Carry out available online

CAFE ML

Open Daily @ 2pm

# APPETIZERS

**Ahi Tuna** * **16**
Soy Yuzu, Avocado, Tomato
Crispy Wontons, Ponzu

**Coconut Shrimp 16**
Pineapple, Sweet Chili Lime Sauce

**Short Rib Steamed Buns 13**
Pickled Daikon Radish & Carrots
Sesame Garlic Sauce, Scallions

**Korean Fried Chicken 12**
Creamy Cucumbers, Crushed Cashews

**Smashed Guacamole** V GF **13**
All Natural Corn Tortilla Chips

**Crispy Brussels Sprouts** V GF **13**
Sriracha, Agave, Lime

**Steamed Edamame Pods** V GF **9**
Togarashi, Sea Salt

**Baked Feta** V **11**
Green Olive Tapenade, Toasted Pine Nuts, Pita

**Chicken Lemon Rice Soup 8**

**Soup of the Day Mkt**

# SMALL SALADS

**Fattoush** V **8**
Romaine, Cucumber, Tomatoes, Chickpeas
Feta, Pita Croutons, Za'atar Vinaigrette

**Mexican Caesar** GF **8**
Kale, Romaine, Tomatoes, Pepitas, Cotija
Corn Tortilla Chips

# LARGE SALADS

**Chinese Chicken 21**
Edamame, Cabbage, Sweet Peppers, Cilantro
Cashews, Chow Mein, Mustard Vinaigrette

**Fattoush** V
Romaine, Cucumber, Tomatoes, Chickpeas
Feta, Pita Croutons, Za'atar Vinaigrette
w/ Chicken **21** w/ Shrimp **23** w/ Salmon* **26**

**Mexican Caesar** GF
Kale, Romaine, Tomatoes, Pepitas, Cotija
Corn Tortilla Chips
w/ Chicken **21** w/ Shrimp **23** w/ Salmon* **26**

**Denver Steak** * GF **28**
Mixed Greens, Red Onion, Cherry Tomato
Bleu Cheese, Walnuts, Balsamic Vinaigrette

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all of the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly items; however, our kitchen is not completely gluten free.

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# PLATES

**Rosemary Panko Chicken 26**
Fingerling Potatoes, Butternut Squash, Baby Kale
Shiitake Mushrooms, Lemon Maple Sauce

**Prime Sliced NY Strip** * GF **46**
Chimichurri, Yukon Gold Potatoes, Broccoli

**Cider Glazed Baby Back Ribs 29**
Sweet Potato Fries, Coleslaw

**"Spaghetti" & Meatballs 24**
Turkey Meatballs, Spaghetti Squash
Marinara, Whipped Ricotta & Feta

**Market Fish Tacos** * GF **24**
Corn Tortillas, Black Beans
Queso Fresca, Pickled Green Cabbage,
Salsa Fresca, Avocado Crema

**Great Lakes Walleye** GF **29**
Grilled Fingerling Potatoes, Grape Tomatoes
Capers, Baby Spinach, Artichoke Hearts
Garlic White Wine

**Sweet Chili Glazed Norwegian Salmon** * GF **29**
Baby Bok Choy, Shiitake Mushrooms
Sesame Jasmine Rice, Cilantro Ginger Sauce

# BOWLS

**Singapore Street Noodles** GF
Cabbage, Tomato, Carrot, Cilantro
Bok Choy, Cashews
w/ Shrimp **23** w/ Tofu **19** w/ Chicken **21**

**Kung Pao Chicken** GF **21**
Peanuts, Scallions, Red & Yellow Peppers
Bean Sprouts, Jasmine Rice, Snap Peas
Carrots, Kung Pao Sauce

**Sesame Crusted Ahi Tuna Poke Bowl** * GF **28**
Sushi Rice, Cucumber, Avocado, Pineapple, Edamame
Pickled Onions, Wakame, Spicy Mayo, Ponzu

## SEE OUR CHALKBOARD
For Today's Features

# BURGERS
Brioche or Go Green on Lettuce

**ML Burger** * **20**
Truffle Cheese, Caramelized Balsamic Onion
Arugula, Tomato, Truffle Aioli, Fries

**Turkey Burger 20**
Roasted Red Pepper, Goat Cheese, Arugula,
Crispy Prosciutto, Fig Balsamic Glaze, Sweet Potato Fries

**Salmon Burger** * **23**
Red Cabbage & Carrot Slaw
Bang Bang Sauce, Sweet Potato Fries

V = Vegetarian GF= Gluten Free