



2017Glen Lake Restaurant Week

FIRST

CRAB CAKES pico de gallo, sriracha crema

CRISP BRUSSEL SPROUTS joe's mustard sauce

LOBSTER BISQUE chive oil

SECOND

WHITEFISH asiago~parmesan crust

GRILLED NATURAL CHICKEN BREASTS arugula, hearts of palm, tomato, basil pesto vinaigrette

RAVIOLI portobello filling, butter, basil pesto

(Accompanied by a garden salad with Dijon mustard vinaigrette and goat cheese crostini and seasonal vegetables)

THIRD

CHERRY PIE

KEY LIME PIE