

RESTAURANT WEEK 2018

CHOOSE A STARTER, ENTRÉE AND DESSERT \$22

Price does not include tax or gratuity. Available 5:00 pm - Close



Starters

Thai Peanut Boneless Wings

Our house made boneless chicken wings tossed in Thai peanut sauce

Southwest Roasted Sweet Potatoes

Savory roasted sweet potatoes topped with Roasted Corn & Black Bean salsa and Poblano Lime

Arancini

Great balls of rice! Our White Truffle Risotto transformed into small balls, lightly breaded & deep fried



Entrees

Shrimp Mac & Cheese

Char's four-cheese Mac & Cheese topped with sautéed shrimp and creamy beurre blanc

Beer Braised Short Ribs

Neville's short ribs take an extra long bath in Stout. Served atop jalapeno cheddar grits

Chicken & Waffles

Breaded chicken thighs dusted with sriracha and served over a Belgian waffle and house-pickled cabbage. Topped with whipped goat cheese



Desserts

Salted Caramel Cheesecake (GF)

Cookie Dough Egg Rolls

Vanilla Mousse w/Cranberry Compote

PAIR YOUR MEAL WITH A GLASS OF WINE OR CRAFT BEER!



The Wicked Sister
SAULT STE. MARIE, MI



RESTAURANT WEEK LUNCH

\$12

PRICE DOES NOT INCLUDE TAX OR GRATUITY. AVAILABLE 11:00 AM – 3:00 PM

Finish your meal with one of our tempting desserts!

Salted Caramel Cheesecake (GF)

Cookie Dough Egg Rolls

Vanilla Bean Mousse

WHITE TRUFFLE RISOTTO*

CREAMY ARBORIO RICE
INFUSED WITH TRUFFLE OIL
AND BABY BELLA MUSHROOMS.
TOPPED WITH GRILLED
MILLENNIAL CHICKEN.

SERVED WITH ARUGULA
APPLE SALAD OR A CUP OF
SOUP

SHRIMP TARTINE

TOASTED SUNFLOWER WHEAT
BREAD TOPPED WITH
WHIPPED GOAT CHEESE,
ARUGULA, SAUTÉED SHRIMP
AND THAI PEANUT SAUCE.

SERVED WITH ARUGULA
APPLE SALAD OR A CUP OF
SOUP

*Gluten-Free Guests

Please inform your server if you are requesting a gluten-free need or preference.