



Manistee County **RESTAURANT WEEK**

RESTAURANT WEEK MENU AVAILABLE EVERY DAY STARTING AT 4PM

Sun 7AM - 8:30PM	Mon 11AM - 8:30PM	Tue 7AM - 8:30PM	Wed 7AM - 8:30PM	Thu 7AM - 8:30PM	Fri 7AM - 9PM	Sat 7AM - 9PM
----------------------------	-----------------------------	----------------------------	----------------------------	----------------------------	-------------------------	-------------------------

CHOOSE ONE STARTER, ONE ENTREE, AND ONE DESSERT **\$40 PER PERSON**

STARTER:

CLASSIC WEDGE SALAD

Iceberg wedge with house-made ranch, smoked bacon, blue cheese crumbles and tomatoes.

TOMATO BASIL SOUP

Creamy tomato basil soup served in a warm bread bowl

COASTAL CRAB CAKES

Golden pan-seared crab cakes served with remoulade and fresh arugula

ENTREE:

PATAGONIAN SCALLOP SCAMPI PASTA

Tender Patagonian scallops in a garlic butter white wine scampi sauce served over pasta.

BOURBON COWBOY SIRLOIN

Flame grilled 8oz sirloin crowned with hand-dipped onion rings and a sweet and smoky bourbon glaze, served with garlic mashed potatoes and roasted seasonal vegetables.

BLACKENED SALMON

Cajun-spiced blackened 8oz salmon finished with lemon dill sauce, served with wild rice and roasted asparagus.

DESSERT:

MINI GELATO TRIO

Dark chocolate, pistachio & vanilla bean gelato with a biscotti cookie garnish

CHOCOLATE KAHLUA BROWNIE PARFAIT

Fudgy brownie bites layered with toffee crunch and kahlua whipped cream

