



**SAUGATUCK'S AWARD WINNING
BED AND BREAKFAST AND RESTAURANT**

***"GREAT SUMMER
GETAWAYS"***
CHICAGO MAGAZINE

***"EDITOR'S CHOICE AWARD
FOR BEST KEPT SECRET"***
LAKE MAGAZINE

DESIGNED BY ARCHITECT DWIGHT PERKINS (A COLLEAGUE OF FRANK LLOYD WRIGHT) AND BUILT IN 1913 BY JOHN D. WILLIAMSON, VICE-PRESIDENT OF THE PEOPLE'S GAS AND ELECTRIC COMPANY OF CHICAGO. THE HOUSE WAS BUILT FOR USE AS THE WILLIAMSON'S SUMMER HOME AND WAS NAMED "BELVEDERE", ITALIAN FOR BEAUTIFUL VIEW.

TODAY, THE BELVEDERE IS A TEN ROOM BED AND BREAKFAST WITH AN ONSITE RESTAURANT OPEN TO THE PUBLIC. DINE IN THIS UNIQUE RESTAURANT THAT ALLOWS YOU TO BRING YOUR OWN ALCOHOLIC BEVERAGE (LIMITED TO BEER, WINE AND CHAMPAGNE). ***THERE IS NO CORKAGE FEE.***

CHEF/CO-OWNER SHAUN GLYNN AND CO-OWNER PETE TA, BOTH FORMER CHICAGOANS, OFFER SUPERB GOURMET FOOD AND IMPECCABLE SERVICE IN AN ELEGANT FINE DINING YET CASUAL SETTING.

PRIX FIXE MENU DINING

OFFERING A VARIETY OF SELECTIONS AT AN EXCEPTIONAL VALUE

2 COURSES	40 PER PERSON
3 COURSES	45 PER PERSON
4 COURSES	50 PER PERSON
CHILDREN'S OPTION (PLEASE ASK SERVER)	25 PER CHILD

***ABOVE PRICES DO NOT INCLUDE TAX OR GRATUITY. WE ASK A MINIMUM
TWO COURSE ORDER PER ADULT WITH ONE ENTRÉE SELECTION PER PERSON.***

RESERVATIONS RECOMMENDED

MAY THROUGH OCTOBER

NIGHTLY, 6 P.M. SEATING

FRI & SAT, 6 P.M. & 8 P.M. SEATING

HOURS VARY THROUGHOUT YEAR, HOLIDAYS AND SPECIAL EVENTS

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WEB SITE: www.BOUTIQUEINNSOFSAUGATUCK.COM

EMAIL: INFO@BOUTIQUEINNSOFSAUGATUCK.COM

A PERFECT GIFT ...

GIFT CERTIFICATES AVAILABLE, VALID FOR DINING AND LODGING!

FIRST COURSE

APPETIZERS AND SOUP

MUSSELS IN PERNOD CREAM ...

STEAMED PRINCE EDWARD ISLAND MUSSELS WITH LEEKS, RED BELL PEPPER AND PARSLEY, FINISHED WITH PERNOD AND CREAM. SERVED WITH GARLIC TOAST.

PÂTÉ ...

CHICKEN LIVER AND IRISH WHISKEY PÂTÉ WITH GREEN PEPPERCORNS AND ACCOMPANIED BY GRAIN MUSTARD, CORNICHONS, MARINATED OLIVES AND PICKLED RED ONIONS.

*** SALMON CAKES ...**

FLAKED NORWEGIAN SALMON BLENDED TOGETHER WITH GREEN ONION AND RED CHILES, COATED IN A SESAME SEED CRUST AND SERVED WITH A VIETNAMESE SLAW OF NAPA CABBAGE, RED ONION, MINT AND LIME DRESSING.

GAZPACHO ...

A CHILLED SPANISH TOMATO SOUP MADE WITH THE FRESHEST GARDEN VEGETABLES AND SERVED WITH CRISPY GARLIC SHIPPETS.

BISQUE ...

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

SECOND COURSE

SALAD

CHEF'S SPECIALLY SELECTED SALAD OF THE EVENING.
YOUR SERVER WILL LET YOU KNOW TONIGHT'S SELECTION.

THIRD COURSE

ENTRÉE

STUFFED CHICKEN BREAST ... ROAST CHICKEN BREAST STUFFED WITH SPINACH AND A HINT OF GARLIC. DRUMSTICK BRAISED WITH ARTICHOKE, LEMON, THYME AND WHITE WINE. SERVED WITH ROASTED RED BLISS POTATOES AND NATURAL JUICES.

* **SEA SCALLOPS AU GRATIN** ... PLUMP SEA SCALLOPS QUICKLY SEARED WITH CRIMINI MUSHROOMS AND ASPARAGUS SPEARS FINISHED IN A WHITE WINE DIJON TARRAGON CREAM SAUCE SURROUNDED BY PIPED MASHED POTATOES.

* **SWORDFISH** ... GRILLED SWORDFISH STEAK SERVED WITH A TROPICAL FRUIT SALSA OVER COUS COUS WITH ROASTED ALMONDS, CHICK PEAS AND MINT, DRIZZLED WITH HONEY MUSTARD.

* **FILET MIGNON** ... THIS EIGHT OUNCE TENDER FILET OF BEEF IS CHARGRILLED TO YOUR LIKING, TOPPED WITH A ROASTED MUSHROOM CAP AND RED WINE DEMI-GLACE. SERVED WITH SCALLOP CREAMED POTATOES AND CHEF'S SELECTION OF VEGETABLES.

* **CHATEAUBRIAND FOR TWO** ... CUT FROM THE HEAD OF THE FILET, ROASTED TO PERFECTION THEN CARVED. SERVED WITH PAN JUS AND CLASSIC BÉARNAISE SAUCE, SCALLOP CREAMED POTATOES AND CHEF'S SELECTION OF VEGETABLES.

* **LOBSTER TAIL** ... EIGHT OUNCE WARM WATER LOBSTER TAIL GRILLED AND PRESENTED OVER ANGEL HAIR PASTA WITH LEEKS, PLUM TOMATOES, CRIMINI MUSHROOMS, GARLIC AND WHITE WINE BUTTER SAUCE (ADD 15).

* **SURF AND TURF** ... ADD AN EIGHT OUNCE GRILLED WARM WATER LOBSTER TAIL WITH LEMON AND DRAWN BUTTER TO ANY ENTRÉE (ADD 25).

VEGETARIAN LASAGNA ... LAYERS OF PASTA WITH RICOTTA, GOAT, PROVOLONE AND MOZZARELLA CHEESE ALTERNATED WITH LAYERS OF ROASTED EGGPLANT, PEPPERS, CORGETTES, SPINACH MUSHROOM AND SWEET ONION. TOPPED WITH A LIGHTLY SMOKED TOMATO SAUCE.

** THE STATE OF MICHIGAN WANTS YOU TO KNOW THAT ITEMS MAY BE COOKED TO ORDER AND CONSUMPTION OF RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*

FOURTH COURSE

DESSERT AND COFFEE

DESSERT COURSE INCLUDES FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE OR ASSORTMENT OF TEAS. SPECIALTY ESPRESSO DRINKS AVAILABLE FOR AN ADDITIONAL CHARGE.

WARM TART TATIN ... TRADITIONAL FRENCH APPLE PIE BAKED UPSIDE DOWN, SERVED WITH TAHITIAN VANILLA GELATO.

STICKY TOFFEE PUDDING ... THIS PUDDING GETS REAL DEPTH OF FLAVOR FROM THE INTENSE SWEETNESS OF THE DATES, TOPPED WITH IRISH WHISKEY BUTTERSCOTCH SAUCE AND WHIPPED CREAM.

PROFITEROLES ... PASTRY PUFFS FILLED WITH TAHITIAN VANILLA GELATO, COATED WITH WARM VALRHONA CHOCOLATE SAUCE.

CHOCOLATE CHEESECAKE ... A RICH CHOCOLATE CHEESECAKE WITH AN OREO BASE, CRÈME À L'ANGLAISE AND TEAR DROPS OF RASPBERRY SAUCE.

ORANGE CRÈME BRULEE ... ORANGE ZEST AND GRAND MARNIER ARE USED IN THIS TRADITIONAL CUSTARD DESSERT WITH A CARAMELIZED CRUST. SERVED WITH A GINGER TUILLE COOKIE.

CHEESE PLATE ... ASSORTMENT OF CHEESES, FRESH FRUITS AND CRACKERS.

GELATO ... VANILLA GELATO WITH YOUR CHOICE OF HOMEMADE BUTTERSCOTCH SAUCE, FRESH BERRY SAUCE OR WARM VALRHONA CHOCOLATE SAUCE.

SPECIALTY COFFEE DRINKS

ESPRESSO ... SINGLE 3 ... DOUBLE 4

CAPPUCCINO ... ESPRESSO WITH STEAMED MILK ... PLAIN, VANILLA, CARAMEL OR HAZELNUT ... 4

CAFE MOCHA ... ESPRESSO, STEAMED MILK WITH GHIRARDELLI CHOCOLATE ... 4

HOT CHOCOLATE ... TOPPED WITH FRESH WHIPPED CREAM AND TOASTED MARSHMELLOWS ... 5

BEVERAGES

WE ARE PLEASED TO OPEN YOUR BEER, WINE OR CHAMPAGNE. THERE IS NO CORKAGE FEE.

SOFT DRINKS

ASSORTED SODAS (COMPLIMENTARY REFILLS)

COKE, DIET COKE, SPRITE, GINGER ALE 2

ICED TEA (COMPLIMENTARY REFILLS) 2

HOMEMADE LEMONADE (COMPLIMENTARY REFILLS) .., 2

ICED CAPPUCCINO 2

ORANGE JUICE, CRANBERRY JUICE 3

BOTTLED BEVERAGES

MARTINELLI'S SPARKLING APPLE AND

RASPBERRY CIDER 4

GALES AMERICAN ROOT BEER 3

PERRIER SPARKLING WATER 3

SAN PELLEGRINO SPARKLING MINERAL WATER

(34 OZ) 8

HOT BEVERAGES

FRESHLY BREWED REG & DECAF COFFEE (COMPLIMENTARY REFILLS) AND ASSORTED TEAS 2

PLEASE

ONE CHECK PER PARTY, 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE. THE BELVEDERE IS A NON-SMOKING ENVIRONMENT, PRICES AND ITEMS SUBJECT TO CHANGE.

SUMMER SPECIALS ... COME FOR DINNER, STAY FOR BREAKFAST!

BED, BREAKFAST AND DINNER, ALL INCLUSIVE IN 2008

LODGING GUESTS OF THE BLEVEDERE INN & BENTLEY WATERFRONT SUITES RECEIVE A COMPLIMENTARY FOUR COURSE DINNER EACH NIGHT OF THEIR STAY DURING MAY – DEC!

ASK YOUR SERVER FOR DETAILS OR VISIT US ONLINE AT



WWW.BOUTIQUEINNSOFSAUGATUCK.COM

THE BELVEDERE INN
3656 63RD STREET
A MINI VERSAILLES

BENTLEY WATERFRONT SUITES
326 WATER SREET
DOWNTOWN ON THE WATER

BELLEVUE HARBOUR HOUSE
419 LAKE STREET
WEEKLY VACTION RENTAL HOME DOWNTOWN ON THE WATER