

The Earle Restaurant

121 W Washington St 48104-1381 · +17349940211 · Updated: Jan 14, 2026

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APPETIZERS 11

Roasted Garlic \$16.95

Roasted garlic served with crostini and a variety of accompaniments.

Goat Cheese \$15.95

French goat cheese rolled in sesame seeds and baked. Served on greens tossed in a walnut vinaigrette.

Crab Cakes \$17.95

Crab cakes served with a roasted red pepper sauce.

Stuffed Mushroom Caps \$15.95

Mushroom caps with a sausage, garlic and sweet pepper stuffing. Baked with parmesan.

Ginger Shrimp \$16.95

Sauteéd shrimp in a ginger sauce. Served on a bed of spinach.

Calamari \$17.95

Deep fried squid rings with a garlic aioli.

Tortellini with Prosciutto \$15.95

Cheese filled tortellini baked with prosciutto, cream, parmesan and freshly grated nutmeg.

Risotto Croquettes \$15.95

Risotto balls stuffed with mozzarella, breaded and deep-fried. Served with a tomato-basil sauce.

Bruschetta \$17.95

Toasted Earle bread rubbed with garlic and topped with basil pesto, fresh mozzarella, and blistered cherry tomatoes.

Eggplant Parmesan \$16.95

Breaded slices of eggplant topped with mozzarella and pesto...served on a tomato basil sauce.

Escargots \$18.95

Sauteed escargots in a puff pastry shell with shallots, garlic, white wine, chives, butter and a hint of pernod.

SOUPS 2

French Onion Soup \$10.95

Traditional French onion soup enhanced with shallots and chives, topped with gruyère and finished under the broiler.

Bean Soup \$8.95

A hearty white bean soup simmered with vegetables, pork and pasta...topped with parmesan cheese.

SALADS 5

Panzanella	\$6.95
traditional florentine salad of cucumber, onion, tomato and tuscan-style bread tossed in olive oil and vinegar... with basil, capers and anchovies.	
Tossed Dinner Salad	\$4.95
Mixed greens and tomato. Choice of creamy garlic, creamy pepper, red wine vinaigrette, or balsamic vinaigrette dressings. Roquefort dressing add \$0.50	
Gorgonzola	\$9.95
romaine lettuce tossed with gorgonzola, walnuts and vinaigrette.	
Caesar Salad	\$10.95
romaine lettuce tossed with a dressing of olive oil, lemon juice, raw egg, garlic, chopped anchovies and parmesan.	
Beet Salad	\$14.95
Red and golden beets, chopped pecans, goat cheese and arugula with thyme and dijon vinaigrette.	

ENTREES 17

Whitefish	\$32.95
Fresh filet of whitefish coated with ground hazelnuts and breadcrumbs, sautéed and sauced with a chive beurre blanc on a bed of sautéed spinach. Served with potatoes	
Beef Bourguignon	\$37.95
Sautéed beef tenderloin with a rich red wine sauce. Served with pearl onions, carrots and mushrooms on egg noodles.	
Duck	\$42.95
Sautéed skinless, boneless duck breasts... pan sauced with applejack brandy, cider, apples, and brown sugar... with rum-plumped raisins. Served with a potato turnip purée.	
Scallops	\$42.95
Sea scallops sautéed with mushrooms and garlic, pan-sauced with sherry and cream. Served with a ruby wild rice blend.	
Beef Roquefort	\$48.95
Beef tenderloin sautéed and served with a Madeira enhanced Roquefort-cream sauce. Topped with walnuts and pine nuts. Served with potatoes.	
Beef Tenderloin with Pepper	\$48.95
Beef tenderloin rolled in coarsely ground black pepper, sautéed and served with a brandy sauce and garnished with wild mushrooms. Served with potatoes.	
Dijonnaise Beef	\$48.95
Beef tenderloin sautéed and served with a Dijon-cream sauce with green peppercorns and tarragon. Served with potatoes.	
Lamb Chops	\$49.95
Double cut lamb chops sautéed medium rare, with a port tarragon sauce. Served with potato turnip purée, grilled asparagus and roasted carrot and shallot.	
Veal	\$42.95
Veal scallopini lightly breaded and sautéed with garlic and mushrooms... deglazed with marsala and finished with cream. Served with orzo.	

Grilled Salmon

\$32.95

Fresh filet of salmon grilled with shrimp on sautéed spinach in a white wine, shallot and lemon sauce with fresh tarragon and chives. Served with potatoes.

Delmonico

Hand-cut and grilled Prime Ribeye. Accompanied with a Dijon-cream sauce and a mushroom-enhanced soubise. Served with potatoes.

Roasted Chicken

\$29.95

Chicken breasts roasted with honey-glazed carrots, parsnips, red-skin potatoes, shallots, garlic cloves, and rosemary.

Salmon in Puff Pastry

\$33.95

Fresh filet of salmon rubbed with dijon mustard in puff pastry with a mushroom duxelle. Served with a tarragon-cream sauce.

Stuffed Acorn Squash

\$25.95

Acorn squash stuffed with a melange of vegetables roasted with fresh sage and a hint of honey, then tossed with quinoa and couscous

Skirt Steak

\$27.95

Skirt steak marinated in balsamic vinegar, garlic, dijon, and fresh rosemary and grilled. Served with potatoes.

Chicken Paillard

\$19.95

Chicken breast..butterflied and pounded... marinated in a dijon vinaigrette. Grilled and served with a salad of kale, tri-color quinoa, butternut squash, dried cherries, toasted pumpkin seeds, red onion and thyme.

Sliders

AVAILABLE OPTIONS

Grilled and topped with Fontina cheese, caramelized onions and bacon on a brioche bun with creamy pepper. Served with a side of french fries. Available as an order of 2 or 3.

\$18.00

\$22.00

PASTAS 5

Mezzogiorno

\$25.95

Linguini tossed with crumbled garlic sausage, capocollo ham, sliced hot peppers and romano cheese.

Linguine with Shrimp

\$26.95

Linguine tossed with sautéed shrimp, julienned sun dried tomatoes and pesto...with parmesan and romano cheese.

Penne with Chicken

\$24.95

Tube shaped pasta tossed with sautéed chicken in a sweet pepper tomato sauce with kalamata olives and basil. Topped with romano cheese

Four Cheese Penne

\$27.95

Penne tossed with a bechamel cream sauce, with four cheeses (Pecorino Romano, Gorgonzola, Fontina and Gruyère), topped with bread crumbs.

Winter Squash Penne

\$24.95

Penne tossed with sauteed mushrooms, spinach, butternut squash and a splash of cream... enhanced with nutmeg and topped with goat cheese and breadcrumbs.