



TO-GO DELIVERY DINNER MENU

4-8pm
everyday
(231) 271-2344

\$5 Delivery Charge Within 5 miles. \$10 Delivery
Charge 5-10 miles.

APPETIZERS

SOUP DU JOUR 8

CHERRY CHICKEN SALAD*
Organic Mixed Greens, Oven Roasted Chicken, Dried
Michigan Cherries, Toasted Pecans, Tarragon,
Mayonnaise and Dijon Mustard with Shallot
Vinaigrette

15

LOCAL CHEESE PLATE*

3 Kinds of Cheese, Fruit and Crackers

15

ENTREES

From The Sea

CRAB CAKES^

Two Jumbo Lump Crab Cakes on a Bed of Greens
with Remoulade.

28

PAN SEARED SALMON*^

Norwegian Salmon with Blackened Shrimp and
topped with Tomato Basil Cream Sauce

32

BACON WRAPPED WALLEYE*^

Herb Butter and Fresh Thyme Layered Between Two
Halves of a Walleye Filet Wrapped in Bacon, Pan
Seared and Topped with a Whole Grain Dijon Cream
Sauce.

30

*Denotes Items That are or can be Prepared Gluten
Friendly, Please Alert Your Server.

^Served with Mashed Potatoes and Roasted
Vegetables

Notice: The consumption of raw or undercooked eggs,
meat, poultry, seafood or shellfish, may increase your
risk of food borne illness.

From The Land

STUFFED CHICKEN BREAST*^

Spinach, Artichoke Hearts and Herbed Fromage Blanc
Stuffed in a Chicken Breast and Wrapped in Bacon
with a Pesto Cream Sauce

24

VEGETARIAN BLACK BEAN BURGER*

Black Beans, Rice flour, Cornmeal, Salsa, Cumin and
Garlic Salt Topped with Lettuce and Tomato Served
with Sweet Potato Chips and a Pickle

12

ITALIAN MEATLOAF^

Ground Beef, Pork and Veal mixed with Parmesan,
Italian Herbs, Wrapped in Bacon and Served with a
Red Wine and Tomato Reduction

24

SIRLOIN STEAK

An 8 oz. Sirloin Steak Served with Mashed Potatoes
and Vegetables Choose either Smokey Bacon Bourbon
Sauce or Bearnaise Butter

24

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BEER

Short's Brewery Bellaire, MI \$6

"Soft Parade" Fruit Rye Ale 7.5% ABV 15 IBU

"Bellaire Brown" Brown Ale 7% ABV 19 IBU

Bell's Brewery Comstock, MI \$6
 "Two Hearted" IPA 7% ABV 60 IBU
 "Lager Of The Lakes" Pilsner 5.0% ABV
 "Winter White Ale" Wheat Ale 5.0% ABV

Right Brain Brewery Traverse City, MI \$7
 "CEO Stout" Coffee Stout 5.5% ABV 25 IBU

"Farm Hand" Farmhouse Ale 5.5% ABV \$7
 "Cinnamon Girl" Hard Apple Cider 5% ABV \$8
 Framboise Lambic Belgian Raspberry Beer \$8
 "Aval" French Hard Apple Cider 6.0% ABV \$6
 "Manitou" Amber Ale 5.3% ABV. \$7

Storm Cloud Brewery Frankfort, MI. \$6
 "Rainmaker" Pale Ale 5.5% ABV 20 IBU
 "Birdwalker" IPA 6.7% ABV 70 IBU

Tandem Ciders Suttons Bay, MI \$7
 "Green Man" Semi-Dry 5.0% ABV
 "Smackintosh" Semi-Sweet 4.5% ABV

Stella Artois 5.0% ABV \$5
 Bud Light \$5
 St. Pauli NA \$5
 "Dragon's Milk" Bourbon Stout 11% ABV 31 IBU \$10

6 PACKS

TIER 1 \$13
 TIER 2 \$15
 TIER 3 \$17

Proseco Splits 9

WHITES

LEELANAU COUNTY
 Verterra Late Harvest Vignoles 2017 30
 Arcturos Sur Lie Chardonnay 2015 30
 Domaine de la Bastide Blanc France 2017 36
 Cross River Sauvignon Blanc New Zealand 2016 30
 Soave Pieropan Italy 2016 36
 Laguna Chardonnay Russian River California 2015 40

REDS

Barberis Malbec Mendoza Argentina 2015 30
 Joel Gott Cabernet Sauvignon Napa Valley Cal. 2015 42
 Chateau Calhou Belair Bordeaux France 2015. 30
 St. Cosme Cotes du Rhone France 2016. 30

NA BEVERAGES

Nantucket Nectar's Cranberry Juice 3.00
 Northwoods Orange Cream Soda 3.00
 Wild Bill's Root Beer 3.00
 Wild Bill's Diet Root Beer 3.00
 Northwoods Espresso Root beer 3.00
 Northwoods Black Cherry Cream Soda 3.00
 San Pellegrino Aranciata 3.00
 San Pellegrino Limonata 3.00
 San Pellegrino Pompelmo. 3.00
 San Pellegrino Sparkling Water 3.00
 Coffee 3.00

WINE BY THE BOTTLE

BUBBLES