

# poppycock's

## Dinner Menu

### Appetizers/Small Plates

#### Soup

Check the chalkboard for today's homemade soups.

Served with our fresh garlic-herb rolls.

cup 3.50    bowl 4.50

#### Soup Sampler

Just can't decide? Try a sampler of all three of our fresh homemade soups.

6.00



#### Crusted Yellow fin Tuna\*

Pink peppercorn-pepita crusted with house made hot ginger-mustard, soy and quick pickled English cucumbers on flatbread. 10.95

#### Jake's Crab Cakes

On a bed of spinach with a relish of corn, bacon and roasted tomatoes. 9.95

#### Pita Pizza

Beef sirloin and balsamic shallots with chive havarti and finished with white truffle oil. 9.95

Our Famous **Poppycock's** Pita Chips  
Dusted with fresh Parmesan and served with  
sides of hummus, homemade salsa and rich,  
bubbling Jarlsberg cheese dip. 9.95

#### Drunken Chicken

Red wine marinated chicken breast over a pesto-onion risotto with crumbled chevré and mushrooms. 8.95

### **Bruchetta Duo \*\* (vegetarian)**

White bean puree & roasted garlic on one side and roasted tomato, caper and basil on second side. 7.95

### **Baked Raclette\*\* (vegetarian)**

Garnished with cornichon, whole grain apple-mustard and crackers. 9.50

### **Scallops**

Seared jumbo scallops on a bed of baby spinach and minced bacon with carrot-chipotle syrup. 11.95

### **Filet Cut au Poivé**

Fennel seared, sliced filet over mashed potatoes with a horseradish cream. 9.95

### **Potato Pierogies\*\* (vegetarian)**

With infused chive oil and paprika sour cream. 7.95

### **Brie and Fresh Basil Quesadillas\*\* (vegetarian)**

Served with sun-dried tomato aioli. 9.50

## **DOWNTOWNER SPECIAL**

Make any of above small plates into a lite dinner by adding either a cup of soup or a house salad for 2.95

## **Entrées**

Entrées are served with a cup of soup or house salad.

Or **upgrade** to a small sized entrée salad for 3.75.

House made dressings: cider-thyme vinaigrette, lemon cherry, strawberry poppy seed, mustard-balsamic, ranch, or Greek.

### **Asian Chicken**

Poppycock's style sweet and sour chicken. Panko crusted, then sautéed and finished with a

ginger sweet chili glaze. 16.00

### **Scallops**

Seared fresh jumbo scallops in carrot-chipotle syrup accompanied with petite spinach and bacon salad. 20.00

### **Beef Top Sirloin**

Char-grilled and served atop a caramelized onion and brandy cream. Finished with Humbolt Fog chevré bruléé. 22.00

### **Pork Tenderloin**

Seasoned and grilled. Served with a mountain berry-pecan chutney. 18.00

### **Seared Yellowfin Tuna\***

Seared Szechuan peppercorn crusted. Served over mirin sautéed Napa cabbage and bell peppers with a chive wasabi infused oil. 22.00

### **Fresh Atlantic Salmon**

Char-grilled over a fine herb cous-cous. Finished with a green olive tapenade and a peppadew pepper coulis. 19.00

### **Fresh Lake Michigan Whitefish**

Rice flour dusted, sautéed and served with a fresh thyme buerré blanc. 17.00

## **Vegetarian Entrees**

Entrees are served with a cup of soup or house salad.

Or **upgrade** to a small sized entree salad for 3.75.

House made dressings: cider-thyme vinaigrette, lemon cherry, strawberry poppy seed, mustard-balsamic, ranch or Greek.

### **Roasted Butternut Squash Ravioli**

Savory pillows accompanied by baby spinach, toasted walnuts and tossed with sage-roasted garlic broth. 14.95

### **Mediterranean Cous Cous Stuffed Squash**

Baked acorn squash stuffed with Mediterranean cous-cous, feta, calamata olives, sun-dried tomato, almonds, and fresh basil over saffron-chive cream sauce. 14.95

### **Portabella Mushroom Stack**

Grilled portabella caps layered with pesto-onion risotto over sun-dried tomato cream sauce and topped with feta and calamata olives. 15.95

### **Thai Sweet Corn Cakes**

Grilled and topped with red chili-peanut sauce roasted cashews, red bell peppers and five-pepper oil over fresh greens. 12.50

## **Pastas**

Pastas are served with a cup of soup or house salad.

Or **upgrade** to a small sized entrée salad for 3.75.

House made dressings: cider-thyme vinaigrette, lemon-cherry, strawberry poppy seed, mustard-balsamic, ranch, or Greek.

### **Marinara**

Slowly simmered tomatoes, vegetables, garlic and fresh herbs tossed with fettuccine and topped with fresh grated Parmesan. 12.95

### **Bolognese**

Ground beef, fresh herbs, mushrooms, tomatoes, Italian sausage and pepperoni tossed with fettuccine and topped with fresh grated Parmesan. 14.95

### **Primavera**

Seasonal vegetables and fettuccine tossed in creamy alfredo sauce. Topped with fresh Parmesan. 13.95

### **Creamy Pesto**

Rich alfredo-pesto tossed with fettuccine. Topped with fresh goat cheese and toasted pine nuts. 14.95

## Seafood

Shrimp, bay scallops and clams tossed in a lemon-dill cream and topped with shaved Parmesan. 15.95

## Tuscan Sirloin

Grilled sirloin, mushrooms, scallions and sun-dried tomatoes in roasted garlic-cracked pepper oil.  
Finished with gorgonzola. 15.95

*Rich and creamy cold weather favorite!*

## Grilled Chicken and Broccoli

Grilled chicken breast, broccoli and fettucine tossed in a Dijon-brie cream sauce and topped with fresh grated Parmesan. 15.95

## Salads

Served with our own garlic herb rolls.

### Front Street

Fresh garden greens, cherry-jalapeño glazed chicken breast, pecans, dried cherries and fresh goat cheese with lemon-cherry vinaigrette. sm 6.50 lg 9.75

### poppycock's Greek

Fresh garden greens, roasted eggplant and beets, red onion, roasted red and yellow bell peppers, toasted pine nuts, feta, and calamata olives with Greek vinaigrette. sm 6.50 lg 9.75

### Southwest Chicken

Local field greens, southwest barbequed chicken, roasted corn, jicama, black beans, Monterey Jack and blue corn strips with ancho-avocado ranch dressing. sm 6.50 lg 9.75

### Strawberry Chicken Salad

Greens, strawberries, toasted almonds, chicken breast and strawberry poppy seed dressing. sm 6.50 lg 9.75

### Up North Cobb

Fresh garden greens, cherry glazed chicken breast, avocado, maple-pepper bacon, hard cooked egg, buffalo mozzarella, tomatoes and white-thyme vinaigrette. sm 7.25 lg 10.75

### Caesar

Crisp Romaine, homemade croutons and fresh grated Parmesan tossed with our own Caesar dressing. sm 6.50 lg 9.75

### Warm Mushroom and Artichoke

Artichoke, mushrooms and toasted pine nuts sautéed in mustard-balsamic vinaigrette over baby spinach, with shaved red onion and red bell peppers. Sm 6.50 lg 9.75

## Sandwiches

Served with Chef's choice deli salad.

### Rosemary Chicken

Grilled chicken breast with a sun-dried tomato mayo, roasted peppers, provolone on whole wheat. 8.95

### Certified Angus Beef® Charbroiled Burger\*

Served on a toasted bun with lettuce, tomatoes, red onion, and French fries. 8.95

### Half Pounder Burger\*

Bacon, caramelized onion and grilled mushrooms. 9.95

Add Swiss, cheddar, provolone, mozzarella, or Monterey jack .75

## Executive Chef *Jon Eakes*

\*Can be cooked to order. Consuming raw undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness.