



Manistee County **RESTAURANT WEEK**

Sun 4PM - 8PM **Mon** 4PM - 9PM **Tue** 4PM - 9PM **Wed** 4PM - 9PM **Thu** 4PM - 9PM **Fri** 4PM - 9PM **Sat** 4PM - 9PM

RESTAURANT WEEK SPECIAL: BUY ONE GET ONE APPETIZER

SAGANSKI

Seared goat cheese, served sizzling with Sherry and lemon along house-fired pita.

SCAMPI INFILZATA

Garlic, shallot and lemon butter scampi served over four royal red shrimp atop of wood-fired focaccia.

SHAWARMA PLATTER

Pan-seared shawarma chicken, carrots, cucumber, Arabic pickles, turnips, and cabbage leaves with hummus, tabouleh, toum garlic sauce, and tzatziki. Served with lettuce wraps and wood-fired pita

BURRATA DE CAPRESE

Creamy burrata over heirloom tomatoes with basil, Himalayan sea salt, pine nuts, arugula, and a balsamic pesto drizzle. Served with toast points.

SPANAKOPITA

Crisp philo with spinach, feta, dill, ricotta and fresh herbs. Served with a lemon-dill glaze.

MEDITERRANEAN TRIO

Fresh hummus, tabbouleh, vegan stuffed grape leaves, topped with feta, pine nuts, and lemon tahini drizzle. Served with house-fired pita.

LOADED HUMMUS

Fresh hummus topped with kalamata olives, cucumber, feta, red onion, mild peppers, pine nuts and chickpeas, then garnished with rich olive oil. Served with house-fired pita.
{Add Shawarma Chicken | 8}

PROSCIUTTO WRAPPED BRIE

Wood-fired warm creamy brie wrapped in prosciutto topped with candied pecans, dried cranberries and apricots. Drizzled with hot honey. Served with toast points.

View Full Menu Here!

