



TO-GO DELIVERY DINNER MENU

4 - 9 pm
(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

EGGPLANT PARMESAN
Parmesan and Panko Breaded Eggplant Pan Fried and
Served with Burrata, Basil and Tomato Sauce
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

LOBSTER WELLINGTON^
6 oz. Lobster Tail Stuffed with Local Oyster and
Shiitake Mushrooms and Fresh Organic Spinach
Wrapped in Puff Pastry and Drizzled with Limoncello
Cream sauce.
36

From the Land

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

STUFFED CHICKEN BREAST*^
Spinach, Artichoke Hearts, Garlic and Leelanau
Cheese Herb Fromage Blanc Stuffed in an Airline
Chicken Breast Wrapped in Bacon and Topped with
Pesto Cream
26

VEAL OSSO BUCO
Classic Italian Dish of Veal Shanks Braised with Olive
Oil, Red Wine, Onions, Tomatoes, Garlic and
Carrots Served on a Bed of Parmesan Polenta
38

FILET MIGNON OSCAR*
8 oz. CAB Filet Mignon Topped with Hollandaise
Sauce, Jumbo Lump Crab and Asparagus and Served
with Three Cheese Gratin and Roasted Vegetables
45

FALL HARVEST BOWL*
Roasted Carrots, Potatoes, Butternut Squash and
Brussel Sprouts over Quinoa with a Tahini Maple
Dressing
Add Maple Bourbon Glazed Chicken or Salmon
22/30

FOLLOW US ON FACEBOOK FOR NIGHTLY
SPECIALS

*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.

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
 “Huma Lupa Licious” 7.7% ABV 96 IBU

SEX L. Mawby Leelanau 30
 Proseco Splits 9

Bell’s Brewery Comstock, MI \$6
 “Two Hearted” IPA 7% ABV 60 IBU
 “Lager Of The Lakes” Pilsner 5.0% ABV
 “Bell’s Seasonal”
 “Official” Hazy IPA 6.4% ABV 55 IBU

WHITES

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

LEELANAU COUNTY
 Boathouse Unoaked Chardonnay 2019 30
 Arcturos Sur Lie Chardonnay 2019 30
 Chateau Fontaine Pinot Gris. 2017 30
 Domaine de la Bastide Blanc France 2017 36
 Black Cottage Sauvignon Blanc New Zealand 30
 Soave Pieropan Italy 2016 36
 Laguna Chardonnay Russian River California 2015 40

“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

REDS

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

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

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

NA BEVERAGES

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

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
 Northwoods Seasonal 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

6 PACKS

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

WINE BY THE BOTTLE

BUBBLES