

# HARBOR SPRINGS RESTAURANT WEEK

February 28th - March 8th

3 courses | \$35 per guest



## FIRST COURSE

Heirloom Bruschetta  
sliced crostini topped with heirloom tomato, pesto and fresh imported burrata

Caesar Salad  
crisp romaine tossed with parmesan cheese and house made caesar dressing

Garden Salad  
fresh mixed greens with cucumbers, carrots, tomatoes, and parmesan cheese

Shrimp Cocktail  
jumbo shrimp served with cocktail sauce and lemon

## MAIN COURSE

all entrees served with appropriate vegetable and starch

Red Snapper  
parmesan encrusted snapper presented with a crab bisque sauce

Wagyu Skirt Steak  
7 oz american wagyu skirt steak blackened and topped with blue cheese mornay

Ravioli  
butternut squash ravioli tossed in a pesto cream

Surf & Turf  
two tenderloin medallions with house demi and 4 oz lobster tail with drawn butter

## DESSERT COURSE

Bread Pudding  
vanilla custard soaked baguette with a bourbon caramel sauce

Tart Cherry Crumble  
michigan cherries baked with a vanilla cinnamon crumble, served á la mode