

BOATHOUSE
RESTAURANT

Traverse City Restaurant Week 2025

Saturday, February 22nd - Sunday, March 2nd - Restaurant Week
\$45 per person plus tax & gratuity



Starters

choice of one

Greek Salad, organic field greens, bulgarian feta, pickled vegetables, grape tomato, oregano red wine vinaigrette, crimson lentils gf

Wedge Salad, cherry tomato, crispy bacon, creamy blue cheese dressing, pickled red onion gf

Lobster & Shrimp Bisque, brandy, crème fraiche, chive gf

Main

choice of one

Surf & Turf, petite wagyu filet & lobster tail, parmesan risotto, broccolini, saffron beurre blanc gf

Braised Michigan Pork Shank, confit potatoes, baby carrots, rosemary gremolata, cider jus gf

Smoked Salmon Fettuccine, uni butter, dill, capers, snap peas, cauliflower

Duck Leg Confit, smoked breast, golden curry couscous, snap peas, pomegranate, roasted turnip

Add a Lobster Tail for an additional \$16

Dessert

choice of one

Spiced Crème Brulee, caramelized sugar, pomegranate-pear compote gf

New York Cheesecake, graham cracker crust, raspberry

Chocolate Cake, chocolate buttercream, salted caramel sauce

