

KATANA KAFE DINNER

STARTERS

Soup of the Day

A unique daily soup crafted by our chefs 9.50

Caesar Salad

Crisp romaine lettuce tossed with bacon and parmesan in our caesar dressing and topped with asiago crisp 13

Michigan Salad *gf, v*

Mixed greens with candied pecans, dried cranberries, and blue cheese with passion fruit vinaigrette 15

Watermelon & Feta Salad *gf, v*

Watermelon, cucumber, feta, and fresh basil drizzled with reduced balsamic glaze 14

Baked Spanakopita *v*

Spinach, feta, red onion, lemon and olive oil wrapped in filo pastry with tzatziki 10

Deep Fried Wontons

Crispy pork wontons served with sweet & sour sauce 12

Dragon Chicken

Deep fried chicken thighs tossed in Korean inspired dragon sauce with nori flakes 15

Sundried Tomato and Cheese Dip *v*

Sundried tomato and pesto cream cheese dip with naan bread 14

Mussels

White wine, butter, shallots and herbs with grilled baguette 15

Smoked Salmon Carpaccio *gf*

Topped with fennel slaw, dill, capers, fried basil and olive oil & balsamic glaze 17

BBQ Shrimp Radicchio Wraps *gf*

Bbq shrimp, cashews, and guacamole nestled in radicchio leaves 17

Just a bit more “bread” please..... 4

Additional dipping devices to “slop” up the rest

Add the following to any salad...grilled vegetables 7, grilled salmon, smoked salmon, or herb chicken 9, sautéed shrimp or grilled striploin 10

MAINS

The Katana Burger

Angus beef patty (Beyond Beef patty *v*) on brioche bun, topped with bacon, swiss & smoked cheddar 20

AAA Beef Tenderloin (8 oz) *gf*

Served with a mixed mushroom demi-glace and caramelized onions 41 *(add blue cheese \$5)*

Flat Iron Steak (10 oz) *gf*

Jerk marinated steak 34 *(add blue cheese \$5)*

*Selections above are served with daily vegetable medley and choice of: Mashed Potato, Baby Roasted Potato or Black Rice (all *gf, v*)*

Shakshuka *gf, v*

Spicy chipped potato, squash, peppers, tomatoes, soft egg and harissa 22

Chow Mein *v*

Stir fried noodles and vegetables in teriyaki sauce 21

Duck Confit *gf*

Canadian duck leg slowly simmered with strawberry red wine sauce 32

Catch of the Day

Seasonally fresh and market priced

Chicken Piccata

Tender chicken breast sautéed in a fresh lemon, caper, white wine sauce 25

House Made Gnocchi *v*

With puttanesca sauce 22

Seafood Risotto *gf*

Creamy saffron risotto with seafood 33

Add the following to any of the above...grilled vegetables 7, grilled salmon, smoked salmon, or herb chicken 9, sautéed shrimp or grilled striploin 10

