

Traverse City Restaurant Week

EXTENDED EDITION - FEBRUARY 13 ~ MARCH 7, 2026

4 COURSE FOR \$45.00

RAPPAHANNOCK OYSTERS*

Raw - Rockefeller • Cocktail - Mignonette

Half dozen - 19⁹⁹ Dozen - 39⁹⁹

SALAD CHOICE

CAESAR SALAD*

Classic dressing, crouton, shaved Romano

PANZANELLA SALAD

toast, tomatoes, cucumbers, red onion, basil leaves,
tomato vinaigrette

APPETIZER CHOICE

MEATBALLS*

San Marzano tomatoes, garlic meatballs, mozzarella

FRESH MOZZARELLA

Fried crispy, marinara, basil vinaigrette

SICILIAN BRUSSEL SPROUTS

pancetta, white balsamic, lemon garlic vinaigrette,
pine nuts, Parmesan cheese

PRINCE EDWARD ISLAND MUSSELS*

Roasted tomatoes, artichokes, tomato broth, wine, bread

CALAMARI*

Fried crispy, marinara, cilantro crema

SHRIMP ALLA VODKA*

Nduja, garlic, tomato sauce, cream, bread

ENTREE CHOICE

Gluten Free Ziti Available additional 2⁹⁹

SPAGHETTI BOLOGNESE

beef short ribs, pomodoro, cream, red wine

FETTUCINE ALFREDO*

Choose shrimp or chicken, tomato basil fettuccine, spinach, old bay
cream, romano

GNOCCHI

(Chicken & Shrimp Available * 5⁹⁹)

Fresh ricotta, spinach, sun dried tomatoes, cream, romano

WILD MUSHROOM RAVIOLI

Morel portobello cream, sage ricotta cheese, arugula

CHICKEN PARMESAN*

(Eggplant Available)

Ovoline mozzarella, pomodoro, garlic parsley linguine

GRANDMA'S RIGATONI PASTA POMODORO

Garlic meatballs, Italian sausage, Pomodoro sauce

SPINACH TORTELLINI*

(Chicken & Shrimp Available * 5⁹⁹)

spinach ricotta filled, portobello, cherry tomatoes, pomodoro

SHORT RIBS

red wine braised boneless, polenta, lemon zest
(\$10 Upgrade)

DESSERT COURSE

Cannoli or Tiramisu

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WINE

Glass Pour - 12⁹⁹ Bottle - 39⁹⁹

Cabernet Sauvignon, Chardonnay, Sauvignon Blanc,
Chianti, Prosecco, Pinot Noir, Pinot Grigio, Moscato,
Sweet Red, Late harvest Reisling

BEER

Peroni - Pale lager - Italy - 4⁹⁹

Amstel Light - Amsterdam - 4⁹⁹

Heineken - 0.0 (NA) - 4⁹⁹

Miller High Life - "Champagne of Beers" - USA - 3⁹⁹

BEHIND THE BAR

Aperol Spritz - aperol, prosecco, orange - 13⁹⁹

Limoncello Martini - limoncello, vodka, citrus, prosecco - 13⁹⁹

Negroni - gin, compari, vermouth, bitters - 13⁹⁹

Bellini - prosecco, peach nectar - 13⁹⁹

Manhattan - Ironfish salted maple bourbon,
vermouth, cherry - 13⁹⁹

Old Fashioned - Ironfish salted maple bourbon, orange - 13⁹⁹

Martini - Gypsy Vodka or Petoskey Stone Gin - 13⁹⁹

Pomelini - limoncello, vodka, pomegranate syrup,
prosecco, glitter - 13⁹⁹

Swiss Chocolate Martini - espresso, vodka, chocolate - 13⁹⁹

GYPSY VODKA SODA - 13⁹⁹

Black raspberry, wild blackberry, blood orange,
tart cherry, french red raspberry, lemon lime, tangerine,
strawberry rose, pomegranate, ruby red grapefruit,
elderflower, peach

CRAFTED ITALIAN SODA - 3⁹⁹ (Free Refills)

(Cola, Diet Cola, Old Fashioned Root Beer)
blue cotton candy, candied orange, huckleberry,
blue raspberry, wild grape, black raspberry,
wild blackberry, blood orange, tart cherry,
french red raspberry, lemon lime,
tangerine, strawberry rose, pomegranate,
ruby red grapefruit, elderflower, peach

* Consuming raw or undercooked meats, poultry, shellfish,
or eggs may increase your risk of foodborne illness
There is a 4% Merchant Fee for Credit Cards