

# 2011 Dinner Menu

## **Welcome to Little Traverse Bay Restaurant!**

We pride ourselves on the freshest of produce, fish, poultry, and meats, selected upon seasonal availability, at the discretion of the chef.

Your server will have information about the daily chef's creations.

While we proudly pour premium liquors, our management and staff support the national trend toward responsible alcohol consumption.

Thank you and enjoy your evening.

## Appetizers and Soup

### **ESCARGOT**

Baked in a crock with garlic butter, bacon, spinach, and feta cheese ... served with thin slices of French bread. 8.00

### **CAPRESE**

Fresh mozzarella, grape tomatoes, and fresh basil accented with balsamic vinaigrette. 8.00

### **CALAMARI**

Extremely tender, lightly dusted and fried ... served with marinara sauce. 9.00

### **ARTICHOKE HEARTS**

Seasoned artichoke hearts with a delicious herb cream cheese, bread crumbs, Parmesan, and roasted tomato coulis. 8.00

### **SHRIMP COCKTAIL**

Premium jumbo Gulf shrimp ... with a tangy cocktail sauce. 10.00

### **SOUP OF THE DAY**

cup	3.50
bowl	4.50

As a courtesy to other guests, please turn off cell phones and pagers.

Pursuant to Michigan Public Act 368 as amended, smoking is not permitted in the clubhouse or in any food/beverage service areas (including the patio). Thank you for your compliance.

Diners seated ***Fashionably Early*** (before 6:00 pm) receive a 20% discount on Signature Salads and Entrées.

## Signature Salads

*Signature Salads are served with rolls and butter.*

### **CAESAR**

Torn romaine lettuce, grated Parmesan cheese, and garlic croutons tossed with a creamy Caesar dressing. 8.00  
With grilled chicken. 10.00

### **BAYVIEW**

Boston Bibb lettuce, mixed greens, fresh strawberries, toasted pecans, feta cheese ... tossed with champagne vinaigrette. 9.00

### **ST. ANDREWS WARWICK**

Boston Bibb lettuce, bacon, red onion, and blue cheese lightly dressed with honey vinaigrette. 9.00

### **GREAT NORTHERN**

Iceberg lettuce, mixed greens, julienne of green apple, bacon, shredded carrots, cucumbers, and dried cherries finished with balsamic vinaigrette. 9.00

*Entrées are served with appropriate starch, vegetable of the day, rolls and butter.  
(pre-dinner portion of tossed salad available for \$3.00;  
pre-dinner portion of any signature salad available for \$4.00)*

## Pasta and Vegetarian

### **PASTA FLORENTINE**

Julienne of chicken, garlic, spinach, sun-dried tomatoes, and crumbled feta cheese served over linguine. 19.00

### **VEGETARIAN PASTA TORINO**

Sautéed portobellas, tomatoes, artichoke hearts, and cannellini beans ... tossed with basil pesto vinaigrette and Parmesan. 16.00

### **RAVIOLI VERONA**

An artichoke and spinach ravioli combined with grilled shrimp, pancetta, basil, fresh tomatoes, and a roasted tomato sauce. 24.00

### **LOBSTER CANNELLONI**

Cannelloni stuffed with lobster, ricotta, mozzarella, basil, and onion ... finished with a creamy cheese sauce. 26.00

## Poultry and Pork

### **PORK OSSO BUCCO**

Traditionally braised pork shank  
with natural juices. 20.00

### **CHICKEN MOREL**

Grilled breast of chicken with  
Michigan morels and a wild  
leek sauce ... garnished with  
crisp pancetta. 21.00

### **ROASTED DUCK VALENCIA**

One-half roasted duck presented with  
an orange/red currant sauce. 22.00

### **LEELANAU CHICKEN**

Boneless breast of chicken sautéed  
with Grand Traverse area cherries  
and apples ... deglazed with brandy,  
honey, and white wine. 19.00

## Fish and Seafood

### **LTB PLANKED WHITEFISH**

Great Lakes whitefish fillet  
bordered by duchess potatoes ...  
presented with a broiled stuffed  
tomato on a wooden plank. 22.00

### **FRIED SHRIMP**

Premium jumbo Gulf shrimp, deep fried in a  
light batter until golden brown. 21.00

### **WALLEYE GRENOBLE**

Sautéed and presented with white  
wine/lemon/caper beurre blanc. 24.00

### **GRILLED SALMON**

Wild caught salmon, grilled with a  
braised fennel slaw and  
balsamic/cherry reduction. 26.00

### **GREAT LAKES PERCH**

Lake perch fillets sautéed to a  
golden brown and touched with  
garlic butter. 22.00

### **WHITEFISH FILLET**

Great Lakes whitefish sautéed, broiled,  
or grilled to perfection. 19.00

## Beef

### **FILET MIGNON\***

Center-cut tenderloin, char-grilled to  
desired doneness ... accented with blue  
cheese/rosemary butter and cracked  
pepper/port wine reduction. 32.00

### **NEW YORK STRIP\***

Center-cut strip, char-grilled ...  
presented with crispy fried  
shallots and fresh herb  
compound butter. 29.00

### **LIVER AND ONIONS\***

Sautéed calf's liver served with caramelized onions  
and topped with bacon. 14.00

*\* These foods are cooked to order. Consuming raw or undercooked animal product may pose an increased risk to your health, especially if you have certain medical conditions.*

## Desserts

### **CRÈME BRÛLÉE**

Traditional vanilla custard crème brûlée. 6.00

### **CHOCOLATE LAVA BUNDT**

Dark chocolate fudge Bundt with a chocolate ganache filling. 6.00

### **DESSERT OF THE WEEK**

Inquire of your server about our chef's special  
dessert feature of the week. 6.00

### **CREAM PUFF**

House made cream puff filled with vanilla ice cream and  
topped with Sanders® hot fudge topping. 7.00

### **APPLE MAGIC**

A puff pastry basket with hot cinnamon Dutch apple filling and  
French vanilla ice cream on a pool of hot caramel. 7.00

**HOT FUDGE OR HOT CARAMEL SUNDAE** 5.00

**FRENCH VANILLA ICE CREAM** 4.00

## After Dinner Drink Specialties

**Classic Hummer** 7.75

**Irish Coffee** 6.00

**Chambord Hummer** 8.50

**Spanish Coffee** 7.00

### **Awesome Coffee**

Baileys, Kahlua, Grand Marnier, and Amaretto 9.00

Celebrate your birthday with us and we will cover the first  
fifteen dollars toward the cost of your entrée.

A personalized birthday cake may be ordered in advance.