



BOYNE HIGHLANDS  
RESTAURANT WEEK 2020

FIRST COURSE

Choose One

Roast Beet Citrus Salad with  
Blood Orange Vinaigrette  
goat cheese, candied pecans

Tomato Basil Bisque  
toasted Parmesan croutons, fresh micro basil

Macadamia Nut Encrusted Goat  
Cheese with Mango Salsa  
aged balsamic reduction, crostini's

Ahi Poke Stack  
avocado, fresh ginger cucumber relish, sushi rice,  
seaweed, wasabi sauce, balsamic, micro cilantro

SECOND COURSE

Choose One

Hot 'N Crunchy Trout with Mango Chutney  
jalapeno aioli, cilantro rice, grilled asparagus

Grilled Filet Mignon 6oz.  
spinach, fresh herb demi, Yukon gold mashed  
potatoes, roasted garlic, vegetable du jour

Dijon Panko Encrusted Rack of Lamb  
roasted fingerling potatoes, tri color roast carrots

Boca Chicken  
Caribbean jerk spiced, tequila, lime, Yukon gold  
mashed potatoes, grilled asparagus

THIRD COURSE

Three Milk Cake

guava and mango puree, lime zest

\$35