

RECEIVED

NOV 30 2005

CITY OF TROY
CITY MANAGER'S OFFICE

November 22, 2005

TO: Mr. John Szerlag, City Manager

FROM: Charles Craft, Chief of Police
Gary Mayer, Police Captain
Chris Stout, Police Sergeant

SUBJECT: Agenda Item - Application for Transfer of Class C License for
Kruse and Muer Troy

Kruse and Muer Troy, LLC requests to transfer ownership of a 2005 Class C licensed business with entertainment permit and official permit (food), located in escrow at 585 W. Big Beaver, Troy, MI 48084, Oakland County, from D.I. Supply, Inc. (a Missouri Corporation); and transfer location to 911 Wilshire, Troy, MI 48084, Oakland County; and add a new dance permit, new outdoor service permit, and new SDM license to be held in conjunction. (Step 2)

At its November 14th meeting, the Liquor Advisory Committee entertained this request. Present to answer questions from the Board was owner William Kruse and attorney John Carlin. Kruse and Muer Troy will have 154 seats, 19 bar seats, and 32 seats on the outdoor patio. The restaurant will be open 6 days a week for lunch and 7 days for dinner. This will be Mr. Kruse's 6th Kruse and Muer restaurant. The management will be transferred from existing Kruse and Muer restaurants.

The Committee unanimously approved this request.

The police department has no objection to this request.

OCT 12 2005 11:43AM
MICHIGAN DEPARTMENT OF LABOR & ECONOMIC GROWTH
LIQUOR CONTROL COMMISSION
7150 Harris Drive
P.O. Box 30005
Lansing, Michigan 48909-7505

POLICE INVESTIGATION REQUEST
[Authorized by MCL 436.1201(4)]

To: TROY POLICE DEPARTMENT
CHIEF OF POLICE
500 WEST BIG BEAVER ROAD
TROY, MI 48084-5285

Date: September 2, 2005
REF#: 319519

AMENDED

Chief Law Enforcement Officer

Applicant:

KRUSE & MUER TROY, LLC REQUESTS TO TRANSFER OWNERSHIP OF 2005 CLASS C LICENSED BUSINESS WITH ENTERTAINMENT PERMIT, OFFICIAL PERMIT (FOOD), ~~AND 2 BARS~~, LOCATED IN ESCROW AT 585 W. BIG BEAVER, TROY, MI 48084, OAKLAND COUNTY, FROM D. I. SUPPLY, INC. (A MISSOURI CORPORATION); TRANSFER LOCATION TO 911 WILSHIRE, TROY, MI 48084, OAKLAND COUNTY; AND REQUESTS A NEW SDM LICENSE TO BE HELD IN CONJUNCTION (STEP 2). *AMENDED TO INCLUDE REQUEST NEW DANCE PERMIT AND NEW OUTDOOR SERVICE PERMIT.*

Please make an investigation of the application. If you do not believe that the applicants are qualified for licensing, give your reasons in detail. Complete the Police Inspection Report on Liquor License Request, LC-1800, or for Detroit police, the Detroit Police Investigation of License Request, LC-1802. If there is not enough room on the front of the form, you may use the back.

Forward your report and recommendations of the applicant to the Licensing Division.

If you have any questions, contact the Licensing Division at (517) 322-1400, after 10:00 a.m.

LC-1972 Rev. 9/17
4880-1658

sfs

AMENDED

Important: Please conduct your investigation as soon as possible and complete all four sections of this report. Return the completed report and fingerprint cards to the Commission.

BUSINESS NAME AND ADDRESS: (include zip code)
KRUSE & MUER TROY, LLC, 911 WILSHIRE, TROY, MI 48084, OAKLAND COUNTY

REQUEST FOR:
REQUEST TO TRANSFER OWNERSHIP OF 2005 CLASS C LICENSED BUSINESS (IN ESCROW WITH ENTERTAINMENT PERMIT, OFFICIAL PERMIT (FOOD), AND ~~2-BARS~~, FROM D. I. SUPPLY, INC. (A MISSOURI CORPORATION); TRANSFER LOCATION FROM 585 W. BIG BEAVER, TROY, MI 48084, OAKLAND COUNTY; AND REQUEST A NEW SDM LICENSE TO BE HELD IN CONJUNCTION (STEP 2). AND AMENDED TO INCLUDE REQUESTS FOR NEW OUTDOOR SERVICE PERMIT AND NEW DANCE PERMIT

Section 1. APPLICANT INFORMATION

APPLICANT #1: NO FINGERPRINTS REQUIRED KRUSE AND MUER GRAND BLANC, LTD. - MEMBER	APPLICANT #2:
HOME ADDRESS AND AREA CODE/PHONE NUMBER: 1775 WASHINGTON ROAD ROCHESTER HILLS, MI 48306 CELL(248)330-3130/B(248)652-3896	HOME ADDRESS AND AREA CODE/PHONE NUMBER:
DATE OF BIRTH: If the applicant is not a U.S. Citizen: <input type="radio"/> Does the applicant have permanent Resident Alien status? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="radio"/> Does the applicant have a Visa? Enter status: Date fingerprinted:	DATE OF BIRTH: If the applicant is not a U.S. Citizen: <input type="radio"/> Does the applicant have permanent Resident Alien status? <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="radio"/> Does the applicant have a Visa? Enter status: Date fingerprinted:

Attach the fingerprint card and \$30.00 for each card and mail to the Michigan Liquor Control Commission.

ARREST RECORD: <input type="checkbox"/> Felony <input type="checkbox"/> Misdemeanor Enter record of all arrests & convictions (attach a signed and dated report if more space is needed)	ARREST RECORD: <input type="checkbox"/> Felony <input type="checkbox"/> Misdemeanor Enter record of all arrests & convictions (attach a signed and dated report if more space is needed)
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Section 2. Investigation of Business and Address to be Licensed

Does applicant intend to have dancing or entertainment?
 No Yes, complete LC-693N, Police Investigation Report: Dance/Entertainment Permit

Are gas pumps on the premises or directly adjacent? No Yes, explain relationship:

Section 3. Local and State Codes and Ordinances, and General Recommendations

Will the applicant's proposed location meet all appropriate state and local building, plumbing, zoning, fire, sanitation and health laws and ordinances, if this license is granted? Yes No

If you are recommending approval subject to certain conditions, list the conditions: (attach a signed and dated report if more space is needed)

Section 4. Recommendation

From your investigation:

1. Is this applicant qualified to conduct this business if licensed? Yes No
2. Is the proposed location satisfactory for this business? Yes No
3. Should the Commission grant this request? Yes No
4. If any of the above 3 questions were answered no, state your reasons: (Attach a signed and dated report if more space is needed)

Signature (Sheriff or Chief of Police)

Date

TROY POLICE DEPARTMENT



LIQUOR CONTROL COMMISSION

7150 Harris Drive
P.O. Box 30005
Lansing, MI 48909-7505

LOCAL LAW ENFORCEMENT AGENCY REPORT

AMENDED

DANCE/ENTERTAINMENT/TOPLESS ACTIVITY PERMIT
(Authorized by MCL 436.1916)

BRUSE & MUER TROY, LLC

APPLICANT/LICENSEE

PHONE NUMBER

STREET ADDRESS

CITY

TOWNSHIP

COUNTY

ZIP

[REDACTED ADDRESS]

1. The dance floor will not be less than 100 square feet, is clearly marked and well defined when there is dancing by customers. YES NO N/A

2. Describe the type of entertainment applicant/licensee will provide: N/A

3. Will this entertainment include topless activity? YES NO N/A

[REDACTED]			
DANCE PERMIT	YES	NO	N/A
ENTERTAINMENT PERMIT	YES	NO	N/A
TOPLESS ACTIVITY PERMIT	YES	NO	N/A

DATE SUBMITTED

OFFICER-S SIGNATURE

DEPARTMENT NAME

PHONE NUMBER

ADDRESS

CITY

CHIGAN DEPARTMENT OF COMMERCE
LIQUOR CONTROL COMMISSION

7150 Harris Dr.
P.O. Box 30005
Lansing, Michigan 48909

Req ID #319519

APPLICATION FOR OFFICIAL PERMIT FOR DIFFERENCE IN HOURS OF OPERATION
(Authorized by MAC Rule 436.1437)

APPLICANT OR LICENSEE:

Kruse and Muer Troy, LLC

ADDRESS:

911 Wilshire, Troy, MI 48084

TYPE OF LICENSE:

Class C

The Commission is requested to grant an after hours permit for: (Check boxes that apply)

- Operating our restaurant for the sale of food
- Operating night league bowling, tournaments or Sunday morning bowling
- Registering golfers
- Registering Skiers
- Registering Tennis Players
- Other: (Not listed above)

MILCO LICENSING
2015 AUG 18 AM 9:08

During the Hours of:

Weekdays _____ A.M. to _____ A.M.

Sundays 11:00 _____ A.M. to 12:00 _____ NOON

It is understood that customers shall not be on the licensed premises for any activity other than the requested activity.

Licensee or Applicant Signatures:

William C. Kruse Jr., Manager
William C. Kruse, Jr., Manager

LOCAL LAW ENFORCEMENT RECOMMENDATION

To: Law Enforcement Agency:

This Application is for official permits allowing the after hours operations indicated above. Will you please enter your recommendations below and return one signed copy to the Commission.

- Recommended: Comments: _____
- Recommended except for _____ permit
- Not Recommended

Signed: (Include title and date)

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LIQUOR CONTROL COMMISSION

RESOLUTION

At a _____ meeting of the _____
(Regular or Special) (Township Board, City or Village Council)

called to order by _____ on _____ at _____ P.M.

The following resolution was offered:

Moved by _____ and supported by _____

**That the request from KRUSE & MUER TROY, LLC TO TRANSFER OWNERSHIP OF 2005 CLASS C LICENSED BUSINESS WITH ENTERTAINMENT PERMIT, LOCATED IN ESCROW AT 585 W. BIG BEAVER, TROY, MI 48084, OAKLAND COUNTY, FROM D. I. SUPPLY, INC. (A MISSOURI CORPORATION); AND TRANSFER LOCATION TO 911 WILSHIRE, TROY, MI 48084, OAKLAND COUNTY (STEP 2).
AND NEW DANCE PERMIT, AND NEW OUTDOOR SERVICE**

be considered for _____
(Approval or Disapproval)

APPROVAL

DISAPPROVAL

Yeas: _____

Yeas: _____

Nays: _____

Nays: _____

Absent: _____

Absent: _____

It is the consensus of this legislative body that the application be:

_____ for issuance
(Recommended or not Recommended)

State of Michigan _____)

County of _____)

I hereby certify that the foregoing is a true and complete copy of a resolution offered and

adopted by the _____ at a _____
(Township Board, City or Village Council) (Regular or Special)

meeting held on _____
(Date)

SEAL

(Signed) _____
(Township, City or Village Clerk)

(Mailing address of Township, City or Village)

AGREEMENT REGARDING
LIQUOR LICENSE REQUEST

This Agreement, made and entered into this _____ day of August, 2005, by and between the CITY OF TROY, MICHIGAN, a municipal corporation, with offices located at 500 W. Big Beaver Road, Troy, Michigan 48084, hereinafter known as THE CITY, and KRUSE & MUER TROY, LLC, a Michigan limited liability company, with offices located at 1775 Washington Rd., Rochester Hills, MI 48306, hereinafter known as APPLICANT.

1. The City Council of the City of Troy for and in consideration of the following covenants and conditions, agrees to recommend to the Michigan Liquor Control Commission approval of the transfer of ownership and location request for Class C liquor license and an SDM license, with Sunday Sales permit presently held by O'Grady's Irish Pub, Inc. and the issuance by the Michigan Liquor Control Commission of a new SDM license and an Official Permit (Food) by APPLICANT to be used by APPLICANT in it's restaurant to be located at 911 Wilshire.

2. In consideration of the City of Troy's recommendation for approval of the request for a Class C liquor license, APPLICANT hereby agrees that:

(a) It has read and is aware of the provisions of the City of Troy Ordinances, Chapter No. 67, 68, 92 and Chapter No. 98 (effective 02/01/2001), and agrees that it shall be deemed to have knowledge of any subsequent amendments to said Chapters which may become effective during the term of this Agreement.

(b) It has read and is in receipt of copies of the provisions of the City of Troy City Council Resolution No. 93-1028 regarding Entertainment Permits, and agrees that it shall be deemed to have knowledge of any subsequent amendments to the Resolution which may become effective during the term of this Agreement.

(c) It agrees to observe and comply with all laws, statutes, ordinances, rules, regulations or resolutions of the United States government, State of Michigan, and the City of Troy, or any department or agency of the governmental entities, as well as the rules and regulations of the Michigan Liquor Control Commission as they pertain to the operation of a Class C liquor licensed business in the City of Troy.

(d) It agrees to immediately require all employees who serve/sell alcohol to attend a recognized alcohol awareness program, and forward the names of each certified employee to the Troy Police Department. The alcohol awareness program must either be recognized by the Troy Police Department (i.e. TIPS, TAM, BARCODE), or the program must be reviewed by the Troy Police Department to insure that the program is comparable to the recognized programs.

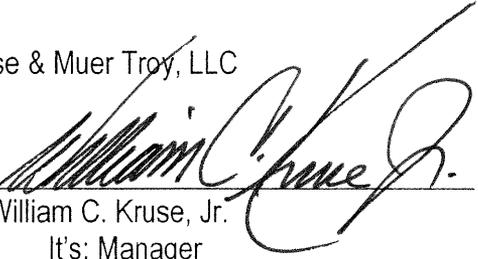
3. APPLICANT agrees that the recommendation for approval agreed upon by the City Council is not a property right and is approved upon the express and continuing condition that no violation as set forth in Paragraph 2 of this Agreement shall occur.

4. APPLICANT agrees that the recommendation for approval agreed upon by the City Council is approved upon the express and continuing condition that the physical characteristics (including, but not limited to, the inside layout, building design and engineering, seating capacity, parking space allocations, fire exits, and other physical attributes); and also the nature and type of business intended to be conducted, remain virtually the same.

5. APPLICANT agrees that upon such violation, after full investigation and an opportunity for said applicant to be heard, upon a finding by the City Council that a violation as set forth in Paragraph 2 of this Agreement has occurred, the City Council shall have just cause for a revocation of said recommendation for approval.

Kruse & Muer Troy, LLC

By:


William C. Kruse, Jr.
It's: Manager

Witnesses:

John B. Carlin, Jr.

Scott D. Edwards

Subscribed and sworn to before me
this ____ day of August, 2005

John B. Carlin, Jr.
Notary Public
Oakland County, Michigan
My commission expires: 7/28/06

CITY OF TROY

By: _____
Louise E. Schilling, Mayor

By: _____
Tonni L. Bartholomew, City Clerk

Witnesses:

Subscribed and sworn to before me
this _____ day of August, 2005.

Notary Public
Oakland County, Michigan.
My commission expires:

Blmfield.05556.52258.676973-1

A regular meeting of the Liquor Advisory Committee was held on Monday, November 14, 2005 in the Lower Level Conference Room of Troy City Hall, 500 West Big Beaver Road. Committee member James Peard called the meeting to order at 7:00 p.m.

ROLL CALL:

PRESENT: Alex Bennett
W. Stan Godlewski
Patrick C. Hall
James R. Peard
Bohdan L. Ukrainec
Lieutenant Michael Lyczkowski
Sergeant Christopher Stout
Pat Gladysz

ABSENT: Max K. Ehlert, Chairman
Henry W. Allemon

Resolution to Excuse Committee Members Ehlert and Allemon

Resolution #LC2005-11-024
Moved by Bennett
Seconded by Ukrainec

RESOLVED, that the absence of Committee members Ehlert and Allemon at the Liquor Advisory Committee meeting of November 14, 2005 BE EXCUSED.

Yes: 5
No: 0
Absent: Ehlert, Allemon

Resolution to Approve Minutes of September 12, 2005 Meeting

Resolution #LC2005-11-025
Moved by Ukrainec
Seconded by Godlewski

RESOLVED, that the Minutes of the September 12, 2005 meeting of the Liquor Advisory Committee be approved.

Yes: 5
No: 0
Absent: Ehlert, Allemon

Agenda Items

1. **D. I. SUPPLY, INC** (A Missouri Corporation) requests to transfer ownership of 2005 Class C licensed business with entertainment permit and official permit (food) located in escrow at 585 W. Big Beaver, Troy MI 48084, Oakland County, from O' Grady's Irish Pub. [MLCC REQ ID # 319038]
(Step 1) *Drury Inn*

Present to answer questions from the Committee was John Carlin.

Mr. Carlin explained to the Committee that this request is to transfer the license held in escrow from O'Grady's Irish Pub to D. I. Supply, Inc., which is solely owned by Drury Inn, Inc. Item No. 2 of tonight's agenda will complete the transaction to transfer the license from Drury Inn to Kruse & Muer Troy, LLC.

Resolution #LC2005-11-026
Moved by Ukrainec
Seconded by Godlewski

RESOLVED, that D. I. SUPPLY, INC (A Missouri Corporation) be allowed to transfer ownership of 2005 Class C licensed business with entertainment permit and official permit (food) located in escrow at 585 W. Big Beaver, Troy MI 48084, Oakland County, from O' Grady's Irish Pub.

Yes: 5
No: 0
Absent: Ehlert, Allemon

2. **KRUSE & MUER TROY, LLC** requests to transfer ownership of 2005 Class C licensed business with entertainment permit, located in escrow at 585 W. Big Beaver, Troy, MI 48084 Oakland County, from D.I. Supply, Inc. (A Missouri Corporation); and transfer location to 911 Wilshire, Troy MI 48084, Oakland County; request new dance permit. [MLCC REQ ID# 319519]
(Step 2) *Kruse and Muer Troy*

Present to answer questions from the Committee were John Carlin and William Kruse.

Mr. Kruse explained to the Committee that he plans to open his 6th Kruse & Muer Restaurant at the former TGI Friday's location on Wilshire. He plans to make minor modifications to the 9,300 square foot building, including landscaping and signage. There are 154 seats, with an additional 19 seats at the bar and 32 on an outdoor patio. There are 155 exclusive parking spaces for the restaurant, with extensive additional parking available in the evening when the office building spaces are not occupied. The restaurant will be open 6 days per week for lunch and 7 days per week for dinner. The management will be transferred from existing restaurants, and entire staff will be trained in all aspects of the liquor laws.

Mr. Kruse has been in the restaurant business for many years. He began as an employee of C. A. Muer Corporation and opened his first restaurant in 1987. His establishments have an excellent record of compliance with the liquor laws.

Resolution #LC2005-11-027

Moved by Hall

Seconded by Ukrainec

RESOLVED, that KRUSE & MUER TROY, LLC be allowed to transfer ownership of 2005 Class C licensed business with entertainment permit, located in escrow at 585 W. Big Beaver, Troy, MI 48084 Oakland County, from D.I. Supply, Inc. (A Missouri Corporation); and transfer location to 911 Wilshire, Troy MI 48084, Oakland County with new dance permit.

Yes: 5
No: 0
Absent: Ehlert, Allemon

-
3. **WHITE STAR ENTERTAINMENT, INC.**, requests to transfer ownership of 2005 Class C-SDM licensed business with dance permit located at 1090 Rochester, Troy, MI 48084, Oakland County, from MKC INC. [MLCC REQ ID # 313355] *Corradi's*

Present to answer questions from the Committee were Aubrey Tobin (general counsel) and Brian Goleniac (president and general manager).

On May 28, 2005, a partnership of three individuals (Aubrey Tobin, Brian Goleniac, and Michael Goleniac) entered into a management agreement with the Corradi family to take over the business. They are purchasing the building and the business and plan extensive repairs and renovations. The name of the establishment will change, but that decision has not yet been made. The building

has a capacity of 150 patrons and parking for 97 vehicles. They hope to have the property rezoned in order to utilize patio seating. They have changed the menu and are open for lunch and dinner. They offer karaoke on Thursday nights and live music on Friday and Saturday nights.

Two members of the Committee (Hall and Ukrainec) stated that they would be opposed to this restaurant evolving into a nightclub-like establishment. Since two of the three partners have been employed by nightclubs in Pontiac, these Committee members are concerned that this transition may occur.

The ownership states that a nightclub is not their intention and a transition of that nature will not occur.

Resolution #LC2005-11-028

Moved by Peard

Seconded by Bennett

RESOLVED, that WHITE STAR ENTERTAINMENT, INC. be allowed to transfer ownership of 2005 Class C-SDM licensed business with dance permit located at 1090 Rochester, Troy, MI 48084, Oakland County, from MKC INC.

Yes: 3 – Bennett, Godlewski, Peard

No: 2 – Hall, Ukrainec

Absent: Ehlert, Allemon

The five Committee members present continued the discussion regarding Item No. 3 and the possibility of a nightclub in Troy. Hall and Ukrainec further explained their hesitancy to approve the transfer with speculation of large crowds, disturbances, and sales to minors.

A question was raised as to the possibility of giving a “conditional” or “probationary” approval. Sgt. Stout stated that he would discuss this matter with the City Attorney’s office and provide an answer at the next meeting.

The meeting adjourned at 8:30 p.m.

James R. Peard

Patricia A. Gladysz, Office Assistant II

WILLIAM C. KRUSE, JR.

<u>Licensee/Address/License(s) Held</u>	<u>Date(s) of Licensure</u>
1. Kruse & Muer Quality Foods, Inc. d/b/a Kruse & Muer Quality Foods 134 N. Adams Rochester Hills, MI 48309 Class C-SDM-SS-Direct Connection (1)- Op(Food)	9/88 to Present
2. MAROC Associates Limited Partnership d/b/a Kruse & Muer on Main 325-327 Main Street Rochester, MI 48307 Class C-SDM-SS-OP(Food)	11/89 to Present
3. C L & K & C, Inc. d/b/a Rochester Chop House 306 Main Street Rochester, MI 48307 Class C-SS-Direct Connection (1)- OP(Food)	9/91 to Present
4. Kruse and Muer Grand Blanc, Ltd. d/b/a Kruse & Muer Grand Blanc G-12793 S. Saginaw Grand Blanc, MI 48439 Class C-SDM-SS	2/96 to Present
5. Kruse & Muer Lake Orion, Inc. 801 S. Lapeer Road Lake Orion, MI 48362 (Orion Township) Class C-SDM-SS-OP(Food)-Add'l. Bar	4/02 to Present

Dated: August 2, 2005

BIG BEAVER

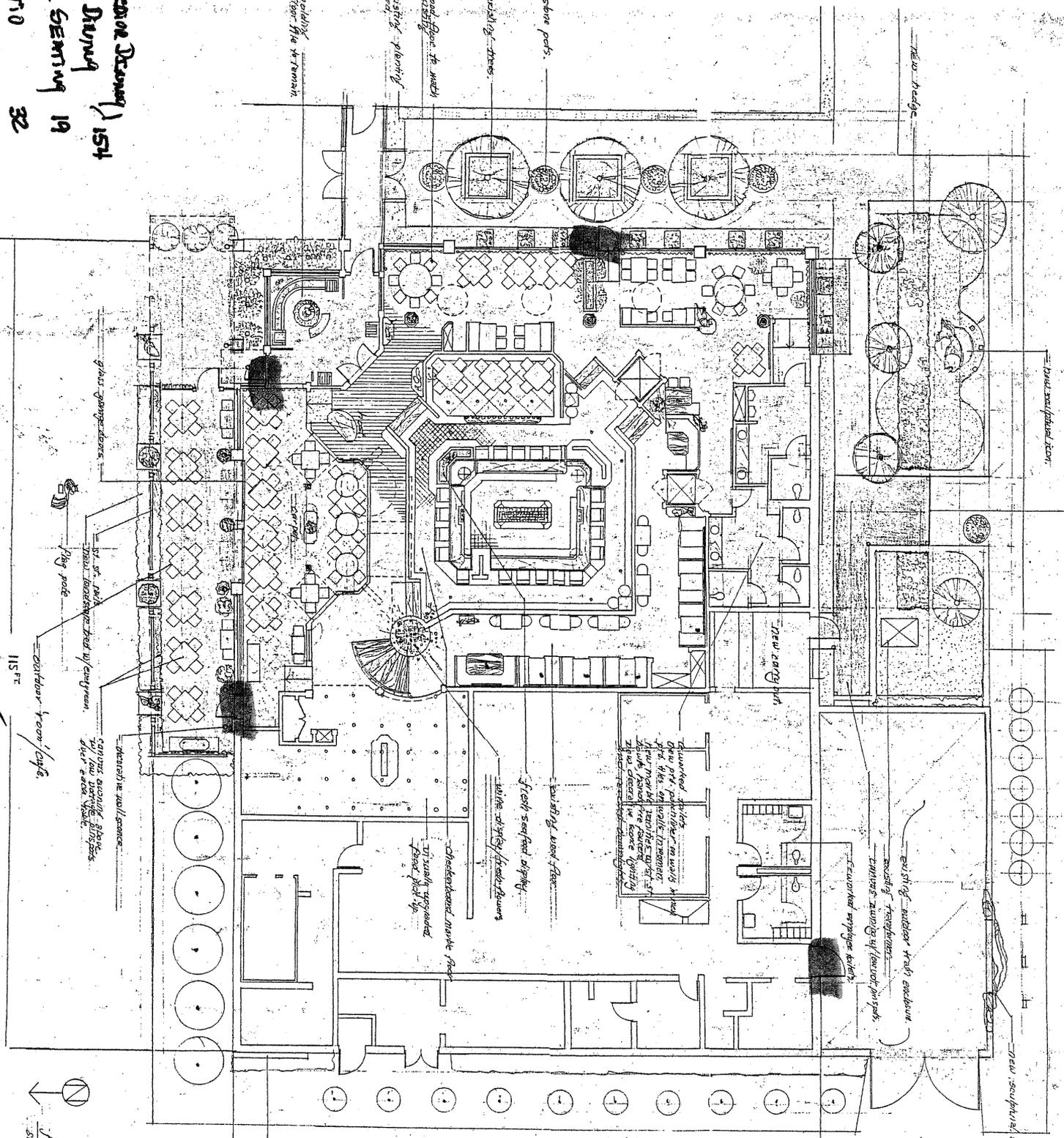
—the sign.

—new suspended sign.

—new suspended sign.

OFFICE Block

Interior Drawing 154
BAR DRAWING 19
BAR SEATING 32
PART 0



—new package

—holding floor to remain

—existing plumbing

—wood floor to match existing

—existing stairs

—skin pads

—new carpeting

—dormered skylight

—new suspended sign

—existing wall space

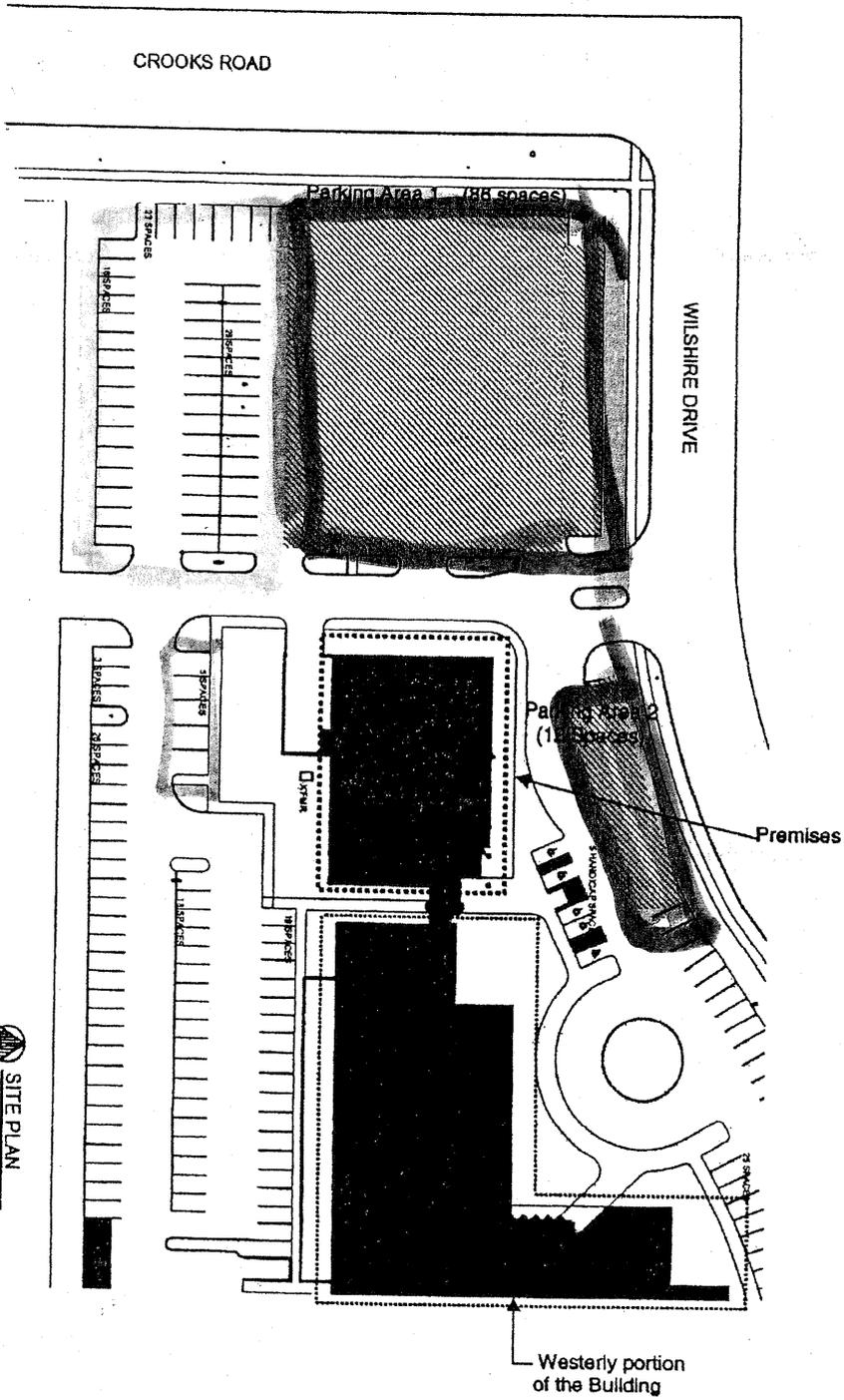
7.58

000015

—Floor plan
scale 1/8" = 1'-0"

WISHBILT

EXHIBIT A--SITE PLAN OF BUILDING PROJECT



EXCLUSIVE 98
 DESIGNATED 52
 4/0 5

SITE PLAN

Landlord's Initials Tenant's Initials

Kruse & Muer

On Wilshire

Dinner Menu

APPETIZERS & SOUP

FIRE ROASTED TOMATO BISQUE

SPICE GRILLED AHI TUNA
Served with Fresh Citrus & Mango
Relish on a Bed of Asian Slaw

STUFFED MUSHROOMS
Baked with Gulf Shrimp & Lump Crabmeat
Stuffing, Topped with Lobster Cream

ROASTED PORTOBELLO MUSHROOM
Topped with Boursin Cheese, Sun-Dried Tomatoes &
Crisp Breadcrumbs on a Bed of Dressed Arugula

FLASH FRIED CALAMARI
Served with Lemon Caper Beurre Blanc

SIRLOIN MUSHROOM SKILLET
Chargrilled Sirloin Tips & Wild Mushrooms with
Apricot Rum BBQ Sauce & Garlic Toast

MAINE LOBSTER BISQUE

CHICKEN SATAY
Chargrilled & Served with Coconut
Lime Peanut Sauce

TOMMY BAHAMA CRABCAKE
Coconut Encrusted with Asian Slaw
& Tropical Fruit Salsa

MUSSELS & CLAMS CASINO
Prince Edward Island Mussels & Manilla Clams
Steamed with White Wine, Garlic, Tomatoes & Parsley

MUSSELS DIABLO
With Garlic Butter, Wine, Roasted Peppers & Herbs

ANTIPASTI PLATTER
Prosciutto, Roasted Peppers, Parmagianno, Imported
Olives, Balsamic, Virgin Olive Oil & Crusty Bread

SALADS

WEDGE OF ICEBERG
With Buttermilk Ranch, French Roquefort, Creamy
Garlic or Balsamic-Herb Vinaigrette Dressing

WILSHIRE SALAD
Crisp Iceberg & Fresh Field Greens Tossed with
Granny Smith Apples, Crumbled Bleu Cheese &
Toasted Walnuts with Apple-Maple Vinaigrette

MARTHA'S VINEYARD
Red Leaf Lettuce, Sliced Onions, Pinenuts & Bleu
Cheese with Raspberry Maple Vinaigrette

GRILLED SALMON & APRICOT SALAD
Garden Greens, Dried Fruit, Chevre Cheese, Honey
Roasted Walnuts & Apricot Ginger Vinaigrette

CLASSIC CAESAR SALAD
With Grilled Chicken
With Gulf Shrimp

RASPBERRY CHICKEN SALAD
Grilled Chicken Breast, Mixed Greens, Bleu Cheese,
Dried Cherries, Candied Walnuts & Red Onions
Tossed with Raspberry-Maple Vinaigrette

JAMAICAN JERK CHICKEN SALAD
Grilled Jerk Marinated Chicken, Crisp Romaine, Grated
Parmesan & Caesar Dressing with a Touch of Lime

GULF SHRIMP LOUIS SALAD
Chopped Iceberg Lettuce, Sliced Egg, Yellow & Red
Tomatoes Tossed with Classic Louis Dressing

SANDWICHES

8 Oz. ANGUS SIRLOIN BURGER
On a Freshly Baked Bun with Swiss or Cheddar Cheese, Lettuce, Tomato & French Fries
Choose to Add Crisp Bacon, Sautéed Mushrooms or Onions

BAYOU CHICKEN SANDWICH
Marinated in "Spicy Bayou BBQ" sauce &
topped with melted Pepper Jack cheese

GREAT LAKES PERCH SANDWICH
Flash Fried with Seasoned Flour, Served with Lettuce,
Tomato, Housemade Tartar Sauce & French Fries

CALIFORNIA FISH TACOS
Mexican Village Flour Tortilla, Flash Fried Grouper, Pico De Gallo, Cabbage, Cheese & Housemade Dressing

PIZZA WITH PIZZAZZ

Round, Deep Dish Style...A House Specialty

Topping Selections

Pepperoni, Italian Sausage, Pineapple, Green Pepper, Black Olives, Onions, Tomatoes, Mushrooms, Black Forest Ham

12" Small

16" Large

SPECIALTY PIZZAS

ROCKY'S CREATION

Cajun Gulf shrimp, diced tomatoes, garlic butter, artichoke hearts, fresh herbs & cheese

CARIBBEAN JERK CHICKEN

Marinated Jerk Chicken, Caribbean BBQ Sauce, Fresh Cilantro, Caramelized Onions & Cheese

CHICKEN FAJITA PIZZA

Oven Baked with Grilled Marinated Chicken, Roasted Sweet Red Bell Peppers, Purple Onions & Tomatoes Drizzled with Sour Cream & Fresh Cilantro

MARGHERITA

With Vine Ripe Tomatoes, Chiffonade of Basil, Mozzarella & Muenster Cheese

FOUR CHEESE

With Mozzarella, Red Rind Muenster, Provolone & Gouda

PASTA

CAPRESE PASTA

With Vine Ripened Tomatoes, Fresh Basil & Homebaked Buttered Croutons

GRILLED CHICKEN FETTUCCHINE

With Fresh Mushrooms, Diced Tomatoes & Sweet Red Bell Pepper Cream

TORTELLINI & GRILLED CHICKEN

Half Moons of Cheese Filled Pasta & Sliced, Grilled Chicken Tossed in a Tomato Herb Cream

FARM PASTA POULETTE

Asparagus, Corn off the Cob & Grilled Chicken Tossed in a Light Butter & Chicken Stock

LINGUINE WITH WHITE or RED CLAM SAUCE

Olive Oil, Garlic, Manilla Clams, White Wine & Herbs (Add Tomatoes to make it Red)

MICHIGAN FETTUCCHINE

Grilled Chicken, Mushrooms, Green beans, Walnuts & Dried Cherries in a Light Brandy Dijon Cream

LINGUINE FRUIT DE MER

Tossed with Shrimp, Scallops, Mussels, Spinach, Diced Tomatoes, Olive Oil, Wine & Herbs

LOBSTER & SHRIMP FARFALLE

Sweet Lobster & Shrimp in a Rich Saffron Cream with Diced Tomatoes & Tomato-Basil Pasta

SEAFOOD OF THE ANGELS

Maine Lobster, Gulf Shrimp, Crabmeat, Asparagus, Sliced Shiitakes & Angel Hair Pasta in a Champagne Cream

STEAKS

Served with Chef's Vegetable & Starch

12 Oz. DELMONICO

Butcher's Choice for Exceptional Marbeling & Flavor

14 Oz. DRY AGED SIRLOIN

8 Oz. CENTER CUT FILET MIGNON

SIGNATURE STEAK PREPARATIONS

Steaks Served with Natural au Jus or you may choose to try one of our Specialty Preparations
Drizzled with Rochester Zip Sauce (Made Famous on Woodward Avenue)
Topped with Maytag Bleu Cheese, Buttered Breadcrumbs & Natural Au Jus
Maine Lobster, Maryland Crab & Parmesan Encrusted

12 Oz. GRILLED RIBEYE

With Fresh Herb Topping, French Fries & Roasted Garlic Mayo

ANCHO COFFEE RUBBED FILET

With Ancho Mushroom Sauce

POULTRY

PANROASTED CHICKEN

With Garlic, White Wine, Artichoke Hearts, Sliced
Mushrooms, Diced Tomatoes & Fresh Herbs

MARYLAND CHICKEN

Grilled Breast of Chicken with Maryland Crabmeat
& Shrimp Stuffing, Topped with Lobster Cream

CHICKEN CALYPSO

With Lime Juice, Fresh Ginger, Cilantro, Coconut Cream & Island Fruit Salsa

CHICKEN SCALLOPINE

Medallions of Chicken Sauteed with Fresh Mushrooms
Artichokes, White Wine & Lemon with Egg Linguine

PARMESAN ENCRUSTED CHICKEN

Sauteed with Red Pepper Lemon
Caper Beurre Blanc

SPECTACULAR SEAFOOD

GULF SHRIMP ALEXZANDRA

Oven Roasted with Panko Breadcrumbs, Sauce Beurre Blanc & Tomato Basil Relish

STUFFED SHRIMP

Broiled with Maryland Crabmeat Stuffing, Topped with Lobster Cream & Served with Rice Pilaf

SEAFOOD PANROAST

Maine Lobster, Gulf Shrimp & Sweet Scallops Simmered with Diced Tomatoes &
Saffron Cream, Served over Rice Pilaf with Crunchy Garlic Toast

CHOP HOUSE CRABCAKES

Broiled with Maryland Jumbo Lump Crabmeat, Served with Housemade Tomato Tartar

TOMMY BAHAMA CRABCAKES

Coconut Encrusted & Served with Asian Slaw & Tropical Fruit Salsa

PINE LAKE SEAFOOD STEW

Shrimp, Scallops, Mussels, Fresh Cut Fish, Manilla Clams, Diced Tomatoes, Wine, Fennel & Herbs

MUSSELS DIABLO

A Bucket of Prince Edward Island Mussels Steamed
with Garlic Butter, Peppers, Wine & Herbs

PAN-SEARED SEA SCALLOPS

Encrusted with Sesame Seeds & Served on a Bed
of Mixed Greens with an Oriental Glaze

FRESH FISH

See Today's Flyer for Broiled, Chargrilled & Saute Selections

WHITEFISH SIESTA KEY

Served with a Sauce of Gulf Shrimp, Maryland Crab & Bay Scallops in a Sweet Tomato Butter

POTATO ENCRUSTED WHITEFISH

Pan-crisped with Garden Potatoes

MACADAMIA NUT ENCRUSTED WALLEYE

With Island Beurre Blanc & Tropical Fruit Salsa

JIMMY'S PILE OF PERCH

Flash Fried & Served on Buttery Mashed Potatoes with Lemon Beurre Blanc & Marinated Tomato Relish

LOBSTER STUFFED FLOUNDER

Broiled with Lobster, Shrimp & Crabmeat Stuffing, Topped with Saffron Cream Sauce

ARTICHOKE ENCRUSTED SALMON

Oven-Roasted & Served on a Bed of Field Greens with Sun-Dried Tomatoes,
Toasted Pinenuts & Roasted Tomato Vinaigrette, Served with Rice Pilaf

SPICE GRILLED AHI TUNA

Served with Fresh Citrus & Mango Relish on a Bed of Asian Slaw with Tropical Vinaigrette

MAPLE RIVER CLUB SALMON

With a Sauce of Real Maple Syrup, Apple Cider & Stone Ground Mustard,
Served with Sauteed Mushrooms, Leeks & Fresh Spinach

Kruse & Muer believes that an exceptional meal requires seasonally prepared, unique vegetables & starches.
The following list represents some to those that the Chef will choose from daily..

VEGETABLES

Braised Red Cabbage	Green Bean & Red Onion Salad with Cider Vinaigrette
Roasted Shallots, Grape Tomatoes & Arugula	Fried Green Tomatoes
Grilled Zucchini & Tomato with Feta Cream	Spaghetti Squash with Maple Butter
Maple Glazed Parsnips	Baby Onions with Blood Orange & Balsamic Syrup
Roasted Beets with Mustard Greens & Vinaigrette	Butter Whipped Parsnip Puree

STARCH

Grits with Southern Ham & Apples	Apple, Potato & Sweet Onion Gratin
Baked Cheese Grits	Bomba Rice, Salsa Verde & Ricotta Solata
Sweet Corn, Potato & Arugula	Yukon Gold, Celery Root, Butter & Cream Mashers
Butternut Squash with Baby Spinach Risotto	Mashed Potatoes with Spinach & Gruyere
Basmati Brown Rice with Broccolini	Potato Gratin with Goat Cheese & Roasted Garlic
Bomba Rice, Corn, Spinach, Chicken Broth & Butter	Yukon Gold & Haricot Vert with Champagne Vinaigrette

FANTASTIC FINALES

MASCARPONE NEW YORK CHEESECAKE
With Strawberry Rhubarb Glaze

GRILLED BANANA SPLIT
With Coffee Ice Cream & Mocha Sauce

FRESH STRAWBERRY GRANITA

MACKINAW ISLAND FUDGE CREAM PUFF
With Sander's Hot Fudge & Whipped Cream

BLACKBERRY COBBLER
With Coconut Pecan Topping & Vanilla Rum Ice Cream

ICE CREAM COOKIE SANDWICH

FOUR BERRY PIE
Warmed with French Vanilla Ice Cream

Kruse & Muer

On Wilshire

Lunch Menu

GREAT BEGINNINGS

FIRE ROASTED TOMATO BISQUE

MAINE LOBSTER BISQUE

ANTIPASTI PLATTER

Proscuitto, Roasted Peppers, Parmagianno, Imported Olives, Balsamic, Virgin Olive Oil & Crusty Bread

SALADS

WILSHIRE SALAD

Crisp Iceberg & Fresh Field Greens Tossed with Granny Smith Apples, Crumbled Bleu Cheese & Toasted Walnuts with Apple-Maple Vinaigrette

RASPBERRY CHICKEN SALAD

Grilled Chicken Breast, Mixed Greens, Bleu Cheese, Dried Cherries, Candied Walnuts & Red Onions Tossed with Raspberry-Maple Vinaigrette

HONEY ALMOND CHICKEN SALAD

Tender Chunks of Chicken Mixed with Toasted Almonds, Diced Apples, Fresh Celery & Honey Herb Mayonnaise

MARTHA'S VINEYARD

Red Leaf Lettuce, Sliced Onions, Pinenuts & Bleu Cheese with Raspberry Maple Vinaigrette

CLASSIC CAESAR SALAD*

With Grilled Chicken
With Gulf Shrimp

TUNA NICOISE SALAD

White Albacore Tuna Salad, Green Beans, Potatoes, Egg, Nicoise Olives, Tomato & Greens with Dijon Vinaigrette

SPICE GRILLED TUNA

Served with Fresh Citrus & Mango Relish on a Bed of Micro Greens with Tropical Vinaigrette

JAMAICAN JERK CHICKEN SALAD

Jerk Grilled Diced Breast of Chicken, Crisp Romaine, Parmesan & Caesar Dressing with a Touch of Lime

GRILLED SALMON & APRICOT SALAD

Garden Greens, Dried Fruit, Chevre Cheese, Honey Roasted Walnuts & Apricot Ginger Vinaigrette

GULF SHRIMP LOUIS SALAD

Chopped Iceberg Lettuce, Sliced Egg, Yellow & Red Tomatoes Tossed with Classic Louis Dressing

MARINATED GRILLED VEGETABLE SALAD

Roasted Zucchini, Yellow Squash, Tomatoes, Bell Pepper, Red Onions, Portobello Mushrooms, Asparagus, Garden Greens & Gouda with Roasted Red Pepper Balsamic Vinaigrette

SANDWICHES

Served on Fresh from the Oven Kruse & Muer Bread

8 Oz. ANGUS SIRLOIN BURGER

On a Freshly Baked Bun with Swiss or Cheddar Cheese, Lettuce, Tomato & French Fries
Choose to Add Crisp Bacon, Sautéed Mushrooms or Onions

HONEY ALMOND CHICKEN SANDWICH

Tender Chunks of Chicken Mixed with Toasted Almonds, Diced Apples, Fresh Celery & Honey Herb Mayonnaise

BALTIMORE CRABMELT

Maryland Lump Crabmeat, Tomato & Melted Cheddar Cheese

WILSHIRE CLUB

Peppered Ham, Breast of Turkey, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato & Mayonnaise

FRESH ALBACORE TUNA SALAD

White Albacore Tuna Salad with Lettuce & Vine Ripened Tomato

VEGETABLE STACK

Garden Greens, Sweet Red Onion, Tomatoes, Sprouts, Artichoke Hearts, Cucumber & Scallion Cream Cheese

CALIFORNIA FISH TACO

Mexican Village Flour Tortilla, Flash Fried Grouper, Pico de Gallo, Shredded Cabbage, Cheese & Housemade Dressing

BAYOU CHICKEN SANDWICH

Marinated in "Spicy Bayou BBQ" sauce & topped with melted Pepper Jack cheese

GREAT LAKES PERCH SANDWICH

Flash Fried & Served with Crisp Lettuce, Sliced Tomato, Housemade Tomato Tartar Sauce & French Fries

PIZZA WITH PIZZAZZ

Round, Deep Dish Style...A House Specialty

ROCKY'S CREATION

Cajun Gulf shrimp, diced tomatoes, garlic butter,
artichoke hearts, fresh herbs & cheese

CARIBBEAN JERK CHICKEN

Marinated Jerk Chicken, Caribbean BBQ Sauce,
Fresh Cilantro, Caramelized Onions & Cheese

CHICKEN FAJITA PIZZA

Oven Baked with Grilled Marinated Chicken, Roasted Sweet Red Bell Peppers,
Purple Onions & Tomatoes Drizzled with Sour Cream & Fresh Cilantro

MARGHERITA

With Vine Ripe Tomatoes, Chiffonade of Basil,
Mozzarella & Muenster Cheese

FOUR CHEESE

With Mozzarella, Red Rind Muenster,
Provolone & Gouda

PASTA

CAPRESE PASTA

With Vine Ripened Tomatoes, Fresh Basil
& Homebaked Buttered Croutons

GRILLED CHICKEN FETTUCCINE

With Fresh Mushrooms, Diced Tomatoes
& Sweet Red Bell Pepper Cream

TORTELLINI & GRILLED CHICKEN

Half Moons of Cheese Filled Pasta & Sliced, Grilled
Chicken Tossed in a Tomato Herb Cream

FARM PASTA POULETTE

Asparagus, Corn off the Cob & Grilled Chicken
Tossed in a Light Butter & Chicken Stock

MICHIGAN FETTUCCINE

Grilled Chicken, Mushrooms, Green beans, Walnuts &
Dried Cherries in a Light Brandy Dijon Cream

LINGUINE FRUIT DE MER

Tossed with Shrimp, Scallops, Mussels, Spinach,
Diced Tomatoes, Olive Oil, Wine & Herbs

LOBSTER & SHRIMP FARFALLE

Sweet Lobster & Shrimp in a Rich Saffron Cream
with Diced Tomatoes & Tomato-Basil Pasta

SEAFOOD OF THE ANGELS

Maine Lobster, Gulf Shrimp, Crabmeat, Asparagus, Sliced
Shiitakes & Angel Hair Pasta in a Champagne Cream

SMALL PLATE PASTA PAIRINGS

Petite Pasta Portion Served with Small Green Salad

NUMBER 1

Egg Linguine, Garden Grilled Zucchini, Virgin
Olive Oil, Fresh Garlic & Basil

NUMBER 2

Ricotta Cheese Ravioli with Chicken Broth,
Baby Peas, Asparagus & Parmesan

NUMBER 3

Linguine with Marinated Tomato, Fresh Basil
& Homebaked Buttered Croutons

NUMBER 4

Fazzoletto Pasta Sheets with Fresh Spinach,
Ricotta Cheese & Wild Mushroom Sauce

LUNCH DAY SPECIALTIES

FLATBREAD & GARDEN SALAD

Please Check the Specialty Flyer for Today's Selection

ROASTED PORTOBELLO

With Herbed Goat Cheese & Caesar Salad

GARDEN VEGETABLE STRUDEL

Roasted Fresh Vegetables Oven Baked in a Crisp Phyllo Wrap & Drizzled with Roasted Red Pepper Sauce

BISQUE & SALAD

Lobster or Roasted Tomato Bisque & Garden Salad

THE COMBINATION

1/2 Baltimore Crabmelt Served with Bisque or Salad

SPECTACULAR SEAFOOD

GULF SHRIMP ALEXZANDRA

Oven Roasted with Panko Breadcrumbs, Sauce Beurre Blanc & Tomato Basil Relish

STUFFED SHRIMP

Broiled with Maryland Crabmeat Stuffing, Topped with Lobster Cream & Served with Rice Pilaf

SEAFOOD PANROAST

Maine Lobster, Gulf Shrimp & Sweet Scallops Simmered with Diced Tomatoes & Saffron Cream, Served over Rice Pilaf with Crunchy Garlic Toast

CHOP HOUSE CRABCAKES

Broiled with Maryland Jumbo Lump Crabmeat, Served with Housemade Tomato Tartar

TOMMY BAHAMA CRABCAKES

Coconut Encrusted & Served with Asian Slaw & Tropical Fruit Salsa

FRESH FISH

See Today's Flyer for Broiled, Chargrilled & Saute Selections

WHITEFISH SIESTA KEY

Served with a Sauce of Gulf Shrimp, Maryland Crab & Bay Scallops in a Sweet Tomato Butter

POTATO ENCRUSTED WHITEFISH

Pan-crisped with Garden Potatoes

MACADAMIA NUT ENCRUSTED WALLEYE

With Island Beurre Blanc & Tropical Fruit Salsa

JIMMY'S PILE OF PERCH

Flash Fried & Served on Buttery Mashed Potatoes with Lemon Beurre Blanc & Marinated Tomato Relish

ARTICHOKE ENCRUSTED SALMON

Oven-Roasted & Served on a Bed of Field Greens with Sun-Dried Tomatoes, Toasted Pinenuts & Roasted Tomato Vinaigrette

GRILLED CHICKEN

PANROASTED CHICKEN

With Garlic, White Wine, Artichoke Hearts, Sliced Mushrooms, Diced Tomatoes & Fresh Herbs

MARYLAND CHICKEN

Grilled Breast of Chicken with Maryland Crabmeat & Shrimp Stuffing, Topped with Lobster Cream

CHICKEN CALYPSO

With Lime Juice, Fresh Ginger, Cilantro, Coconut Cream & Island Fruit Salsa

CHICKEN SCALLOPINE

Medallions of Chicken Sauteed with Fresh Mushrooms Artichokes, White Wine & Lemon with Egg Linguine

PARMESAN ENCRUSTED CHICKEN

Sauteed with Red Pepper Lemon Caper Beurre Blanc