

# THE MASONIC

T E M P L E

DETROIT

## INDIVIDUAL DINNER MENU SELECTION

ALL ENTREES INCLUDE CHOICE OF POTATO/RICE, VEGETABLE, SALAD,  
HOMEMADE DINNER ROLLS, WHIPPED BUTTER, COFFEE AND TEA  
(PRICE AS NOTED PER PERSON)

### ENTRÉE SELECTIONS

#### BEEF OPTION

FILET MIGNON - \$46.95

FIRE ROASTED FILET TOPPED WITH A PORTABELLO DEMI GLAZE

NY STRIP STEAK - \$46.50

CHEFS CHOICE CUT STRIP STEAK WITH ZIP SAUCE

#### SEAFOOD OPTION

NORWEGIAN SALMON - \$40.95

ASIAN ORANGE GINGER SAUCE OR HONEY MUSTARD GLAZE

SALMON EN PAPILOTE - \$43.95

GRILLED SALMON WRAPPED IN PARCHMENT W/JULIENNE VEGETABLES

#### CHICKEN OPTION

ROLLED CHICKEN FLORENTINE - \$39.95

STUFFED CHICKEN BREAST WITH SPINACH AND CHEESE  
TARRAGON MUSHROOM SAUCE

APPLE CRANBERRY CHICKEN - \$39.95

STUFFED CHICKEN BREAST WITH APPLES, DRIED CRANBERRIES, AND SHALLOTS  
APPLE JACK BRANDY SAUCE

PANKO CHICKEN - \$38.50

HERB PANKO CRUSTED CHIKEN BREAST  
POMODORO SAUCE

CHICKEN MARSALA - \$38.50

LIGHTLY BREADED CHICKEN, MARSALA WINE SAUCE W/ MUSHROOM

CHICKEN PICANTE - \$38.50

LIGHTLY BREADED CHICKEN BREAST SAUTEED  
WITH ARTICHOKE HEARTS, MUSRHOOMS, NATURAL LEMON SAUCE

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## VEGETARIAN OPTION

PORTABELLA MUSHROOM RAVIOLI - \$35.50  
TENDER RAVIOLIS W/ PORTABELLA MUSHROOMS & MARINARA SAUCE

POTATO PANCAKES - \$35.50  
SERVED WITH SAUTÉED APPLES, SPINACH AND LEEKS

SPINACH AND CHEESE RAVIOLI - \$35.50  
TENDER RAVIOLIS W/ SPINACH AND RICOTTA CHEESE FILLING  
MARINARA SAUCE

PORTABELLA MUSHROOM WELLINGTON - \$35.50  
MUSHROOM DUXCELLE WRAPPED IN FILO DOUGH  
PORTABELLA MUSHROOM DEMI GLAZE

## VEGAN/GULTEN FREE OPTION

CORNMEAL CRUSTED EGGPLANT - \$35.50  
CORNMEAL CRUSTED EGGPLANT, SLICED MARINATED RED AND GREEN PEPPERS, MARINATED  
SLICED RED ONION, ASPARAGUS SPEARS, JULIENNE CARROTS, ZESTY RAGUT

KALE QUINOA STUFFED DELICATA SQUASH - \$35.50  
QUINOA, STEAMED KALE, ONION  
GARLIC & OLIVE OIL

## DUET OPTIONS

DUO OPTION 1 - \$52.95  
COGNAC GLAZED FILET OF BEEF TENDERLOIN OR BRAISED SHORT RIB WITH  
A PORTABELLA MUSHROOM SAUCE & SHRIMP SCAMPI SKEWERED  
ON A BED OF JULIENNE VEGETABLES CONFIT

DUO OPTION 2 - \$50.95  
SLICED BEEF TENDERLOIN OR BRAISED SHORT RIB  
WITH ROASTED SHALLOT & MUSHROOM, RICH MARSALA WINE SAUCE  
PINWHEELS OF CHICKEN FLORENTINE

DUO OPTION 3 - \$53.95  
CHAR GRILLED SLICED BEEF TENDERLOIN OR BRAISED SHORT RIB  
IN PORTABELLO MUSHROOM SAUCE  
MARYLAND CRAB CAKES W/ CUCUMBER DILL SAUCE

## CHILDRENS MEAL

PENNE PASTA WITH MARINARA - \$15.00  
CHICKEN TENDERS - \$15.00  
SERVED WITH THREE CHEESE MAC & CHEESE AND FRESH FRUIT CUP  
RANCH DRESSING AND KETCHUP

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## **POTATO & RICE SELECTIONS**

### **(INDIVIDUAL DINNER)**

CHOICE OF ONE (1)

MINI TWICE BAKED POTATO

MARSCAPONE WHIPPED POTATOES

WHOLE ROASTED FINGERLING POTATO

ROASTED RED SKIN POTATOES  
SAUTEED ONION & BREAD CRUMBS

WILD RICE AND VERMICELLI SAUTÉ  
WITH CELERY, HERBS, DICED RED PEPPERS AND SCALLIONS

## **VEGETABLE SELECTIONS**

### **(INDIVIDUAL DINNER)**

Choice of one (1)

ASPARAGUS SPEARS & TURN CUT CARROTS

GLAZED TURN CUT CARROTS  
BROWN SUGAR GLAZE

WHOLE FRESH GREEN BEANS  
WITH ROASTED RED AND YELLOW PEPPERS

GRILLED VEGETABLE MÉLANGE  
TURN-CUT CARROTS, ZUCCHINI AND WHOLE FRESH GREEN BEANS

## **SALAD SELECTIONS**

### **(INDIVIDUAL DINNER)**

CHOICE OF ONE (1)

CLASSIC CAESAR SALAD  
CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE  
MADE CROUTONS TOSSED WITH TRADITIONAL CAESAR DRESSING

MICHIGAN SALAD  
MIXED GOURMET GREENS, DRIED CHERRIES, CANDIED PECANS, SWEET  
RED ONIONS, MANDARIN ORANGES, CRUMBLÉ BLEU CHEESE,  
RASPBERRY CHAMPAGNE VINAIGRETTE OR SCALLION VINAIGRETTE

CHEF'S TOSSED SALAD  
ROMAINE & ICEBERG LETTUCE, CHERRY TOMATOES, ENGLISH  
CUCUMBERS, SHREDDED CARROTS & RED CABBAGE, CROUTONS,  
HOUSE CREAMY ITALIAN & BALSAMIC VINAIGRETTE

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ARTICHOKE GARDEN SALAD

FIELD GREENS, ARTICHOKE HEARTS, TOMATO, BLACK OLIVES, CUCUMBER,  
CARROT SPIRALS, SHREDDED RADICCHIO  
MUSTARD DIJON VINAIGRETTE

TRADITIONAL SPINACH SALAD

BABY SPINACH LEAVES, SHREDDED RADICCHIO LEAVES, CHEVRE CHEESE,  
MARCONA ALMONDS & FLORIDA ORANGE SEGMENTS  
SHERRY SHALLOT VINAIGRETTE

(18% Service Charge)  
(6% Sales Tax)