



HOUSE HUNTERS DINNER

7:00 P.M. SEATING

FIRST COURSE BISQUE

OUR SIGNATURE ROASTED BUTTERNUT SQUASH AND CRABMEAT BISQUE.

SECOND COURSE CHEF'S SELECTION OF SALAD

THIRD COURSE CHOICE OF 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.

FILET MIGNON

EIGHT OUNCE TENDER FILET OF BEEF TOPPED WITH A ROASTED MUSHROOM CAP,
REDWINE DEMI GLACE. SERVED WITH SCALLOP CREAMED POTATOES AND CHEF'S
SELECTION OF VEGETABLES.

GRILLED FILET OF NORWEGIAN SALMON

SERVED ON ROASTED GARLIC & ROSEMARY POLENTA WITH PORT WINE,
MOREL MUSHROOM SAUCE & WILTED SPINACH.

CONCHIGLIE

PASTA SHELLS STUFFED WITH SPINACH AND THREE CHEESES, BAKED IN TOMATO
SAUCE. TOPPED WITH TOASTED PINENUTS AND FRESH PARMESAN CHEESE.

FOURTH COURSE DESSERT

ORANGE CRÈME BRULÉE

ORANGE ZEST AND GRAND MARNIER ARE USED IN THIS
TRADITIONAL CUSTARD DESSERT WITH A CARAMELIZED CRUST.

OR

WARM TART TATIN

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

\$50 PER PERSON
TAXES & GRATUITITY ADDITIONAL. MENU ITEMS SUBJECT TO CHANGE.

A COMPLETE PACKAGE ... LODGING & DINING
VIEW THIS PACKAGE ONLINE AT WWW.THEBELVEDEREINN.COM
OR CALL FOR DETAILS!

COME FOR DINNER ... STAY FOR BREAKFAST!
3656 63RD ST * SAUGTUCK, MI 49453
269-857-5777