

RESTAURANT WEEK MENU

Available October 19th – October 25th

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} red pepper coulis, chive oil, seasonal aromatic vegetables, brown butter sauce

WALLEYE ^{GFF} seasonal aromatic vegetables, brown butter sauce

PORK CHOP* ^{GFF} 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes +2

VEAL MARSALA* ^{GFF} garlic butter noodles, baby spinach, wild mushrooms, marsala sauce +4

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

PETITE FILET* & LOBSTER TAIL ^{GFF} garlic mashed or parmesan leek potatoes +20

Choice of Dessert

WINE PAIRING Dessert White or Grahams' Six Grapes Port

CRÈME BRÛLÉE ^{GFF} vanilla cream, caramelized sugar

MIXED BERRY COBBLER berries, white vanilla cake crumble topping ~ à la mode +2

DUBAI CHOCOLATE SOUFFLE CAKE warm white chocolate pistachio cream center ~ à la mode +2

^{GFF} – denotes gluten-free friendly: menu items that can be made gluten-free upon request.
Those with severe allergies should note that we are not always able to avoid cross-contamination

Menu items subject to change based on availability. No substitutions please. 091026

Tax & gratuity not included. 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.

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