



Executive Chef: Gheorghe Vatafu  
General Manager Billy Tam

# MARCH LUNCH SPECIALS

## **Goat Cheese Asparagus Bruschetta**

*Whipped Lemon Goat Cheese, Asparagus,  
Crispy Pancetta, Arugula, Radish, Chile Honey*

\$14.95

## **Chef's Omelet**

*Fire Roasted Artichoke, Bacon, Feta Cheese, Tomato, Watercress Salad*

\$22.95

## **Fish & Chips (Fridays Only)**

*Choice of Haddock or Walleye, Summit EPA Beer-Battered,  
Tartar Sauce, Hand-Cut Fries, Coleslaw*

\$28.95

## **Shore Lunch (Fridays Only)**

*Jumbo Fried Shrimp, House-made Crab Cake, Hand-Cut Fries,  
Coleslaw, Cocktail sauce, Tarragon Aioli*

\$29.95

## **Bread Pudding**

*Caramel Sauce*

\$16.95

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

20% gratuity will be added to parties of 8 or more. \* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Select items can be prepared Gluten Friendly with minor modifications.

 Select items can be prepared gluten-friendly with minor modifications.



Executive Chef: Gheorghe Vatafu  
General Manager Billy Tam

# FEBRUARY LUNCH SPECIALS

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

*20% gratuity will be added to parties of 8 or more. \* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Select items can be prepared Gluten Friendly with minor modifications.*

**GF** *Select items can be prepared gluten-friendly with minor modifications.*

AN MH-MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM DINNER 123025