

Herbert Hoover R. D. Martin Luther King Jr.
 John Adams Harry A. Graham James East
 Philip Hamman Mink St. Germain Earl Warren
 Orville Wright Marilyn Monroe Woodrow Wilson
 George Perles Jackie Robinson Scott M. Rozek
 Timothy P. O'Hare Dick Northrup Kit & Pam Carson
 Madonna John L. Elstro William T. Ryan
 Ron Mason James H. Monroe Paul A. Elstro
 L. B. Washington Jack Ruby Dale Grouper
 A. Lincoln Ben Franklin Phil S. Kennedy
 Al Capone ~~Paul Conlon & Lynn Radu~~ Dick Horst Barbara Wilkins
 Al Capone Stan Musial Joe Mazzei
 Nickels Grantle Ella Fitzgerald Bryan Nelson
 L. B. Garrison Rudy W. Dwyer Robt. Fireburger

Signatures

AMERICAN GRILL

Welcome to Lansing's most exciting new restaurant concept...Signatures American Grill...
 We have combined a tremendous variety of homemade "American Style" meals made from scratch,
 fresh char-grilled items, and an upscale, yet warm Americana decor with a "feels like home"
 atmosphere for any time of day and very reasonable prices appropriate for any budget.
 We buy only "Signature" trademark products from American manufacturers such as...Hormel,
 Carnation, John Morrel, Kraft, Heinz, Hidden Valley, Supreme Black Angus, McCormick,
 French's, Durkee's, Budweiser, Coca-Cola, Tyson, and many more to develop our unique
 "Signature" and ♥ Heart-friendly items for you! We hope you enjoy what we've put together for you,
 our guests, and our community. Thank you for joining us. We truly appreciate your patronage.
 Sincerely...

John Elstro
 MANAGING PARTNER

Regional American

SOUPS & STARTERS

- ♥ **"Mom's" Chicken Noodle Soup** . . . \$ 1.95 / 3.50
Truly, Mom's made-from-scratch recipe!
- ♥ **El Paso Black Bean Soup** 2.25 / 3.95
Great with Sour Cream (takes away the ♥) and fresh Salsa.

Back
By Demand

Signature Spin-art-an Dip

Creamy, Cheesy Spinach, Artichoke, and Parmesan
Dip served with fried Wonton Chips 5.95

Maui-Style Grilled Shrimp

Jumbo Shrimp marinated in Honey, freshly squeezed
Oranges, Pineapple, Brown Sugar and Spices, then
grilled and served with Apple-Cherry Chutney . . 7.95

Idaho Potato Skins

Fresh, crispy Potato Skins covered with melted Cheddar
and Pepper Jack Cheeses, topped with crispy fresh Bacon
Bits, Lettuce and Tomatoes. Served w/ Sour Cream . . 5.95

NEW!

N'awlin's "Voodoo" Chicken Strips

Spicy, marinated Chicken Strips, lightly breaded,
Golden-fried, served with Hot Dippin' Sauce 5.95

The Quad Cities Combo (For 2)

A sampler of four Signature Appetizers: Shrimp,
Skins, Strips and Spin-Art-an Dip, with
Wonton Chips and Dips 7.95

American Bistro-Style

A LA CARTE SAMPLERS

Ⓢ Santa Rosa Roll-Up

Thinly sliced, grilled Eggplant stuffed with 4 Cheeses,
baked and topped with Tomato-Herb Sauce.
This is a must try...you'll love 'em! \$ 3.95

Ⓢ Wisconsin Baked Cheese

Sweet, creamy Chevre Cheese smothered in a herbed
Tomato Sauce, baked and topped with fresh Basil
and crisp Garlic Rounds for dippin' 6.95

NEW!

♥ Ⓢ Grilled Portabello Mushroom

Huge, marinated Mushroom, Char-grilled then
tossed with sauteed Red Onion, and de-glazed
with a Garlic-Madiera Wine Sauce 5.95

Southwestern Quesadillas

- Ⓢ **California:** Vegetable Blend with Cheeses 4.95
Colorado: Chicken, Peppers, Onion and Cheeses 5.95
Hawaiian: Shrimp, Papaya, Chevre Cheese,
Bacon and Mango Cream 7.95

Alaskan Smoked Salmon Sampler (For 2)

Delicate Salmon Lox served with chilled
Chevre, Red Onions, Capers, Garlic Rounds,
Lobster-Sherry Aioli, and Mango Cream.
. 8.95

SALAD SECTION

Salads are Served with Our Famous freshly baked Signature Bread and Roasted Garlic.

NEW!

Smoked Turkey Spinach Salad

This creation features ribbon slices
of thinly-sliced Smoked Turkey
Breast, fresh Mango, Papaya,
Pine Nuts, Red Pepper, and Onion
crowning a bed of fresh Spinach
tossed with Golden Raisin-
Raspberry Vinaigrette.
Large . . \$ 9.95 Small . . \$ 6.95

Ⓢ Signature Tossed Salad

Mixed Greens topped with your favorite
homemade Dressing, garnished with
Tomato, Onion, Carrots, Croutons,
Cheese and Mushrooms \$ 2.95

Ⓢ Caesar Salad

Crisp, Romaine Lettuce Leaves tossed
with our (made-from-scratch) Caesar
Dressing, Parmesan Cheese and
Croutons 4.25

Chatanooga Chicken Caesar Salad

Lightly seasoned, grilled Chicken
Breast tops this Caesar, tossed with
(made-from-scratch) traditional
Caesar Dressing garnished lightly
with crispy Croutons, Tomato,
Peppers, Onion and Parmesan Cheese.
Large . . \$ 9.95 Small . . \$ 6.95

Homemade Dressing Selections: Golden Raisin-Raspberry Vinaigrette, Gorgonzola, Ranch Other: French, Lite-Italian, Lite-1000 Island.

SANDWICH SELECTIONS

Each Sandwich Served with a Signature
Garnish to Compliment Each Item.

Texan Hickory-BBQ Chicken Grill

Tender grilled Chicken Breast lightly basted with
Signature BBQ Sauce then topped with melted Cheddar
Cheese, crowned with crispy Bacon Strips on a
grilled Honey-Wheat Roll and served with
Sweet Potato Hay \$ 6.95

♥ Signatures Chicken Sandwich

Grilled Garlic and Herbed Chicken Breast on a
grilled Vegetable Roll and served with our homemade
Garlic-Herb Chips 5.95

NEW!

The Kentucky Hot Brown

Smoked Turkey stacked with Bacon, Tomato and
Cheesy Mornay Sauce served open-faced on grilled
Sour Dough Bread, topped with chopped Scallions
and Sun-dried Tomatoes. Served with
Garlic-Herb Chips 6.95

STEAKBURGERS

Our **Black Angus Steakburgers** are served with Signature
Seasoned Fries, Lettuce, Tomato, Onion and Garlic Pickle.

The All-American Grilled Cheeseburger

One-half Pound Steakburger Char-grilled to your desired
doneness, topped with Cheese of your choice. Served on our
fresh-baked Burger Bun. (Cheeses: Swiss, Cheddar,
Pepper Jack, American or Gorgonzola) \$ 6.25

The Oklahoma BBQ Burger

This Steakburger is basted with our Signature
BBQ Sauce, topped with melted Cheddar Cheese
and crispy Bacon Strips on a freshly
grilled Honey-Wheat Roll 6.95

NEW!

Signatures Salmon Steak Burger

Fresh grilled Salmon with Apple-smoked Bacon
and Lettuce, with a Lobster/Sherry/Sun-dried Tomato
Aioli Sauce, served on a hearty Black Bread Bun.
Garnished with Sweet Potato Hay and Pasadena
Pasta Salad 7.95

SIDES & COMPLIMENTS

Potato Varieties

Idaho Baked Potato
Warm Garlic-Herb Chips
Sweet Potato Hay
Twice Baked Potato
Homemade Mashed Potatoes
Signature Fries
Signature "Pot-on-Chee's"
SIDE . . \$1.50

Hot Sides

Crispy, thin, seasoned Onion Rings \$2.95
Sauteed Mushroom Medley 2.95
Roasted Garlic Bulb 1.50
Risotto with Roasted Garlic 1.50
"Loaded" Baker (after 4 p.m.) Sour Cream, Green
Onion, Bacon, Cheddar and Pepper Jack Cheese 2.95

Cold Sides

Pasadena Pasta Salad \$1.95
Creamy Marzetti Cole Slaw . . 1.95
Apple-Cherry Chutney 1.95
Cottage Cheese 1.50 w/ Fruit 2.95
Mango-Papaya Chutney 1.95
Sliced Tomato-Onion and
Gorgonzola w/ Vinaigrette . . 2.95

Signature Selections OF THE DAY

As Chef Donahue and the Signature team approached the writing of this menu offering, we came up with literally hundreds of exciting new dishes that we thought you may enjoy, yet far too numerous to include on any one menu. Our decision was to preserve all of your most favorite items at Signatures American Grill on the fixed menu, highlighted by some interesting new additions, then offer a number of our new discoveries and creations on this feature page that changes daily. Enjoy!!

SIGNATURE STARTER

♥ California Artichoke

Steamed in Las Vegas "Casino" Butter Sauce, stuffed with Main Lobster Meat and Melted Wisconsin Brie Cheese \$8.95

STEAMY SIGNATURE SOUP

New England Clam Chowder

Rich, creamy Chowder with chunky Potato, plump Clams, apple-smoked Bacon, Garlic, Onion and Spices.
Cup \$2.95 Bowl \$4.95

SIGNATURE ITEMS AT SIGNATURES

Served with Soup, Creamy Slaw or Salad, (Substitute Caesar...Add \$1.95), freshly baked Bread and Roasted Garlic.

Signature One-Pound PORK CHOP

A mouth-watering, Porterhouse Pork Chop Roast is first marinated in the juices of freshly-squeezed Oranges, Pineapple, Honey, Brown Sugar and Spices. We then Char-grill the Chop to sear in the natural juices and slow-roast it to preserve its tenderness! We serve this Masterpiece with Signature "Pot-on-Chee's" and Apple-Cherry Chutney. Served at Medium Doneness.

\$14.95

Signature Char-grilled SALMON

Fresh Salmon, farm-raised to strict specifications in fresh water streams and ponds, are flown to us for your enjoyment. We delicately trim, bone and filet your fresh Salmon, then prepare it with your choice of Cajun-crusted seasonings or simply Char-grilled. Served with Signature "Pot-on-Chee's" and sauteed Vegetable Medley, garnished with Lobster/Sherry Aioli.

Light Cut \$9.95 Dinner Cut .. \$15.95

Signature Garlic-Tomato SHRIMP

Tender, Jumbo Shrimp from our Gulf Coast shores sauteed with Olive Oil, Butter, White Wine, Garlic, Onion, Roma Tomatoes, Chipotle Pepper and Fresh Spinach. Served on Roasted Garlic Risotto with Vegetable Medley and Mango-Papaya Chutney.

\$14.95

REGIONAL AMERICAN GRILL & BISTRO ENTREES

Grilled Indiana Duck Sausage Pasta

Lean, Char-grilled, spiced Duck Sausage, sliced and tossed in our unique Tomato-Caper Sauce, with sauteed Red, Yellow, and Green Peppers, Onions, and Red Wine. Served over delicate Angel Hair Pasta.

Small \$8.95 Large \$12.95

Yankee Pot Roast - Slow-roasted, tender Beef Chuck Pot Roast braised in the classic style with Potatoes, Onions, Carrots and Red Wine \$9.95

Smoked New Bedford Sea Scallops - Lightly smoked with Applewood then Char-grilled, laced with Pistachio-Orange-Cilantro-Saffron Butter. Served with Roasted Garlic Risotto and Grilled Portabello Mushrooms .. \$14.95

Wisconsin Veal Scallopini - Tender Medallions of milk-fed Veal, lightly dusted in seasoned Flour, sauteed with fresh Asparagus, Mushrooms and Red Peppers. Served with Roasted Red Pepper Cream Pasta \$15.95

♥ **San Francisco Stir-Fry** - Assorted Fresh and Oriental Vegetables tossed with a classic Soy-based Teriyaki Sauce, served over Roasted Garlic Risotto. Served over delicate Angel Hair Pasta \$8.95

FRESH FISH FEATURE

♥ **Boston Blue Fish** - Baked in parchment with Onions, Garlic, Lemon, and Tomato-Basil Sauce. Served with Twice Baked Potato and Vegetable \$12.95

Baton Rouge Blackened Red Snapper - Pepper-coated Red Snapper, skillet-seared, served with Signature "Pot-on-Chee's" and Vegetable \$13.95

WINE SELECTION

Girard Chenin Blanc

Good Forward Fruit, Crisp Acidity with Apple and Peach Essences.

Glass \$4.95 Btl. \$19.95

FEATURED DESSERT

Chocolate Suicide

Chocolate, Chocolate, Chocolate and More Chocolate!!

Indulge! \$3.95

BEER SUGGESTION

Mackinac Island

Red Ale Rich, Full-bodied Ale from one of our Michigan Micro-brewers. \$3.95



Please Note: The small red ♥ signifies items which receive **Less Than 30% of their Total Calories** from fats, to qualify for "Heart-Healthy" labeling as recommended by the Heart Association. Signatures uses Canola and Olive Oil in many of our dressings, sauces and for grilling. Both are Cholesterol FREE and low in Saturated Fats. We also use "Promise" Shortening for frying.

Ⓥ Signifies menu items which are Vegetarian with the addition of cheese. Ⓥ Signifies 100% Vegetarian menu items.

MIDWESTERN BRED BEEF



N. Y. STRIP

USDA High-grade Choice Black Angus Sirloin, hand-cut, then flame-broiled on the Char-grill to your desired doneness.

\$ 18.95

L. A. SIZZLER

The best little Steak in town! We Char-grill this Black Angus Sirloin Steak for you and side with Sizzlin' Vegetables.

\$ 12.95

Compliment your Beef with
SAUTEED MUSHROOMS
or
CRISPY ONION RINGS
\$2.95

Slow-Roasted PRIME RIB

We've gone the extra mile to bring in U.S.D.A. Top Choice Black Angus Rib for your utmost enjoyment! It is the highest priced beef, but we think it's worth it. Once you try our herb-crusted, 18-hour, slow-roasted Rib, we know you'll agree!

Traditional Cut (1/2 Pound) . . . \$ 15.95
Butcher Cut (2/3 Pound) 17.95
Rancher Cut (3/4 Pound) 19.95

NEW! Bourbon Street Tenderloin

Black Angus Tenderloin Filet Flame-broiled on the Char-grill, sliced, fanned, and laced with a savory Bourbon-Pepper Demi-glace. Served with Roasted Garlic Risotto and Sweet Potato Hay! **\$18.95**

Steak and Prime Rib Dinners include:
Your choice of Soup, Creamy Slaw or Salad, Vegetable, Baked Potato, and freshly Baked Bread (Substitute Caesar for Dinner Salad...Add \$1.95)

TRADITIONAL AMERICAN FAVORITES

Served with Soup, Creamy Slaw or Salad, (Substitute Caesar...Add \$1.95), freshly baked Bread and Roasted Garlic.

Signature Char-grilled MEAT LOAF

Our unique preparation has a variety of fresh minced Vegetables, Egg, Spices and Lean Ground Steak. We slowly roast your individual Loaf, then finish it on the Char-grill to provide a crisp crust and moist center, the perfect combination! Served with homemade Mashed Potatoes, Gravy and Vegetable. **\$ 9.95**

Chicago-Style BBQ RIBS

Quickly becoming Greater Lansing's Favorite BBQ Ribs! We use exclusively lean Baby Back Ribs, slowly Hickory-smoked in-house for eight hours, then generously basted with our **homemade BBQ Sauce** and finished on the flaming Char-grill!!!

Served with
Signature
Fries

1/2 Slab . . \$ 11.95
Full Slab . . . 17.95

Southern-Style FRIED CHICKEN

Crispy, seasoned, breaded Chicken pieces "pressure-fried" to a golden brown. Our Signature pressure-frying process versus conventional frying reduces fat absorption by 30% and the Promise Shortening has ZERO Cholesterol and is very low in saturated fats. Served with homemade Mashed Potatoes, Gravy and Vegetable. **\$ 9.95**

Classic

CHICKEN DISHES

NEW! Napa Valley Chicken Saute

Chicken Breast Medallions dusted with seasoned Flour sauteed in Olive Oil, California Roma Tomatoes, fresh-picked Basil, lots of Garlic, and de-glazed with Napa Valley White Wine. Garnished with chilled Pasadena Pasta and Twice Baked Potato.

Single \$ 8.95 Double . . . \$ 12.95

♥ Glendale Garlic Chicken

Skinless Chicken Breast Filets are lightly Char-grilled, and basted with our Garlic-Herb Sauce. Served with our Roasted Garlic Risotto, and Mango-Papaya Chutney.

Single 7.95 Double 11.95

NEW! Portabello-Chicken Saute

A mixture of sauteed Portabello and Michigan Mushrooms, fresh boneless Chicken Breast, natural Au Jus, and rich dairy-fresh Cream, then de-glazed with Marsala Wine. Served with Roasted Garlic Risotto and Vegetable.

Single 9.95 Double 13.95

♥ Hawaiian Honey-Citrus Chicken

Marinated, boneless, skinless Chicken Breasts flame-broiled on the Char-grill. Served with Apple-Cherry Chutney, Twice Baked Potato and Honey-Mustard Sauce.

Single 8.95 Double 12.95

Creative

REGIONAL PASTAS

Las Vegas "Casino" Pasta

Plump, tender Gulf Shrimp and Artichoke Hearts sauteed with our Garlic-Wine "Casino" Butter blended with homemade Tomato-Basil Sauce. Served over Linguine Noodles and Fresh Spinach.

Small . . . \$ 10.95 Large \$ 14.95

NEW! Cajun "Voodoo" Chicken Pasta

Spicy marinated Chicken Breast is Char-grilled, sliced into strips, and arranged over a bed of Linguine that has been tossed with sauteed Red, Yellow and Green Peppers in our Signature Parmesan-Tarragon-Sherry Cream Sauce.

Small 9.95 Large 12.95

Sarasota Shrimp Pasta

Juicy, Jumbo Shrimp sauteed and tossed with our Roasted Pepper-Tomato Cream Sauce, then blended with melted Gorgonzola Cheese.

Small 10.95 Large 14.95

♥ California Vegetable Pasta

Sauteed Vegetables, Tomatoes, Garlic, White Wine, Artichoke Hearts and fresh Basil. Served over Angel Hair Pasta.

Small 7.95 Large 10.95



SIGNATURES WINE LIST



We believe good wine belongs with good food, so we have developed a specialized list of "ALL-AMERICAN" wines that offers numerous varieties, flavor characteristics and maybe most importantly...**VALUE**. We want you to "EXPERIMENT" with our wines, not only trying new ones, but also matching different wines with different foods. So...try something new and enjoy your sampling!

CALIFORNIA CHARDONNAYS

	GLASS	BOTTLE
MILL STREAM - Medium-body with a Rich, Green Apple Flavor	\$ 3.95	16.95
KENWOOD - Yulupa Vineyard - Luscious Fruit, refreshing Zip and well-balanced. Typical, Big, Fruity, Buttery Californian	4.95	19.95
DRY CREEK - Fairly Dry, superbly Balanced with Solid Oak and long Finish	5.50	22.95
MONDAVI - Coastal - Dry, French style. Crisp, Austere, refreshing Food Wine	5.95	24.95
KENDALL JACKSON - Solid Fruit and Acidity, Green Apple, Vanilla and Toasty Oak	5.95	25.95
SONOMA CUTRER - Russian River - Superb Flavor Blend of Peaches, Apricot, and Pear with Solid Acid and Oak	-	29.95
GIRARD - King of the Chardonnays with terrific Balance of Green Apple and Pear. Refreshing Acidity, prevalent Oak, and a lengthy, enjoyable Finish	-	34.95

SAUVIGNON BLANC

BUENA VISTA - Grassy Nose, Forward Fruit, finishing Dry with a hint of Melon	4.50	18.95
HONIG - Characteristically Sauvignon Blanc, with Flowery Nose yet Green Apple, Melon and Oak balance nicely	4.95	19.95

BLUSH

BURLEWOOD WHITE ZINFANDEL - Prevalent Fruit, yet not as Sweet as most White Zins, due to refreshing Acidity bringing out fresh Cherry Flavors	3.95	16.95
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REFRESHING WHITES

HOGUE - Washington Riesling	3.95	16.95
GRAND TRAVERSE - Michigan Riesling	-	18.95
ST. MICHELLE - Washington Gewurztraminer	3.95	17.95
LEELANAU TALL SHIP - Michigan Chardonnay	-	21.95

HOUSE WINES

	GLASS	HALF LITER
CHABLIS - J. P. Doré Vineyards	3.00	7.50
WHITE ZINFANDEL - Inglenook	3.25	8.50
CHARDONNAY - Inglenook	3.50	9.95



BEERS ON DRAFT

	REG	PINT
BUDWEISER	\$ 1.95	2.95
MILLER-LITE	1.95	2.95
SAM ADAMS	2.25	3.50
LEINENKUGEL'S RED	2.25	3.50

MICHIGAN TAP

Some of the finest Micro-beers are found right here in our own state! Try our "Michigan Tap" and taste what Michigan has to offer. Available in 10 oz. and Pint on draft.

BEERS BY THE BOTTLE

SIGNATURE	\$ 2.95	BUD DRY	\$ 2.25
MILLER LITE	2.25	MICHELOB LIGHT	2.25
MGD	2.25	COORS LITE	2.25
MGD LITE	2.25	FRANKENMUTH PILSNER	2.95
LITE ICE	2.25	FRANKENMUTH DARK	2.95
ICEHOUSE	2.25	SAM ADAMS	2.95
BUDWEISER	2.25	SAM ADAMS HONEY PORTER	2.95
BUD LIGHT	2.25	KILLIAN'S	2.25

MICRO-BEERS BY THE BOTTLE

LEINENKUGEL'S LIMITED Wisconsin	\$ 2.95	ANCHOR STEAM California	\$ 3.50
LEINENKUGEL'S HONEY-WEISS Wisconsin	2.95	DEMPSEY IRISH ALE Wisconsin	2.95
SIERRA NEVADA PALE ALE California	3.50	BLACK DOG PALE ALE Montana	3.50

NON-ALCOHOLIC BEVERAGES

Old Milwaukee (Non-Alcoholic Brew)	\$ 1.95	Iced-Tea	\$ 1.25
Bottled Pop - Coke, Diet Coke	1.95	Milk	1.25
Fountain Pop - Pepsi, Diet Pepsi, Sprite, Squirt	1.00	Sparkling Water	1.50
Coffee - Tea	1.00	Sparkling Juice	1.95
		Juice - Orange, Cranberry, Tomato, Grapefruit	1.75

Every **SUNDAY** is **FAMILY DAY** at

N.A. - A.C.

Bar + Grill Menus

Signatures

AMERICAN GRILL

SUNDAY BRUNCH

Every Sunday: 11:30 a.m. to 2:00 p.m.

*Freshly Prepared - Served Hot
from the Kitchen*

EGGS BENEDICT	\$7.95
BROCCOLI QUICHE	5.95
OMELETTES Cheese	4.95
Ham & Cheese	5.95
Garden Cheese	6.95
HOMEMADE WAFFLES	3.95
with Strawberries	4.95
SIGNATURE EGGS	4.95
KIDS 10 & UNDER	2.95

♦ FULL MENU ALSO AVAILABLE ♦

SUNDAY DINNER FEATURE

Every Sunday: 2:00 p.m. to 8:30 p.m.

"ALL YOU CAN EAT" SIGNATURE CHICKEN

with Homemade Mashed Potatoes,
Vegetable, Soup or Slaw, Freshly Baked
Bread and Roasted Garlic.

Adults:	Children:
\$8⁹⁵	\$2⁹⁵

♦ FULL MENU ALSO AVAILABLE ♦

HAPPY HOUR IN THE PUB

Mon - Fri: 4PM-6PM Special Drink Prices

Complimentary Hors d'Oeuvres

Ask about our Mug Club

BANQUETS

We Offer Specialty Menus For All Occasions

- | | | |
|------------------|---------------------|-----------------|
| ✦ Special Events | ✦ Business Meetings | ✦ Birthdays |
| ✦ Weddings | ✦ Presentations | ✦ Anniversaries |
| ✦ Graduations | ✦ Power Breakfasts | ✦ Luncheons |
| ✦ Barmitzvahs | ✦ Award Dinners | ✦ Proms |

*For Whatever Your Needs, We Can Accommodate Groups
from 20 to 300. Let Us Know How We Can Help.*

—◆◆◆—
We accept: MC/VISA,
AMEX and DINERS CLUB.
However, we are unable to
accept personal checks.



—◆◆◆—
Treat your friends and
family to a Gift Certificate
from Signatures.
Inquire at the Front Desk.