



Restaurant Week 2026 – February 22 – 28

\$45 Per Person++ \$35 Optional Wine Pairing++

V – Vegetarian gf – Gluten Free df – Dairy Free

APPETIZER – Choose 1

Prime Filet Wontons- gf

Ginger, charred kimchi, sweet soy reduction, miso aioli, pickled carrot

Savory Shrimp Croquette

Crisp-fried croquettes filled with shrimp, Boursin and cream cheese, and green onion.

Finished with Calabrian chili aioli

Paired with: Acrobat Pinot Gris

ENTRÉE– Choose 1

Elk Strip Loin (5 oz) – gf, df on request

Red wine porcini reduction, parsnip purée, roasted carrots

Gnudi alla Pesto – v

Delicate ricotta dumplings dressed in freshly prepared basil pesto and roasted tomatoes, finished with aged Parmigiano-Reggiano

Paired with: Imagery Pinot Noir

DESSERT TASTING

Crème Brûlée & Dubai Cheesecake – v

A composed dessert duo served together

Paired with: Chateau Grand Traverse Late Harvest Riesling

ENHANCEMENTS & UPGRADES

- Elk Strip Loin Upgrade – 8 oz +16
- Prime Beef Tenderloin – 6 oz +20
- Butter-Poached Lobster Tail +22

In addition to the prix fixe menu, our full à la carte menu is available.