

Troy Restaurant Week Lunch Promotion*

August 21 - 26, 2011

\$15 per person, Sorry, no substitutions

Starters

Please choose one

Garden Gazpacho

Chilled vegetable soup with fresh tomatoes, bell peppers, onions & cucumbers topped with sour cream & croutons

Fire Roasted Tomato Bisque

With freshly baked puff pastry & crème fraîche

Wiltshire Salad

Mixed greens, granny smith apples, bleu cheese, roasted walnuts & an apple-maple vinaigrette

Martha's Vineyard Salad

Red leaf lettuce, toasted pine nuts, bleu cheese, purple onion & raspberry maple vinaigrette

Hot Artichoke Dip

Served piping hot with freshly baked crostinis

Entrees

Please choose one

Michigan Grilled Salmon Salad

With baby greens, marinated asparagus, tomatoes & cucumber tossed with bleu cheese pesto vinaigrette

Romeo Orchard Peach & Chicken Kebab

Wrapped in applewood smoked bacon & grilled with peach preserve butter

Tangerine Shrimp

Gulf shrimp grilled with tangerine butter, topped with slivered almonds & served with Asian pasta

Pistachio Walleye

Pan-crisped with pistachio crumb coating, served with lemon honey mustard sauce, summer fruit relish & rice pilaf

Dessert

Please choose one

Michigan Blueberry Cobbler Key Lime Tart Chocolate Supreme Cake

Troy Restaurant Week Dinner Promotion*

August 21 - 26, 2011

\$30 per person, Sorry, no substitutions

Starter

Please choose one

Garden Gazpacho

Chilled vegetable soup with fresh tomatoes, bell peppers, onions & cucumbers topped with sour cream & croutons

Fire Roasted Tomato Bisque

With freshly baked puff pastry & crème fraîche

Wiltshire Salad

Mixed greens, granny smith apples, bleu cheese, roasted walnuts & an apple-maple vinaigrette

Martha's Vineyard Salad

Red leaf lettuce, toasted pine nuts, bleu cheese, purple onion & raspberry maple vinaigrette

Hot Artichoke Dip

Served piping hot with freshly baked crostinis

Stuffed Mushrooms

Oven-baked with a shrimp & crabmeat stuffing, topped with lobster cream

Entrees

Please choose one

Romeo Orchard Peach & Chicken Kebab

Wrapped in applewood smoked bacon & grilled with peach preserve butter

Artichoke Encrusted Shrimp

Ovenroasted with crisp buttered breadcrumbs & Muenster cheese, served on a bed of field greens with sundried tomatoes, toasted pinenuts & roasted tomato vinaigrette

Pistachio Walleye

Pan-crisped with pistachio crumb coating, served with lemon honey mustard sauce, summer fruit relish & rice pilaf

Twin Filets Marsala

Two 3 ounce center cut filets chargrilled with roasted garlic, Portobello mushrooms & a marsala wine demi glaze, served with buttered mashed potatoes & fresh vegetables

Dessert

Please choose one

Michigan Blueberry Cobbler Key Lime Tart Chocolate Supreme Cake