

# WHEATBERRY EASTER WEEKEND

## SATURDAY, APRIL 15 & EASTER SUNDAY, APRIL 16

### STARTERS

#### SMOKEHOUSE SALMON & ONION FLATS

Our smoked Atlantic salmon with whipped chive-goat cheese & homemade onion flatbread  
12.95

#### SALMON CHOWDER

North Atlantic salmon, fresh and smoked, folded in a sweet cream chowder with thyme, corn and potato  
Cup 4.95 Bowl 6.95

#### STUFFED GULF SHRIMP LOUISE

4 Large Gulf shrimp with a Blue Crab stuffing and a fresh herb, sweet pepper and roasted garlic sauce over rice  
13.95

### ENTRÉES

#### WILD MUSHROOM FILET MIGNON

Grilled 8oz. center cut beef tenderloin with a sauté of crimini mushrooms and sherry with rosemary asparagus and mashed potatoes  
28.95

#### MARINATED SPRING LAMB CHOPS

2 center cut loin chops (lamb T-bone) with basil, sage, rosemary, chives, mashed potatoes and grilled asparagus  
27.95

#### MI LAKE PERCH

Pan-seared MI lake perch with a fresh herb (rosemary, basil & chive) butter and tartar sauce with garlic spinach & mashed potatoes  
18.95

#### GEORGE'S BANK SEA SCALLOPS

Jumbo, dry-pack, east coast sea scallops sautéed with bacon, chives and sherry served with sautéed baby spinach and mashed potatoes  
23.95

#### GARDEN HERB CRUSTED WHITEFISH

Fresh Lake Superior Whitefish with a rosemary, thyme & chive crust served with mashed potatoes and broccoli  
16.95

#### IPA COD & CHIPS

Crispy India pale ale battered cod fillet with fresh-cut fries and herb tarter sauce  
14.95

### DESSERTS

#### MI BLUEBERRY CRUMBLE

MI blueberries with a streusel topping, warm with ice cream  
5.95

#### CARROT CAKE

With cream cheese frosting  
5.95

#### TEXAS SHEET CAKE

Filthy rich and dense chocolate cake with chocolate icing served warm with vanilla ice cream  
5.95

#### MI APPLE PIE

Warm with streusel top and vanilla ice cream  
5.95

#### CHOCOLATE BOURBON PECAN PIE

Bittersweet chocolate, Kentucky Bourbon & Georgia pecan pie with vanilla ice cream  
5.95

#### KEY LIME PIE

With toasted coconut and graham cracker crust  
5.95