



Karl's Cuisine

A Celebration of
Fresh Food, Wine & Beer

Restaurant Week

NOVEMBER 12-16

Wine and beer pairings and
discounted drink specials will be
available daily.

447 W Portage Ave

906-253-1900

karlscuisine.com



Luncheon Specials \$12

HEALTHFUL HARVEST SALAD

Inspired by our deep respect for the land and its harvest. Roasted sweet potatoes, wild rice, red onion, sunflower seeds, asiago cheese and Apple Butter Vinaigrette dressing.

GRILLED GREEK WRAP

Mediterranean chicken, spinach, greek olives, tomato, and feta cheese.
Crispy and fresh!

DONKEY KONG BURGER

Just like its namesake, it throws barrels of flavors and captures your taste buds like a damsel in distress.
Top our fresh hamburger with housemade macaroni & cheese and Donkey sauce.

Three Course Meal \$22

Course 1 - Choose one soup, starter or salad.

ALMOND CRANBERRY SALAD
or
CAESAR SALAD

CHEDDAR APPLE BEER CHEESE SOUP
Filled with delicious apples, white cheddar, brie and our blond ale beer, then garnished with a cinnamon pecan oat crumble. This is sure to warm you up.

BRUSCHETTA
Chef's Choice

Course 2 - Choose one dinner special

MAPLE BLUEBERRY CHICKEN
Half chicken roasted in an iron skillet with a maple balsamic blueberry sauce.
A local culinary explosion!

PENNE ARRABBIATA
Al dente penne in a spicy red sauce, then topped with flaky herbed Wild Caught Cod. A hearty yet light dish.

BRAISED PORK SHANKS
Herbed braised pork shanks with a Chardonnay, prosciutto, wild mushroom and vegetable sauce, served on mashed red skin potatoes in an iron skillet.

Course 3 - Choose one dessert

CHOCOLATE MOUSSE

LEMON BARS WITH BLUEBERRY SAUCE