

The Whitney

STARTERS

The Whitney Colossal Shrimp 11 ea.

With fiery cocktail sauce (minimum 2)

Calamari 16

Flash fried, julienne tomato, baby arugula, shallot, cilantro, jalapeno, lemon thyme beurre blanc

Whitney Hive Honey Glazed Pork Belly 27

Citrus jicama & apple slaw

Eggplant Bruschetta 13

Eggplant relish on grilled crostini, with chèvre cheese, roasted sweet pepper coulis, balsamic honey, crispy basil

FIRST COURSE

All dinners include a choice of:

Shrimp & Lobster Bisque

Tobiko caviar crème fraiche

Classic Caesar Salad

Hearts of Romaine, shredded parmesan, brioche garlic croutons, anchovies by request

Vegetarian Black Bean Soup

Cilantro sour cream

Michigan Bounty Salad

Mixed field greens, Traverse City sundried cherries, fresh blueberries, Granny Smith apple, heirloom tomato, candied walnuts, goat cheese, blackberry-balsamic vinaigrette

MANSION SPECIALTIES

Beef Wellington* 54

“Creekstone” beef tenderloin, wrapped with a duxelle of caramelized garlic & shallots, forest mushrooms & truffle oil, Boursin cheese, served with a Spring vegetable medley, Cognac cream

Seafood Sauté* 54

Sauté of Gulf shrimp, diver scallops and Maine lobster, with fresh herbs, chardonnay, sweet butter, served over toasted orzo

COMPOSED PLATES

10 oz. “Creekstone” Filet Mignon* 58

Port wine demiglace, caramelized Cipollini onion

12 oz. Dry Aged New York Strip Steak* 79

Cast iron seared, 5-peppercorn bearnaise, stuffed tomato Florentine

Flora’s “Cabbage Rolls” 37

Saffron risotto & diced vegetables, wrapped in Swiss chard, tomato fennel consommé

Faroe Island Salmon 47

Seared over saffron risotto, fennel & tomato broth

Surf & Turf 69

Petite filet, vanilla-butter poached lobster tail, grilled asparagus

Otto’s Farm Garlic Herb Chicken 39

Garlic & herb crusted organic half-chicken, de-boned, honey roasted heirloom carrots

ENHANCEMENTS

5 oz. Lobster Tail - 25

Twin Colossal Shrimp Scampi - 20

Sherry-Buttered Cremini Mushrooms - 10

~\$15 Split Entrée Charge includes first course and plate composition~

SHAREABLE SIDES

Select any 3 to share for \$29

“Loaded” Gold Mashed Potatoes 9
Sour cream, white cheddar, topped with bacon & chives

Glazed Brussel Sprouts 10
Balsamic honey, pistachio dust

Chef’s Au Gratin Potatoes 14
Spring Vegetable Medley 8

Grilled Asparagus 11
Salt & red pepper marinade

Executive Chef *Joseph Klimaszewski*

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions