



Traverse City Restaurant Week 2024

RESERVATIONS RECOMMENDED CALL 231-252-4718

THREE COURSES \ \$35

FIRST COURSE

TENDERLOIN TOAST POINTS- herbed goat cheese and pineapple habanero jam

PORK BELLY NACHOS- honey garlic glaze, citrus slaw, pickled veggies, and jalapeno

HERBED GARLIC QUESO- served with tortilla chips

THAI CHILI SHRIMP- roasted bell peppers, Thai Chili sauce

SOY BALSAMIC MUSHROOMS- cremini mushrooms with garlic soy and balsamic sauce

SECOND COURSE

SURF 'N' TURF- beef tenderloin and mashed potatoes with demi-glace, poached shrimp and vegetable

BAKED ALFREDO- cavatappi pasta baked with herbed alfredo sauce, mushrooms, meatballs, and parmesan cheese. Served with garlic bread

THAI PIZZA- mozzarella cheese, chicken, Thai peanut sauce, pickled jalapeno, carrots, bean sprouts, and chopped peanuts

BALSAMIC MUSHROOM AND GOAT CHEESE PIZZA- spinach, minced garlic, mozzarella, roasted mushrooms, balsamic glaze

THIRD COURSE

PEANUT BUTTER CUP S'MORES
RASPBERRY SWIRL CHEESECAKE
KEY LIME BRICK OVEN CAKE