



1911 RESTAURANT DINNER MENU

Three Course Prix Fixe - \$49/\$59 per person
Served with Fresh Baked Bread, House-Made Herb Butter and Fustini's Oil and Vinegar

SOUPS & SALADS

TERRACE INN SIGNATURE SALAD 10/18

Feta Cheese, Pear Slices, Dried Cherries, Candied Pecans, Bacon, Pickled Red Onion, Cherry Vinaigrette, Coveyou Farms Organic Spring Mix

WEDGE CAESAR 10/18

Baby Romaine, Parmesan Tuile, Croutons, Shaved Parmesan, House Caesar *GF On Request*

GF V CAPRESE 10/18

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

GF V WATERMELON SALAD 10/18

Watermelon, Feta Cheese, Bear Creek Organic Farm Micro Greens, Peppercorn Melange, Basil, Mint, Candied Pecans, Balsamic Drizzle

SMOKED WHITEFISH CHOWDER 10

Made with John Cross Smoked Whitefish

CHEF'S CHOICE CHILLED SOUP DU JOUR 10

ENTREES

GF HARDWOOD-PLANKED WHITEFISH 36

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

WALLEYE 36

Panko Herb Crusted, Jasmine Rice, Roasted Fennel, Snap Peas, Fresh Michigan Corn, and Red Pepper with Thai Red Curry Broth OR Lemon Caper Sauce

GF CIOPPINO 36

Shrimp, Scallops, Mussels, Clams, Whitefish, Served in a Rich White Wine Tomato Broth with Fingerling Potato, Fennel

GF WAGYU SIRLOIN 49

Tri-Color Peppercorn Crusted, Mushroom Duxelle, Pan Roasted Marble Potatoes, Seasonal Vegetables, Fustini's Truffle Oil

GRILLED RIBEYE STEAK 49

Chargrilled with Texas Grilling Sauce, Smashed Marble Potato Gratinee, Seasonal Vegetables, Topped with Crispy Shallots *GF On Request*

SCHNITZEL AND SPAETZLE 36

Almond Crusted Chicken Breast, Spinach Watercress Spaetzle, Seasonal Vegetables, Cherry Gastrique, Marcona Almonds

GF CHAR-GRILLED PORK CHOP 49

Served Over Parsnip Potato Puree, Seasonal Vegetables, Crispy Prosciutto, Ginger Apricot Gastrique, Made with Fustini's Ginger Crush Olive Oil

V PASTA PRIMAVERA 36

Sauteed Zucchini, Yellow Squash, Shallots, Asparagus, and Heirloom Tomato, Served Over Garlic Parsley Linguine with Almond Pesto Sauce *GF On Request*

***ADD GRILLED CHICKEN OR SHRIMP 8**

DESSERTS

GF VANILLA BEAN CREME BRULEE 10 Turbinado Sugar Brittle, Fresh Seasonal Berries

PEANUT BUTTER TART 10 Oreo Crust, Peanut Butter Mousse, Chocolate Ganache, Served with Chocolate Sauce, Caramel Sauce and Whipped Cream

ZUCCHINI BREAD TRIFLE 10 Layered with Maple Mousse, Caramel Sauce and Whipped Cream

T.I. HOT FUDGE SUNDAE 10 Murdick's Vanilla Ice Cream, Hot Fudge, Pistachio Pretzel Bark Made In-House, Whipped Cream, Luxardo Cherry in a Waffle Bowl

PINEAPPLE UPSIDE-DOWN CAKE 10 Fresh Sliced Pineapple, Maraschino Cherry, Served with Caramel Sauce and Whipped Cream

GF - Gluten Free V - Vegetarian

Consuming raw or undercooked food can cause food borne illness

Chef Andy is happy to accommodate special diets. Please let your server know when you order.

Thank you for dining with us! We appreciate your business! 1911 Restaurant Staff
visit www.1911restaurant.com for current menus and hours