

BOATHOUSE
RESTAURANT

Traverse City Restaurant Week 2026

Saturday, February 21st - Saturday, March 7th
\$45 per person



Choice of One

Starters

Greek Salad - mixed greens, Bulgarian feta, sweet pickled beets, pepperoncini, oregano-red wine vinaigrette GF

Wedge Salad - baby iceberg, buttermilk bleu cheese dressing, pickled red onions, sweet drop peppers, maple candied bacon, roasted squash GF

Lobster and Shrimp Bisque - chateau d' Orignac, crème fraiche, chive GF | Substitute morel bisque for 5

Choice of One

Entrées

Surf and Turf - petite wagyu filet and lobster tail, parmesan risotto, broccolini, saffron beurre blanc

Braised Michigan Pork Shank - confit potatoes, baby carrot, rosemary gremolata, cider jus

Roasted Chicken Galantine - cavatappi pasta, tarragon lemon cream sauce, roasted fennel, grilled asparagus, radish

Michigan rice-crusted Rainbow Trout - farro, celery root, swiss chard, lemon butter sauce

Choice of One

Dessert

Turtle Cheesecake - New York Style, chocolate crust, pecans, salted caramel

Classic Crème Brulee - vanilla bean, fruit compote

Lemon Bar - lemon curd, shortbread, blueberry sauce

