



## Appetizers

### SHRIMP AND SRIRACHA STUFFED MUSHROOMS(D,Sh,A,P)

Cremini Mushrooms Stuffed with Garlic, Shrimp, Cream Cheese, Herbs and Sriracha  
18

### TRADITIONAL LEELANAU RACLETTE (D,G,A,P)

Served melted in a black iron pan with roasted potatoes, toasted baguette and cornichon  
20

### CARLSON'S BOARD(D,F,G,A,P)

Locally Smoked Fish Sausage, Smoked Salmon, and Whitefish Spread with Cornichon Pickles and Crackers  
22

## Entrees

### HALIBUT AND SHRIMP GREEN

#### CURRY(F,D,E,Sh,So,A,P)

Red Bell Pepper, and Carrots in a Mild Green Curry  
Sauce over Fried Rice  
52

#### SALMON(F,A,N,P)

8 oz. Bay of Fundy, Skin on Filet with Creamy  
Tomato Basil Sauce Served with Mixed Vegetables  
and Buttermilk Mashed Potatoes  
38

#### CRAB CAKES(E,G,Sh)

Two Jumbo Lump Crab Cakes Served on a bed of  
Greens with Remoulade, Mixed Vegetables and  
Buttermilk Mashed Potatoes  
48

#### WALLEYE(D,E,F,G,A,P)

Panko Encrusted Fried Walleye on a Bed of Avocado  
and Mango Salsa Topped with a Cilantro Lime and  
Avocado Dressing Served with Asparagus and  
Buttermilk Mashed Potatoes  
42

### SMOKED DUCK BREAST(D,A,P)

8 oz. All Natural In-House Smoked Duck Breast with  
a Cherry-Brandy Caramel Sauce on a Bed of Cajun  
Dirty Rice Served with Asparagus  
38

### GREEK LAMB MEATLOAF(D,E,A,P)

Ground Lamb, Spinach, Red Onion, Oregano, Mint  
and Feta Cheese Covered in a Maple Tomato Sauce  
Served with Mixed Vegetables and Buttermilk  
Mashed Potatoes  
36

### CREAMY HERB CHICKEN (D,A,P)

A Bone in Chicken Thigh-Leg and Breast in a  
Creamy Parmesan and Herb Sauce with Local  
Shiitake Mushrooms, Mixed Vegetables Served over  
a Bed of Buttermilk Mashed Potatoes  
32

### BEEF TENDERLOIN(D,Sh,A,P)

An 8 oz. Tenderloin with a Lobster Cream Sauce and  
Topped with Shrimp Served with Asparagus and  
Three Cheese Gratin Potatoes  
60

Ask your server about menu items that are cooked to order

NOTICE: The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish, may increase  
your risk of food borne illness

\*Everything on the menu is or can be prepared Gluten Friendly, please alert your server

There will be a 3.0% Service Charge for Credit Card Payments

Allergens – Dairy(D) – Eggs(E) – Fish(F) – Gluten(G) - Shellfish(Sh) – Nuts(N) – Soy(So) - Allium(A)  
- Pepper(P)