2026 Traditional Menu

All Options Include:

Choice of Salad
Two Sides
Bread and Butter
Sweet and Unsweet Tea

CHICKEN

Chicken in Champagne Sauce
Simple, Yet Elegant, Creamy Champagne Sauce Over Chicken

Creamy Parmesan Chicken Breast
Marinated Chicken Breast Served in a Creamy Parmesan sauce

Italian Crusted Chicken Breast
Lightly Crusted Chicken Breast Served with a Choice of Sauces:
Garlic Alfredo, Marinara, Butter Sauce, or Honey Mustard Sauce
(Please Choose One)

Amanda's Chicken
Grilled Chicken in a Rich Garlic Lemon Cream Sauce

Chicken Florentine
Baked Chicken Over Creamy Spinach with or without Mushrooms

Smoky BBQ Chicken Breast
House BBQ Sauce over Smoky Chicken Breast

Traditional Food with a Modern Twist!

2026 Traditional Menu

PORK

Pecan Crusted Pork Loin
With Crushed Pecans and Brown Sugar

Cajun Pork Loin
Baked in Cajun Spices

Cranberry Garlic Glazed Pork Loin
Our Own Special Recipe

Honey Dijon Pork Loin
Pork Baked with a Honey Dijon Glaze

Pork with Sun Dried Tomato Cream Sauce
Pork Loin Drizzled with Sun Dried Tomato Cream Sauce

BEEF

Baked Brisket with Reduction Sauce
Baked Chopped Brisket with a Caramelized Onion and Garlic Reduction Sauce

Smothered Beef Tips with Cowboy Gravy
Tender Roasted Beef Tips Smothered in our House-Made Cowboy Gravy

Sun-Dried Tomato Meatloaf
Aromatic Meatloaf with a Sun-Dried Tomato Glaze

Chopped Beef Wellington
Baked Chopped Brisket, Wrapped in Puff Pastry, Baked, House Gravy on the Side

Meatballs in Sour Cream Sauce with Egg Noodles
House-Made Sauce with Meatballs over Egg Noodles

Traditional Food with a Modern Twist!

2026 Traditional Menu

SEAFOOD

Cajun Honey Glazed Salmon
with or without Capers

Blackened Salmon
Seared in Cajun Spices

Michigan Maple Glazed Salmon
Droscha Michigan Maple Syrup Glazed Salmon Filet

Blackened Catfish
Seared in Cajun Spices

Shrimp Fra Diavolo
with Fresh Made Marinara with Red Pepper Flakes
Served Over Linguini

Shrimp Alfredo
with our Roasted Garlic Alfredo
Served Over Penne

Shrimp and Crab Ravioli
Choose a Sauce: Vodka, Marinara, or Lemon Garlic Cream

Garlic Butter Baked Cod
House-Roasted Garlic Butter Sauce

Traditional Food with a Modern Twist!

2026 Traditional Menu

VEGETARIAN OPTIONS

Stuffed Portabellas
with Goat Cheese, Roasted Tomatoes and Spinach

Cheese Tortellini with Fresh Basil
Tossed in a Light Tomato Sauce

Pasta Primavera
Tossed in a Light Cream Sauce or Tomato Sauce

Wild Mushroom Ravioli
Choose a Sauce: Vodka, Marinara, or Lemon Garlic Cream

Three Cheese Spinach Ravioli
Choose a Sauce: Vodka, Marinara, or Lemon Garlic Cream

SALAD SELECTIONS

(Choose One)

Azalea Spring Salad
Spring Greens with Cranberries, Green Apples, Pistachios, Walnuts, Fresco Cheese in a Light Citrus Vinaigrette

Azalea House Salad
Iceberg Lettuce Mix, with Cherry Tomatoes, Black Olives, Cucumbers, Purple Onion, Cheese and Croutons with Azalea House Dressing

Traditional Caesar Salad
Romaine Lettuce, Cracked Pepper, Shredded Parmesan Cheese & Croutons Served with Caesar Dressing

Traditional Food with a Modern Twist!

2026 Traditional Menu

Traditional House Salad

Iceberg Lettuce, Red Cabbage, Shredded Carrots, Grape Tomatoes,
Croutons & Shredded Cheddar Cheese

Ironworks Salad

Spring Mix, Radishes, Pickled Purple Onion, Hearts of Palm, Shaved Parmesan,
with Azalea Maple Vinaigrette

DRESSING SELECTIONS

Ranch, Jalapeno Ranch, Italian, Creamy Italian, Balsamic, or Blue Cheese

SIDE SELECTIONS

(Choose Two)

Roasted New Potatoes
Roasted Garlic Parmesan Mashed Potatoes
Buttered Mashed Potatoes
Jalapeno Cheddar Mashed Potatoes
Fresh Steamed Green Beans with Cracked Pepper
Green Bean Almondine
Homestyle Green Beans with Bacon
Steamed Rice
Traditional Mac & Cheese
Jalapeno Mac & Cheese
Creamed Corn with or without Bacon

BREAD CHOICES

(Choose One - Served with Real Butter)

Dinner Rolls
French Bread
Garlic Breadsticks

Traditional Food with a Modern Twist!