



BIL-MAR
GRAND HAVEN



CHEF
JOEL BRADSHAW

Chef Joel Bradshaw began his career in the food industry in the front of the house as a server. After traveling and working in Arizona, southern Florida and the East Coast,

he enjoyed an apprenticeship under a chef in Milwaukee, Wisconsin. His love for all things creative has blended well with his ultimate career choice to become a chef. Bradshaw enjoys creating dishes that have a focus on flavor fusion and multiple layers of taste achieved through the complex blend of fresh herbs, spices and produce. Through his understanding of technique, he is able to create dishes that offer the best possible flavor with the finest visual appeal.

Having been born and raised in West Michigan, it was a clear decision for Bradshaw to return to the area. Five years ago, owners Howard and Sharron Meyer, brought Bradshaw in as their head chef at the Bil - Mar. Since then, he has expanded the restaurant's menu to be the largest in the restaurant's history, and has maintained a unique blending of current menu trends. He has also been able to take traditionally classic recipes and enhance them with a distinctive twist for which he is known.

Pork Marsala Joel On Orzo Pilaf

Pork Marsala

Start to finish 30 minutes
Serves four

INGREDIENTS:

2 pounds pork tenderloin, sliced width wise into 12 cutlets
4 ounces sundried tomatoes, chopped
4 green onions, chopped
1 teaspoon fresh garlic, chopped
4 crimini mushrooms sliced
3 cups marsala wine
½ cup heavy cream
2 tablespoons balsamic vinegar
2 tablespoons olive oil
flour for dredging
salt and pepper to taste

In a large sauté pan heat olive oil on medium heat. Dredge pork cutlets in flour and place in pan. On top of pork, add the mushrooms and 3 scallions. Sauté for approximately 5 minutes. With a tong or heavy fork, turn pork cutlets over. Add 3 ounces sundried tomatoes, balsamic vinegar, marsala wine, garlic and heavy cream. Let the liquid reduce by ¾ or until thick and creamy. Place 3 cutlets of pork on each serving of orzo pilaf. Equally distribute marsala cream sauce over the pork and orzo. Garnish with remaining sundried tomatoes and green onions, serve immediately.

Orzo Pilaf

Start to finish 30 minutes
Serves four

4 cups low sodium chicken broth
1 pound orzo pasta
½ yellow onion, finely chopped
½ pound dried angel hair pasta nests, crushed
¼ teaspoon freshly ground cracked black pepper
salt to taste
½ stick of butter
¼ cup olive oil

In a large sauté pan, melt butter over medium heat. Add the olive oil, onion and angel hair pasta, and stir regularly until pasta has become golden brown. Add orzo and stir to blend with the angel hair. Add chicken broth and bring to a gentle boil until almost all liquid is absorbed. Cover tightly and set aside. After 15 minutes, uncover and fluff with fork, season and portion on plates for pork to be served on.

Note: To ensure that the dish is served hot, the orzo can be made first and let to "finish" while the pork is prepared.

Open-Air
Deck
Overlooking
Lake
Michigan

Bil-Mar
Restaurant

Directly on the Beach
of Lake Michigan

- Beautiful Sunsets
- Great Food
- Soft Lights

1223 Harbor • Grand Haven

DECK OPEN: 11:00 a.m. Mon.-Sun.

LUNCH: 11:00 a.m.-2:30 p.m. Mon.-Fri.

DINNER: 5:00 p.m. -10:00 p.m. Mon.-Thurs.

5:00 p.m.-11:00 p.m. Fri.-Sat.

SUNDAYS: 4:00 p.m.-9:00 p.m.

616-842-5920 For Reservations



The Pirate's Den
Cocktail Lounge
11:00 a.m.-2 a.m.

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