



# CUSTOMER APPRECIATION WEEK

OCTOBER 27 – NOVEMBER 2

## First Course

Choice of:

**FRENCH ONION SOUP** GFF crouton, gruyère & provolone cheeses

**BUTTERNUT SQUASH** GFF creme fresh, pumpkin seeds

**CAESAR** GFF romaine, parmesan, garlic baguette, classic caesar dressing

**WEDGE** GFF baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing

**ROASTED BEET** GFF frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

## Second Course

Choice of:

**BUTTERNUT SQUASH RISOTTO** GFF goat cheese, red wine glaze

**CHICKEN FRANCAISE** GFF parsley-caper lemon sauce, asparagus, parmesan leek potatoes

**BEEF BOURGUIGNON** GFF sautéed carrots, demi-glace, crispy onions, garlic mashed potatoes

**PORK CHOP\*** GFF 14 oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes

**SALMON\*** GFF port red onion marmalade, polenta cake, creamy cucumber & fennel salad

**WALLEYE** GFF seasonal aromatic vegetables, brown butter sauce

**FILET MIGNON\*** GFF 6 oz. center cut, parmesan leek potatoes

## Third Course

Choice of:

**CRÈME BRÛLÉE** GFF vanilla cream, caramelized sugar

**PEACH COBBLER** grilled peach, crumble topping

**NEW YORK STYLE CHEESE CAKE** spiced blueberry compote, lemon sugar

**\$40\*\* PER PERSON** Tax & Gratuity not included. No substitutions please. 102225

*Menu items subject to change based on availability. While supplies last.*

A 20% service charge will be added for parties of 8 or more. \*Consumer advisory: item is served raw, under cooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY