

RESTAURANT WEEK BREAKFAST

Available Sunday

FIRST COURSE

Amuse Bouche

Chefs Selected Morning Palate Awakening

ENTRÉE SELECTIONS

Smoked Salmon Eggs Forté

*Smoked Canadian Salmon with Poached Eggs
Cream Cheese and Breakfast Potatoes, Hollandaise*

Breakfast Jambalaya

*New Orleans Style Rice with Spicy Sausage,
Shrimp and Okra with Poached Eggs*

Eggs Mackinaw

*Seared Great Lakes Whitefish with Poached Eggs
Traverse City Cherry Hollandaise*

Short Rib Hash

Topped with Poached Eggs and Hollandaise

DESSERT

Mini Apple Crisp *Alla Mode*

Sorbet *with Fresh Berries*

Three Courses Including Coffee, Tea, Soda or Milk \$15

RESTAURANT WEEK LUNCH

Available Sunday – Friday

FIRST COURSE

Caramelized Onion *and* Beef Barley Soup

or

Caesar Salad

Crisp Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Traditional Dressing

ENTRÉE SELECTIONS

Lacquered Whitefish

Broiled Lake Superior Whitefish Filet, Potato Purée and Seasonal Vegetable

Grilled Chicken Breast

Sundried Tomatoes, Shiitake Mushrooms, Asparagus with Lemon-Caper Sauce

Pan-Seared Salmon

Wilted Spinach, Red and Golden Beets, Chevre Cheese with Lemon Butter Sauce

Vegetable Pappardelle Pasta

Seasonal Vegetables and Herbed Olive Oil

DESSERT

Mini Apple Crisp *Alla Mode*

Sorbet *with* Fresh Berries

Three Courses Including Coffee, Tea, Soda or Milk \$14