

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 fraîche, 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 Brûlée - vanilla bean, fruit compote

Lemon Bar - lemon curd, shortbread, blueberry sauce



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

www.boathouseonwestbay.com | 14039 Peninsula Drive | Traverse City MI. 49686