



TO-GO DELIVERY DINNER MENU

5 - 9 pm
(231) 271-2344

\$5 Delivery Charge Within 5 miles. \$10 Delivery Charge 5-10 miles. Subject to Availability

APPETIZERS

SOUP DU JOUR

6

ASPARAGUS, FENNEL & PROSCIUTTO FLATBREAD

Toasted Flatbread with Idyll Farms Chevre, Sautéed Asparagus, Fennel, Prosciutto, Mozzarella & Drizzled with Creamy Peppercorn Dressing

17

STUFFED PORTOBELLO*

Onion, Garlic, Red Bell Pepper, Spinach, Tomato and Idyll Farms Chevre Topped with Mozzarella, Baked in the Oven

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*^

Fresh Faroe Islands Salmon with Blackened Shrimp and Topped with Tomato Basil Cream Sauce

34

WALLEYE*^

Parmesan & Panko Encrusted Walleye Filet Topped with an Asparagus Tarragon Sauce & Sautéed Shiitake Mushrooms

30

SEA SCALLOPS^

Sea Scallops Pan-Seared in Butter on a Bed of Asparagus & Shiitake Mushrooms with a Citrus Ginger Beurre Blanc Sauce

36

From the Land

SMOKED VEAL CHOP*^

14 oz. Veal Chop Rubbed with a Special Spice Blend Smoked in House and Served with a Chipotle Cherry Sauce

52

CAPRESE STUFFED BALSAMIC CHICKEN*^
Organic Chicken Breast Stuffed with Fresh Tomato, Sundried Tomato, Mozzarella & Fresh Basil Pan Seared with a Balsamic Glaze

28

LAKE & STEAK*^

8 oz. Sirloin with Smokey Bacon Bourbon Sauce and 1 Piece of White Fish

32

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

46

THAI COCONUT CURRY*^

Onions, Carrots, Spinach & Curry Sauce over Rice Noodles with Garlic and Pepper Seasoned Tofu Substitute Chicken, Salmon or Shrimp

24/32

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
 "Soft Parade Summer Shandy" 4.2% ABV 12 IBU
 "Local's Light" 5.2% ABV 11 IBU

Bell's Brewery Comstock, MI \$6
 "Two Hearted" IPA 7% ABV 60 IBU
 "Lager Of The Lakes" Pilsner 5.0% ABV
 "Oberon" 5.8% ABV

Big Lake Brewing Amber Ale \$8
 Old Nation Brewing "M-43" IPA \$8
 "Farm Hand" Farmhouse Ale 5.5% ABV \$6
 "Cinnamon Girl" Hard Apple Cider 5% ABV \$9
 Framboise Lambic Belgian Raspberry Beer \$9
 "Aval" French Hard Apple Cider 6.0% ABV \$6

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 \$8
 "Green Man" Semi-Dry 5.0% ABV
 "Smackintosh" Semi-Sweet 4.5% ABV

Stella Artois 5.0% ABV \$5
 Bud Light \$5
 Clausthaler NA \$5
 Press Spiked Seltzer \$7

6 PACKS

TIER 1 \$5 Beers \$13
 TIER 2 \$6 Beers \$15
 TIER 3 \$7 Beers \$17

WINE BY THE BOTTLE

BUBBLES

SEX L. Mawby Leelanau 30
 Proseco Splits 9

WHITES

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

REDS

Barberis Malbec Mendoza Argentina 2015 30
 Joel Gott Cabernet Sauvignon Napa Valley 2015 42
 Chateau Calhou Belair Bordeaux France 2015 30
 Cuvee Vincent Cotes -Du-Rhone.France 2019 30

NA BEVERAGES

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