



SUMMER RESTAURANT WEEK 2026

AUGUST 4 - 8

Dinner Menu

\$59.95

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

PLEASE SELECT ONE FROM EACH

FIRST COURSE

SMOKED SALMON TARTARE

Applewood Chips, Crispy Pita Bread, Smoked Skuna Salmon, Cucumbers, Red Onions, Avocado, Capers, Citrus Vinaigrette

KOREAN BBQ RIBS **G**

Baby Pork Ribs, Ginger Korean BBQ, Green Onions

LOBSTER BISQUE **G**

Fresh Lobster Meat, Cream, Brandy

SECOND COURSE

GRILLED TOP SIRLOIN **G**

Buttery Mashed Potatoes, Creamy Oyster Mushroom Sauce

LAKE WHITEFISH **G**

Pistachio-Crusted, Roasted Marble Potatoes, Artichokes, Asparagus, Fresh Tarragon, Fennel Beurre Blanc

EGGPLANT PIZZETTE **V**

Aged Gouda Breeding, Tomato Coulis, Fontina Gratinée, Marinara

THIRD COURSE

CHERRY PIE **V**

Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream

PEANUT BUTTER PIE **V**

Chocolate-Covered Pretzel Crust, Chocolate Crème Anglaise, Peanut Brittle

*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 **V** Denotes vegetarian item

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