



GLEN LAKE RESTAURANT WEEK 2018

Friday, April 27 - Saturday, May 5 (231) 228-2560

starters

Pappa Pomodoro

A thick, delicious, rustic soup. Tomatoes, bread, olive oil, garlic and basil make up this truly international treat

Wild Mushroom Polenta

Freshly milled, creamy polenta accented with an array of wild mushrooms and herbs

Onion Bhaji

Spicy, crispy Indian onion fritters served with a sweet and tangy sauce

mains

Corned Beef & Cabbage

Traditional Irish-American classic served with braised cabbage, carrots and potatoes

Chicken Cacciatore

Italian "Hunters Style" Chicken. One quarter chicken sauteed with onions, herbs, sweet peppers and a little wine

Cullin Skink

Traditional thick Scottish stew of smoked haddock, potatoes and scallions in a saffron sauce

afters

Cranachan

Sweet raspberries folded into cream flavored with honey and whiskey and toasted oatmeal

Chocolate Pistachio Mousse

A luxurious, rich chocolate treat

Crème Brulee

A creamy, luscious custard with crispy caramel topping deserves to be celebrated