

BOATHOUSE
RESTAURANT

Traverse City Restaurant Week 2025

Saturday, February 22nd - Sunday, March 2nd - Restaurant Week

\$45 per person plus tax & gratuity



Starters

choice of one

Greek Salad, mixed greens, Bulgarian feta, crimson lentils, tomatoes, pickled vegetables, red-wine oregano vinaigrette gf

Wedge Salad, bacon, tomato, pickled red onion, buttermilk blue cheese dressing gf

Lobster & Shrimp Bisque, brandy, crème fraiche, chive gf

Substitute Morel Chanterelle Bisque for an additional \$5

Main

choice of one

Surf & Turf, petite wagyu filet & lobster tail, parmesan risotto, broccolini, saffron beurre blanc gf

Braised Michigan Pork Shank, confit potatoes, baby carrots, rosemary gremolata, cider jus gf

Smoked Salmon Fettucine, uni butter, dill, capers, snap peas, cauliflower gf

Duck Leg Confit, smoked breast, golden curry couscous, snap peas, pomegranate, roasted turnip

Add a Lobster Tail for an additional \$15

Dessert

choice of one

Spiced Crème Brulee, caramelized sugar, pomegranate-pear compote gf

New York Chocolate Cheesecake, graham cracker crust, raspberry

Chocolate Cake, chocolate buttercream, salted caramel sauce

