



SUMMER RESTAURANT WEEK

AUGUST 9 - 13

Dinner Menu

\$55.95

Available Tuesday - Thursday 5:00pm - 9:00pm, Friday & Saturday 5:00pm - 10:00pm

PLEASE SELECT ONE FROM EACH

FIRST COURSE

COLOSSAL SHRIMP COCKTAIL G
Bloody Mary Cocktail Sauce

OYSTERS ROCKEFELLER G
Creamed Spinach, Truffle Bearnaise, Applewood Smoked Bacon

LOBSTER BISQUE

CLASSIC CAESAR SALAD
Tijuana Tequila Caesar Dressing, White Anchovies, Parmesan, Crouton Plank

SECOND COURSE

PRIME RIB G
Buttery Mashed Potato, Horseradish Cream, Rosemary Jus

SKUNA BAY SALMON
Sweet Corn Relish, Mint Chimichurri

ALMOND CRUSTED LAKE SUPERIOR WHITEFISH
Lemon Brown Butter Sauce, Broccolini

THIRD COURSE

CHERRY PIE
Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

TORTOISE PIE
Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream

*The Restaurant Week Menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition.

** Beverages, tax, and gratuity not included

G Denotes gluten free item

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.