



SEAFOOD • STEAKS • OYSTERS

est. 1974

TROY RESTAURANT WEEK

August 19 - 24, 2018

Dinner Menu

STARTERS

(choice of)

Heirloom Tomato Gazpacho

crème fraîche

Mexi-Caesar

chipotle caesar, fire-roasted corn salsa, tortilla crisps

Shrimp Bruschetta

marinated shrimp, garlic-basil roma tomatoes, crostini

Arugula Salad

toasted almonds, goat cheese, raspberry vinaigrette

ENTRÉES

(choice of)

Asian BBQ Salmon

teriyaki glaze, stir-fry vegetables, sticky rice, toasted sesame

Steak & Frites*

sliced tender beef medallions, jicama chimichurri, truffle fries

Hawaiian Bigeye Ahi Tuna*

sesame-crust, shitake mushroom and bok choy sauté, sticky rice
mongolian black pepper sauce, wasabi cream

Michigan Cherry Chicken*

blue cheese crumbles, glazed walnuts, fried onion strings, cherry bbq sauce

DESSERTS

(choice of)

Vanilla Bean Panna Cotta

fresh strawberry jus, almond biscuit

Heath Bar Brownie

vanilla bean ice cream, caramel & chocolate sauces, heath bar crunch

\$35 per person

(tax & gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.