



TO-GO
DELIVERY
DINNER
MENU

4-9pm
Wed - Sun
(231) 271-2344

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

APPETIZERS

SOUP DU JOUR

8

ASPARAGUS AND MUSHROOM FLATBREAD

Sauteed Asparagus, Local Shiitake and Oyster
Mushrooms with Leelanau Cheese Fromage Blanc
Drizzled with Creamy Peppercorn Dressing

15

LOCAL CHEESE PLATE*

3 Kinds of Cheese, Fruit and Crackers

15

NIGHTLY SALAD SPECIAL

Martha's Nightly Creation

12

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

SRIRACHA AND MAPLE SHRIMP BOWL*

Sriracha, Maple Syrup and Garlic Grilled Shrimp with
Cucumbers, Avocados and Mangos Over Basmati Rice

22

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

^Served with Mashed Potatoes and Roasted
Vegetables

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, Tomato and
Avocado Served with Potato Chips

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

GRILLED HANGER STEAK BOWL*

8 oz. Hanger Steak, Corn, Black Beans, Garlic and
Red Onion Over Basmati Rice and Topped with
Cilantro Micro Greens and Spicy Avocado Sour
Cream Sauce

24

PESTO AND TOMATO BUCATINI

Basil, Spinach and Garlic Pesto Mixed with Cherry
Tomatoes, Artichoke Hearts and Idyll Farms Goat
Cheese with Bucatini Pasta

22

GREEK GODDESS BOWL*

Roasted Red Bell Peppers, Artichoke Hearts, Cherry
Tomatoes, Avocados, Kalamata Olives and Fried
Haloumi Over Basmati Rice Topped with Green
Goddess Dressing

20

FOLLOW US ON FACEBOOK FOR NIGHTLY
SPECIALS

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

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

WINE BY THE BOTTLE

BUBBLES

SEX L. Mawby Leelanau	30
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