

1911 RESTAURANT

\$42/48 Three Course Prix Fixe Menu

TERRACE INN SIGNATURE SALAD 8/14 GF V

Spinach Arugula Mix, Feta Cheese, Dried Cherries, Candied Pecans, Sliced Pear, Pickled Red Onion, Cherry Vinaigrette

BABY BIB 8/14

Moody Blue Cheese, Crispy Bacon, Heirloom Tomato, Pickled Red Onion, Sourdough Croutons, Smoked Tomato Vinaigrette

WEDGE CAESAR 8/14

Baby Romaine, Parmesan Tuile, Dutch Oven Bakery Croutons, Shaved Parmesan, House Caesar

CAPRESE 8/14

Burrata Cheese, Heirloom Tomato, Bear Creek Organic Farm Micro Greens, Toasted Almond Pesto, Fustini's Picual Olive Oil, Balsamic Reduction, Fresh Basil

WATERMELON 8/14

Diced Seedless Watermelon, Feta Cheese, Bear Creek Organic Farm Micro Greens, Fustini's Picual Olive Oil, Balsamic Reduction, Peppercorn Melange

HARDWOOD-PLANKED WHITEFISH 31 GF

Parmesan Crusted, Whipped Garlic Mash, Stuffed Tomato, Caper Aioli

SCHNITZEL AND SPAETZLE 31

Almond Crusted Chicken Breast, Spinach Watercress Spaetzle, Haricot Vert, Cherry Gastrique, Marcona Almonds

PRIME NY STRIP 38 GF

Cast Iron Seared and Sliced Thin, Roasted Red Pepper Whipped Yukon, Asparagus, Plath's Bacon Onion Jam,

BRAISED BABY BACK HALF RACK 31 GF

Cherry BBQ, Baked Potato, Haricot Vert Full Rack 38

WALLEYE 31

Potato Crusted Baked, Parmesan Risotto with Cremini Mushroom and Asparagus, Lemon Beurre Blanc, Fried Capers

SEA SCALLOPS AND GULF SHRIMP 38 GF

Pan Seared, Roasted Red Pepper Whipped Yukon, Zucchini, Yellow Squash, House Almond Pesto, Black Garlic Aioli Prosciutto Crisps

SURF AND TURF 38 GF

Grilled Kobe Sirloin, Lobster Cream Risotto, Cremini Mushroom, Asparagus, Chive

***PASTA PRIMAVERA 31** V GF

Angel Hair, Zucchini, Yellow Squash, Shallots, Asparagus, Heirloom Tomato, Gulf Shrimp or Grilled Chicken, House Almond Pesto

***VODKA PASTA 31** V GF

House-Made Tomato Basil Fettuccini, San Marzano Vodka Cream Sauce, Asparagus, Creminis, Caramelized Shallot, Roasted Red Peppers, Shaved Parmesan, Gulf Shrimp or Grilled Chicken

***VEGETABLE RISOTTO 31** V GF

Parmesan Risotto, Zucchini, Yellow Squash, Shallots, Asparagus, Heirloom Tomato, Gulf Shrimp or Grilled Chicken, Almond Pesto or Vodka Cream Sauce

***Substitute Protein 38** Choice of Scallops, Kobe Sirloin, or Prime NY

VANILLA BEAN CREME BRULE 7 Turbinado Sugar Brittle, Fresh Berries

BELGIUM CHOCOLATE MOUSSE 7 Raspberry Coulis, Whipped Cream

FLOURLESS CHOCOLATE CAKE 7 Cherry Compote, Whipped Cream, Lime Zest

FRENCH TART 7 Lemon Curd, Blueberry Compote, Mint

T.I. HOT FUDGE SUNDAE 7 Murdicks Vanilla Ice Cream, Hot Fudge, Waffle Bowl, Pistachio Pretzel Bark made in house, Whipped Cream, Luxardo Cherry

DUTCH OVEN CHERRY-RASPBERRY PIE 6

MURDICKS ALA MODE ADD \$2

GF - Gluten Free v - Vegetarian

*Please tell your server if you have dietary allergies and the chef will do his best to accommodate you.
Under cooked food may result in food borne pathogens.*

Chef Jordan Glover , Manager Belinda Plank, Owners Mo Rave and Patty Rasmussen Thank you for your patronage!

HISTORIC TERRACE INN 1549 GLENDALE AVE. BAY VIEW PETOSKEY

