

Top of the Hill Restaurant - Tuesday, April 06, 2021

Say Yes to the U.P., Eh!

By Student Chef Lorinda Miller-Jackson

U.P. Appetizer

*Pan Fried Polenta Wheels with Hearty Warm Marinara \$4.50

Yooper Soups and Splendid Salads

St. Ignace Italian Wedding Soup

Broth soup with mini meatballs, spinach and acini de pepe' pasta

Cup...\$2.50 Bowl...\$3.00

*Grand Marais Garden Salad

Mixed Greens and Vegetables served with dressing of your choice \$3.00

Dressing choices: Lemon Vinaigrette, French and Green Goddess

Au Train Antipasto Salad

Mixed Greens, Provolone Cheese, Cured Olives, Roasted Peppers, Pepperoncini, Genoa Salami and Pepperoni served with Italian Vinaigrette

Side Salad...\$3.00

Entrée Salad...\$6.50

Entrees

Paradise Porketta Roast with Gnocchi \$10.95

Porcupine Mountains Pasty- A traditional Yooper pasty served with rich, brown, gravy \$9.50

Entrees are served with garlic knots, herb butter and our steamed Italian blend vegetables.

Includes your choice of soup or salad.

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Sandwich of the Day

Baraga Beef Dip Sandwich, Thin sliced beef, sautéed bell pepper, onion, and melted provolone cheese on a grilled French roll served with warm Au Jus and parmesan Italian herb fries...\$7.75

Delightful Desserts

*Munising Mustikkapiirakka: Finnish Blueberry Pie...\$3.50

*Copper Harbor Cannoli...\$3.50

Beverages

Coffee, Hot Tea, Iced Tea, Soda, Milk.....\$1.00

Specialty Soda- Mandarin, Pineapple or Mango...\$1.75

*Denotes Lacto-Ovo Vegetarian Item