

RESTAURANT WEEK MENU

AVAILABLE FEBRUARY 23 – MARCH 1

Starting at \$45 Per Person | Add Wine Pairings + \$12



Choice of Starter

WINE PAIRING Rose or Pinot Noir

SHRIMP COCKTAIL GFF three shrimp, horseradish cream, cocktail sauce, watermelon radish

FRENCH ONION SOUP GFF crouton, gruyère & provolone cheeses

LOBSTER BISQUE GFF sherry & chive oil

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

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

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

Choice of Entree

WINE PAIRING Chardonnay or Syrah

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

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

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

WALLEYE GFF seasonal aromatic vegetables, brown butter sauce

VEAL MARSALA* GFF garlic butter noodles, baby spinach, wild mushrooms, marsala sauce

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

LAMB CHOPS* GFF mint jelly sauce, garlic mashed or parmesan leek potatoes +10

FILET MIGNON* GFF 6oz. center cut, garlic mashed or parmesan leek potatoes +10

PETITE FILET* & GARLIC SHRIMP GFF garlic mashed or parmesan leek potatoes +10

Choice of Dessert

WINE PAIRING Dessert White or Grahams' Six Grapes Port

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ à la mode +2

Tax & Gratuity not included. No substitutions please. 012726

Menu items subject to change based on availability. A 20% service charge will be added for parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

A MORRISSEY HOSPITALITY PROPERTY