

Traverse City Restaurant Week

an appetizer, an entrée, and a dessert \$25

Appetizers

Beet & Burrata + pickled beets, toasted burrata, garlic confit, pine nut crumble, pomegranate gremolata

Braised Duck Crepe red wine & shiitake mushrooms, herb chevre, peppercorn spice

Shrimp Croquettes pan-fried, shaved fennel, frisée, piquillo peppers, smoked paprika aioli

Entrées

Short Rib + spiced red wine marinade, slow-roasted, celery root purée, roasted carrots, horseradish butter

Salmon* + sesame-crust, jasmine rice, grilled bok choy, miso mustard crema

Pork Loin* + brined & grilled, confit potatoes, roasted Brussels sprouts, cranberry mostarda

Desserts

Port Wine Poached Pear + vanilla custard, crushed amaretti

Peanut Butter Cup + peanut butter mousse, chocolate glaze, peanut brittle

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Regular Dinner Menu Selections

Soups

Soup du Jour house prepared daily selection 5/7

French Onion Soup baked with melted mozzarella cheese & croutons 6/8

Tomato Soup en Croute our signature tomato soup baked with a puff pastry crust 9

Bay Bread Focaccia 2

Salads

House Greens + artisan lettuce, parmesan cheese, grape tomato, creamy parmesan vinaigrette 8

Caesar Salad + romaine lettuce, croutons, shaved parmesan, Caesar dressing 10

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Appetizers

Olive Twists puff pastry, feta cheese, olive tapenade, orange pepper cream 11

Smoked Whitefish Pâté + scallions, light cream cheese, capers, house made spicy pickles, assorted crackers 11

Cheese Plate + three cheese selections, Marcona almonds, seasonal jam, local honey, crostini, sea salt crackers 16

Jumbo Lump Crab Cakes jumbo lump crab meat, corn, bell pepper, caperberry remoulade, arugula 20

Entrées

Roasted Chicken + one half bird, herbs de provence, dijon cream, buttermilk mashed potatoes, broccolini 21

Risotto + sweet potato, Tuscan kale, piquillo peppers, shaved Manchego cheese, lemon aioli, Marcona almonds 23

Fresh Whitefish* + parmesan, fresh herb, blackened or nut crusted, jasmine rice, broccolini 28

Lamb Shank + herb-roasted, pomegranate jus, celery root purée, broccolini, pomegranate gremolata 30

Ribeye* + grilled, sweet & sour cipolini onion, roasted garlic, oyster mushroom purée, confit potatoes, arugula 34

+Denotes a dish that can be prepared gluten free

*Michigan Food Law warns of certain risks associated with the consumption of raw or undercooked proteins

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