

*Traverse City Restaurant Week
Extended
February 22nd to March 4th*

4 Courses \$45

Rappahannock Oysters “Old Salts”

Raw ~ Fried ~ Rockefeller

Half Dozen - 19⁹⁵ Dozen - 39⁹⁵

Course 1 “choice”

Prince Edward Island Mussels & Clams

tomatoes, artichokes, chardonnay, pomodoro broth

Meatball

Garlic meatballs, San Marzano Tomatoes, Burrata

Calamari

steak cut, fried crispy, peanut pad thai, cilantro crema

Bruschetta

smoked tomato mostarda, bufala mozzarella, basil vinaigrette, aged balsamic

Smoked Whitefish Pate

Salmon lox, dill caper cream, pickled vegetables

American Wagyu Beef Tartare

Black garlic - horseradish - yolk - asparagus - bread \$15 supplement

Course 2 “choice”

Caesar Salad

Classic dressing, croutons, anchovy

Heirloom Tomato Bisque

Roasted tomatoes, basil, bloody mary stock, cream

Course 3 "choice"

Filet Mignon - 4 oz cut - rosti potato - mushroom bordelaise - onion ring

Filet & 5 oz Lobster Tail & Bearnaise - \$18 supplement

Filet & Crabcake & Bearnaise - \$10 supplement

Rack of Lamb

Lingonberry gastrique, portobello risotto, mint jam

Walleye

Panko crusted, roasted tomato, artichoke fregola Sarda, sun dried tomato cream,
blackened shrimp

Alaskan Halibut

Zucchini, tomatoes, squid ink linguine, calabrese peppers, pomodorino

Cascatelli di Mare

Maine lobster tail - shrimp - scallops - mussels - Arrabiata

Crema di Funghi di Pollo

Chicken, bucatini, crimini & porcini mushrooms, bourbon cream

Chicken Piccata

Garlic parsley pappardelle, sun dried tomatoes, lemon caper white wine sauce

Chicken Parmesan

Burrata, pomodoro, garlic parsley pappardelle

Course 4 "choice"

Cannoli

Tiramisu

