



## GLEN ARBOR RESTAURANT WEEK MENU 2023

### 1<sup>ST</sup> COURSE CHOICE OF:

#### **GRANNY SMITH SALAD [GF]**

SLICED GRANNY SMITH APPLES, WHIPPED LEMON RICOTTA CHEESE, SPICED & CANDIED WALNUTS,  
LOCAL MAPLE VINAIGRETTE

#### **TRUFFLE FRIES**

HOUSE PUNCHED FRIES TOSSED IN TRUFFLE OIL & PARMESAN CHEESE

#### **WHITEFISH PATÈ {GF OPTION}**

CARLSON'S SMOKED WHITEFISH, CREAM CHEESE, SCALLIONS, CAPERS, HOUSE PICKLED VEGETABLES,  
"EVERYTHING CRACKERS"

### 2<sup>ND</sup> COURSE CHOICE OF:

#### **SMALL GREEK PIZZA**

RED SAUCE, MOZZARELLA, BRICK & FETA CHEESE, RED PEPPER WITH GARLIC, ARTICHOKE HEARTS

#### **BRUSSELS & CHICKEN {GF OPTION}**

FLASH-FRIED, CRISP BACON, GARLIC, SEARED CHICKEN BREAST, BALSAMIC REDUCTION

#### **CUBANO [GF OPTION, ADD \$3.50]**

GARLIC PORK, SMOKED HAM, SWISS CHEESE, HOUSE PICKLES, HOUSE IPA MUSTARD, MAYONNAISE,  
ON A PRESSED BRIOCHE BUN, POTATO CHIPS

#### **SMALL SHORT RIB PIZZA**

RED SAUCE, MOZZARELLA & BRICK CHEESE, BRAISED & PULLED BEEF SHORT RIB,  
CAMELIZED ONIONS, ROASTED GARLIC, HORSERADISH CREMA

### 3<sup>RD</sup> COURSE CHOICE OF:

#### **UNDERGROUND CHEESECAKE**

STRAWBERRY-LEMON COMPOTE, LEMON ZEST

#### **TURTLE BROWNIES [GF]**

DARK CHOCOLATE, CHOCOLATE CHIPS, SPICED & CANDIED WALNUTS,  
CAMEL DRIZZLE

No substitutions, please. Ask your server about which items can be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.