

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