



TO-GO
DELIVERY
DINNER
MENU

5 - 9 pm
Thursday-Monday
(231) 271-2344

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

APPETIZERS

SOUP DU JOUR

8

FALL HARVEST FLATBREAD

Toasted Flatbread with Idyll Farms Chevre, Caramelized Red Onions, Carrots and Local Shiitake Mushrooms Drizzled with Balsamic Glaze

15

SMOKED SALMON FRITTERS*

Shredded Golden Beets and Zucchini, Chopped Spinach, Garlic, Dill and Seasoning Served with a Dill Aioli

18

NIGHTLY SALAD SPECIAL

Martha's Nightly Creation

12

ENTREES

From the Sea

LOBSTER WELLINGTON^

6 oz. Lobster Tail, Shiitake Mushrooms and Spinach Wrapped in Puff Pastry with Limoncello Cream Sauce

38

WALLEYE*^

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

32

SEA SCALLOPS*

Sea Scallops Pan-Seared in Butter on a Bed of Mashed Potatoes, Brussel Sprouts and Bacon Caramelized with Honey Apple Cider Vinaigrette

44

From the Land

ITALIAN MEATLOAF^

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

26

CREAMY LEMON PARMESAN CHICKEN^

7 oz. Organic Chicken Breast Breaded and Pan Fried with Garlic, Spinach, Artichoke Hearts and a Lemon Parmesan Cream Sauce

28

LAKE & STEAK*^

8 oz. Sirloin Steak with Choice of Steak Sauce and 3 Pieces of Deep-Fried Perch

34

TERRA E MARE*

8 oz. CAB Filet Mignon with Choice of Steak Sauce, Two Sea Scallops on a Bed of Brussel Sprouts and Bacon, Served with Roasted Vegetables and Three Cheese Gratin Potatoes

68

VEGAN BOLOGNESE*

Sauce of Mushrooms, Onion, Garlic, Carrots, Tomatoes, Walnuts and Red Wine Served Over Gluten-Free and Vegan Fettuccine

26

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

WINE BY THE BOTTLE

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

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