

The Whitney

Motor City Restaurant Week Menu

First Course

Shrimp in Love

Twin Cocktail Shrimp, Fiery Sauce

Simple Salad

*Mixed greens, cucumbers, teardrop tomatoes,
Herb vinaigrette*

Caesar Side Salad

Housebaked Croutons, Parmesan Crisp

Chef's Soup of the Day

Second Course

Canadian Lobster Tail

Herbed Rice, Asparagus Garnish, Drawn Butter

The Tenderloin Tower

*Petite Filet Mignon on Grilled Tomato over Garlic Redskin "Bash",
Topped with Crispy Fried Onions*

Lake Superior Whitefish Sauté

With Sun-Dried Traverse City Cherries, Exotic Mushrooms in White Wine Butter Sauce

Herb Roasted Cornish Hen

Dried Fruit Stuffing, Haricot Vert, Velouté

Butternut Squash Risotto

Apple Cider reduction

Dessert

White Chocolate Strawberry Torte

Layered with fresh strawberries

Duet of miniature Pastries

Chef Eric's whim of the day

Not available with any other discounts, Trade or promotional vouchers.

One check for parties of 7 or more with 20% added gratuity

Please silence cell phones and limit use to the Lobby and Front Porch

**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*