



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 am 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