot cup of our ever changing soup or Gazpacho to any entree or pasta for only 2.79

Raspberry and Lemon Chicken

All natural breast of chicken is quickly sautéed and placed on a bed of rice then topped with a light lemon and chive sauce.

A watercress salad garnished with sautéed radishes and a warm raspberry dressing make this a perfect light summer meal. 14.99

N'Awlins Jambalaya

Shrimp, andouille sausage, chicken, green peppers, and onions slow simmered in a zesty Louisiana tomato sauce. Served over a bed of dirty rice with a wedge of cornbread. 15.99

Grilled Summer Salmon*

Fresh char grilled salmon is placed on a bed of our bistro rice and garnished with our seasonal vegetables. A spoonful of cool, creamy cucumber and yogurt sauce finishes this summer dish. 17.99

Tex Mex Chicken Burrito

Flour tortilla stuffed with Mexican chicken, black beans, and cheddar cheese then topped with ranchero sauce and Monterey jack cheese.

Served with Spanish rice and a garnish of shredded lettuce, guacamole, sour cream, and red onions 14.99

Artichoke and Spinach Pasta

Our most popular pasta dish. Artichoke hearts, fresh spinach and tomatoes tossed with fettuccine in a creamy basil pesto sauce then topped with both Feta and Parmesan cheeses. Served with garlic bread. 14.99

Add sautéed chicken 3.99 or shrimp* 5.99

Spinach and Phyllo

This plate is drizzled with balsamic reduction and set with spinach phyllo parcels around steamed rice. Topped with a ragout of sautéed garlic, fresh tomatoes, shallots and fresh basil and a sprinkle of feta cheese makes a perfect vegetarian entree, 14.99

Mediterranean Chicken Pasta


Delicate angel hair tossed with chicken, olive oil, fresh garlic, tomatoes, fresh basil, capers and olives topped with Parmesan and Feta cheese. Served with garlic bread. 15.99

Seafood Scampi*

Cherry Stone clams gently steamed with shrimp, scallops, tomatoes, fresh thyme, and watercress in a garlic and white wine sauce. Poured over angel hair pasta, sprinkled with fresh grated parmesan cheese and served with garlic bread. 16.99

Parmesan Crusted Whitefish*



Our signature dish!  Fresh caught Lake Superior whitefish sautéed with a parmesan parsley crust and finished with a tomato and caper sauce. Served with bistro rice and seasonal vegetable medley. 17.59

Monday nights are free dessert night

Order any of our regularly priced entrees and your dessert is on us!

Tuesday nights are tempting

We will throw in a cup of our soup or a house salad for your purchase of any entrée.

Wednesday nights are for Kids

One free kids meal for each entrée you purchase. Enter them in our coloring contest!

Thursday is free appetizer night

Order any two of our entrees and your choice of appetizers is on us!

Valid only after 5pm and Not valid with any other offers or coupons.

*May be cooked to order: Eating undercooked meats, eggs, shellfish and fish may increase the risk of food born illness