

1911 RESTAURANT
DINNER MENU
\$48/\$54 Three Course Prix Fixe



SALADS

TERRACE INN SIGNATURE SALAD 10/16

Mixed Field Greens, Feta Cheese, Fresh Pears, Crispy Bacon, Pickled Red Onions, Sundried Traverse City Cherries, Candied Pecans, Cherry Vinaigrette (Made with Fustini's T.C. Balsamic Vinegar)

v WEDGE CAESAR 10/16

Tender Baby Romaine Lettuce, Everything Seasoned Parmesan Crisp, Brown Butter Pumpernickel Croutons, House Caesar Dressing

v ROASTED BEET SALAD 10/16

Baby Arugula, Roasted Beets, Chevre Cheese Croquettes, Slivered Almonds, Sicilian Lemon Vinaigrette (Made with Fustini's Sicilian Lemon Balsamic Vinegar)

SOUP DU JOUR/ FRENCH ONION

Ask Your Server For Today's Delicious Selection

ENTREES

GF MAPLE-PLANKED WHITEFISH 33

Parmesan Crusted, Whipped Garlic Mashed Potatoes, Spinach and Artichoke Stuffed Tomato, Served with Lemons and Caper Aioli

GREAT LAKES WALLEYE 35

Panko-Lemon Herb Crusted, Baked To Perfection, Vegetable Risotto and Caper Buerre Blanc

ROASTED SCHNITZEL AND SPAETZLE 35

Panko-Pecan Crusted Chicken Breast, Sweet Potato Spaetzle, Shaved Brussels Sprouts, Michigan Tart Cherry Gastrique

GF BONE-IN PORK CHOP 42

Apple and Ginger Brined, Char-Grilled, Quinoa and Rice Pilaf, Roasted Root Vegetables, Roasted Asparagus, Blueberry Wine Merchant Sauce (Fustini's Blueberry Balsamic Vinegar)

SHRIMP AND SCALLOP LINGUINI 42

Served with Sundried Tomato, Artichokes, and Lemon Buerre Blanc

WAGYU SIRLOIN 48

Served Over Corn Polenta, Roasted Root Vegetable Ragu, Roasted Asparagus, Merlot Demi Glace

v ROASTED VEGETABLE RISOTTO 33

Butternut Squash, Tri-Color Carrots, Parmesan Risotto, Chevre Cheese Croquettes, Candied Pecans, Maple Crème Fraiche

LOBSTER RAVIOLI 36

Served with a Sherry Cream Sauce and Sautéed Spinach

DESSERTS

GF v VANILLA BEAN CRÈME BRULEE 9

Turbinado Sugar Brittle, Fresh Seasonal Berries

v CHOCOLATE PECAN TART 9

Caramel Drizzle, Espresso Whipped Cream

v APPLE TRIFLE 9

Warm Apple Spice Cake Layered with Caramel Mousse, Warm Spiced Apples, and Caramel Sauce Topped With a Honey Oat Crumble and Whipped Cream

v MURDICK'S VANILLA ICE CREAM SUNDAE 7

Chocolate Pretzel Pistachio Caramel Brittle

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Thank you for dining with us!

Chef Andy, Owners Mo & Patty, Belinda Plank and Staff