



## Pecan Whitefish

*Yields: one serving*

### INGREDIENTS:

1 whitefish filet (10-12 oz.)

### For breading:

½ cup milk  
1 cup flour  
½ cup pecans

### DIRECTIONS:

Mix half the flour with the pecans. Put the rest of flour in a bowl. In a separate bowl, pour in milk. In a third bowl, add the pecan flour.

Then, place whitefish in the flour until coated. Shake off excess flour. Then put in the milk wash until coated well. Lastly, add whitefish to the pecan breading until well coated. Deep fry for 4-5 minutes at 350 degrees.

## Cherry Amaretto Sauce

### INGREDIENTS:

1 quart heavy whipping cream  
4 oz. amaretto  
5 oz. dried cherries

### DIRECTIONS:

Combine all ingredients in saucepan and reduce on medium heat by 1/3.



## Spinach Salmon Salad

*Yields: one serving*

### INGREDIENTS:

Salad bowl full of baby spinach  
Top spinach with following ingredients:  
2 oz. sliced mushrooms  
4-5 cherry tomatoes  
2 oz. red onion slices  
4 oz. grilled salmon cooked medium  
2 oz. Greek feta, crumbled  
2 oz. Kalamata olives  
Balsamic vinaigrette (store bought works just fine)



## Chicken Carbonara

### INGREDIENTS:

8 oz. cooked fettuccini  
6 oz. heavy cream  
2 oz. white wine  
2 oz. butter  
2 oz. olive oil  
1 egg  
2 oz. chopped bacon (cooked)  
2 oz. peas  
6 oz. chicken breast (cooked and chopped)  
1 head garlic, minced  
2 oz. red onion, sliced  
Parmesan cheese, to top pasta when finished

### DIRECTIONS:

In a heated sauté pan, add oil and sauté the onions. Then add garlic, bacon, and chicken. Sauté 2 minutes. Then add the wine and cream. Reduce slightly. Add fettuccine and peas until heated. Lastly, add the egg and mix into pasta.



## CHEF TIMOTHY HOLTZ

"You're only as good as your last name," jokes Timothy Holtz. But with over 17 years of culinary experience throughout the state of Michigan, Timothy Holtz is undeniably making a name for himself in this industry.


During his two years at the Great Lakes Culinary Institute, Timothy credits his chef instructor, Karl Malin, for his knowledge of the craft. He quickly became Executive Chef at

Real Seafood Company in Ann Arbor, and ended up relocating to Traverse City to become Executive Chef at Firefly for the next five years.

After that, Hattie's in Suttons Bay was his next culinary endeavor before finally taking his culinary skills and vibrant personality to Apache Trout Grill in Traverse City. In this industry, and with a restaurant that is constantly buzzing with foot traffic, it's important not to lose your sense of humor. With sayings like, "You're only as good as your last name," and, "Chef's are like missionary's hired guns," it sheds light on his light-hearted, yet passionate nature that he brings to every dish.

# Outdoor Dining with a Breathtaking View

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"Good food served right"

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