

# The Manor on Glen Lake

---

## Restaurant Week Menu 2018

### First Course

---

#### Lobster Bisque

Deep Fried Asparagus with dipping Sauce

#### Traditional Wedge Salad

Serving suggestion: Pair with a glass of Fish town White wine

### Second Course

---

#### Beef Burgonet with egg noodles

½ slabs BBQ Ribs with our turn of Century Bourbon Sauce + Baked Beans

Baked Whitefish with a Brandy Mushroom Sauce seasoned rice & vegetable

Serving suggestion: a local Chardonnay

### Third Course

---

Ice cream ball rolled in pecan in a pool of chocolate

#### Crème Glacée Strawberry

#### Fresh Berry Trifle

Ask your server about items that are cooked to order. Consuming raw or less than cooked meat fish, poultry, seafood, and eggs may increase your chances of food born illness.