



# Manistee County **RESTAURANT WEEK**

**Sun**  
CLOSED

**Mon**  
CLOSED

**Tue**  
CLOSED

**Wed**  
11AM - 9PM

**Thu**  
11AM - 9PM

**Fri**  
11AM - 9PM

**Sat**  
11AM - 9PM

## **\$35 PRE FIXE MENU CHOOSE ONE FROM EACH CATEGORY**

### **FIRST COURSE:**

#### **BRISKET RILLETE STUFFED MUSHROOMS**

Flavorful ancho rubbed slow cooked beef brisket. Blended with Chef magic and stuffed into large mushroom caps.

#### **BRIE BRULEE**

Melty brie cheese with fig jam crust. Served with homemade crostini and warm pita bread.

#### **ASIAN NOODLE SALAD**

A cold refreshing dish featuring rice noodles, crunchy veggies tossed with a savory, tangy lime ginger dressing.

### **SECOND COURSE:**

#### **BRAISED SHORT RIBS**

Tender cooked boneless short ribs finished with a rich red wine demi.

#### **EGGPLANT NAPOLIAN**

Layered eggplant, Italian cheeses and savory marinara all baked together. Served over bucatini pasta.

#### **LAKESIDE BROIL**

Marinated flank steak with tequila, cilantro, garlic, lime. Served with our homemade java orange BBQ sauce.

### **THIRD COURSE:**

#### **KEY LIME TART**

Flaky pie crust filled with a tangy and sweet key lime filling and topped with Swiss meringue.

#### **BERRY TIRAMISU**

Layers of lady fingers, whipped cream, sweetened mascarpone cheese and assorted berry filling.

### **LIBATIONS:**

#### **WANDER IN OLD FASHIONED - \$14**

Bib & Tucker bourbon, bitters, simple syrup over muddled orange and house made whiskey cherries.

#### **BLOOD ORANGE LIMONCELLO SPTRIZ - \$12**

Limoncello, blood orange puree, prosecco and soda.

\*Drinks not included in the pre-fixe menu price