



# ROUND ISLAND BAR & GRILL

## Shareables

- Baked Smoked White Fish Dip** 13  
crispy pita bread and tomato jam
- Mediterranean Plate (V)** 11  
hummus, babaganoush, pickled vegetables, marinated olives, roasted red pepper with pita bread
- Fresh Oysters (GF)** 15  
classic – served with cocktail sauce and mignonette sauce  
rockefeller – served with creamy dijon spinach, crispy bacon and parmesan
- Shrimp Cocktail (GF)** 15  
poached shrimp with house-made cocktail sauce & louis dressing
- Farmer’s Platter** 14  
venison cherry sausage, pheasant terrine, fig & apricot jam, old-fashioned pinconning cheese, michigan extra-sharp cheddar, b&b pickles, onion marmalade and specialty crackers
- Southern Deviled Eggs (GF)** 11  
crispy bacon & onion marmalade
- Borderland Nachos (GF) (V)** 12  
crispy corn tortillas, mexican chorizo, black beans, pico de gallo, and chimichurri sauce  
add steak: 4 / elk chili: 4 / grilled chicken: 4 / guacamole: 3
- Spinach & Artichoke Dip** 13  
seasoned pita chips
- Fish & Chips** 15  
beer battered lake perch, ranch potatoes
- Chicken Wings** 14  
choice of blue cheese, ranch, buffalo or bbq, celery sticks

## Handhelds served with fries or house-garden salad

- Island Burger** 14  
house-blend beef, butter lettuce, sliced onions, fresh tomatoes, serrano-marzano aioli on grilled brioche bun  
your choice of blue cheese, aged cheddar, american, pepper jack  
add bacon: 2 / onion marmalade: 3 / fried egg: 3
- Roasted Turkey** 13  
oven roasted turkey breast, smoked bacon, traditional stuffing, lettuce, cranberry aioli, turkey gravy on multigrain bread
- Lobster Roll** 19  
maine lobster salad and crispy romaine on a toasted hoagie roll
- Rustic Chicken Sandwich** 14  
grilled chicken breast, roasted red peppers & onions, feta, chipotle aioli, arugula on demi baguette
- El Cubano** 14  
juicy pulled pork, smoked ham, cured red onions, yellow mustard, b&b pickle chips, swiss cheese on telara bread
- Michigan Whitefish Sandwich** 15  
crispy michigan whitefish, frisee lettuce, mango salsa, remoulade sauce on soft hoagie roll
- Traditional Club** 13  
sliced chicken breast, smoked bacon, iceberg lettuce, mayonnaise, ripe tomatoes, on toasted bread
- Roasted Vegetables - Hummus Wrap** 13  
classic hummus, roasted vegetables, bulgur wheat salad, feta cheese on a spinach tortilla
- Chicken Salad Sandwich** 13  
grilled chicken, celery, grapes, cured red onions, cilantro leaves, citrus mayonnaise on house-baked croissant
- Braised Short Rib Sandwich** 15  
house-braised short ribs, provolone cheese, crispy onions, horseradish mayo, arugula on demi baguette

## Soups

- Elk Chili** bowl: 7 | cup: 5  
mpr scotch ale, southwestern spices, cilantro crema, shredded cheddar
- White-Bean Stew** bowl: 7 | cup: 5

## Greens

- \*Island Wedge Salad** 14  
baby iceberg, lump crab, fried capers, hard boiled egg, raisins, crispy onions and thousand island dressing
- Maurice Salad (GF)** 13  
turkey breast, smoked dearborn ham, gherkins, green olives, swiss cheese and maurice dressing
- Green Goddess & Quinoa** 15  
gourmet blend lettuce, julienne cucumbers, scallions, confit artichokes, quinoa and greed goddess dressing
- Vineyard Salad (GF) (V)** 12  
iceberg lettuce, sliced fennel, julienne carrots, red grapes, goat cheese, candied walnuts and red wine vinaigrette
- Chicken Michigan Cherry Salad (GF)** 13  
lettuce medley, michigan cherries, goat cheese, grilled chicken, julienne green apples, candied pecans and raspberry vinaigrette
- “Beef & Blue”** 17  
grilled hanger steak, roasted beets, roquefort cheese, red onions, house vinaigrette

## Main Plates

- Herb-Crusted Whitefish (GF)** 25  
lake superior pan-seared whitefish, creamy rice, swiss chard, roasted cherry tomato salad and lemon-caper cream sauce
- \*Grilled Salmon (GF)** 28  
roasted fingerling potatoes, glazed vegetables and chunky tomato sauce
- Half-Roasted Chicken** 26  
herbed roasted chicken with crispy fingerling potatoes, glazed vegetables and chicken jus
- \*Flat Iron Steak** 28  
grilled flat iron steak with garlic mashed potatoes, roasted mushrooms and veal demiglace or house-steak sauce
- \*Hanger Steak** 28  
grilled hanger steak, traditional mashed potatoes, seared asparagus and veal demiglace or house-steak sauce
- Braised Short Ribs** 27  
house-braised short ribs, roasted red pepper polenta, glazed vegetables, crispy onions, demi reduction
- \*Roasted Bone-In Pork Chop (GF)** 26  
braised kale, candied bacon, garlic mashed potatoes, corn succotash and pork jus
- Sweet Potato Gnocchi (V)** 24  
vine ripe cherry tomatoes, zucchini, squash, crispy sage and brown butter sauce
- Sides**
  - roasted forest mushrooms 5
  - broiled cauliflower 4
  - corn succotash 4
  - braised kale 4
  - glazed vegetables 5
  - roasted red pepper polenta 5
  - roasted brussel sprouts & apple gastrique 4
  - parmed fingerling potatoes & candied bacon 5

(GF) - Gluten Free, (V) - Vegetarian

\*Can be cooked to order. Consuming raw or undercooked meats, eggs, seafood or poultry may increase your risk of food borne illness.



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## Desserts

<b>Strawberry Shortcake</b> fresh strawberries and vanilla whipped cream	7	<b>Traditional Carrot Cake</b> caramel sauce and coconut flakes	9
<b>Key Lime Pie</b> traditional key lime pie with graham cracker crust	8	<b>New York Style Cheesecake</b> glazed berries	8
<b>Ultimate Chocolate Cake</b> chocolate cake, rich chocolate mousse and chocolate ganache	9		

## Wines

*by the glass or bottle*

<b>Champagne &amp; Sparkling</b>	
018 Tattinger 'La Fraçoise' Brut Reserve Reims, Champagne	21 / 98
028 Sea Smoke "Sea Spray" Blanc de Noirs Sta. Rita Hills 2012, Sparkling	152
<b>Reisling</b>	
102 Sineann Columbia Gorge 2014, Riesling	50
114 Charles Smith 'Kung Fu Girl', Riesling	12 / 42
<b>Chardonnay</b>	
232 Au Bon Climat Santa Barbara County 2014, Chardonnay	67
236 Stag's Leap Wine Cellars 'Karia' Napa Valley, Chardonnay	73
<b>Pinot Gris</b>	
302 Four Graces Willamette Valley, Pinot Gris	12 / 44
306 Brassfield 'High Serenity' North Coast 2013, Pinot Gris	46
<b>Sauvignon Blanc</b>	
328 Honig Vineyard Napa Valley 2015, Sauvignon Blanc	49
330 Stag's Leap Wine Cellars Napa Valley 2012, Sauvignon Blanc	94
<b>Merlot</b>	
504 Neyers Vineyards. Conn Valley, Merlot	68
506 Sinnean Champoux Vineyards, Merlot	96
<b>Petite Sirah &amp; Syrah</b>	
516 Stags' Leap Winery, Petite Sirah 2013	107
520 Qupe. Central Coast, Syrah	14 / 72
<b>Cabernet Sauvignon</b>	
602 Wente Vineyards 'Charles Wetmore' Livermore Valley, Cabernet Sauvignon	15 / 76
618 Carpe Diem. Napa Valley, Cabernet Sauvignon	68
698 Mount Veeder Napa Valley 2011, Cabernet Saubignon	87
<b>Pinot Noir</b>	
704 Anne Amie Winemakers Selection Oregon, Pinot Noir	12 / 59
726 Renteria Los Carneros Napa Valley, Pinot Noir	108
<b>Zinfandel</b>	
756 Château Montelena Estate Napa Valley 2013, Zinfandel	101

## House Beer On Tap

*beers brewed exclusively for mission point*

<b>Mission Point Cream Ale</b> American Light Lager, Brewed by Petoskey Brewing Co. Smooth Ale with mild IBU's and creamy finish   ABV 4%	6
<b>New Day IPA</b> Brewed by Saugatuck Brewing Co. Refreshing IPA, light in body and colored with a hoppy burst of flavor   ABV 6.2%	6
<b>Patrick Sinclair's Scotch Ale</b> Brewed by Mountain Town Brewing Co. Medium body with a toasted caramel and smooth finish   ABV 4.5%	6

## Mocktails

<b>Strawberry No-jito</b> Muddled Strawberries, Ginger-Mint, Cane Sugar, Fresh Lemon and Soda	6
<b>Pomegranate Lemonade</b> Pomegranate Juice, Muddled Meyer Lemons, Simple Syrup and Lemon Juice	7
<b>Mock Champagne</b> Ginger Ale, Pine Apple Juice, White Grape Juice and Fresh Raspberries	6
<b>Heirloom Carrot Agua Fresca</b> Carrot Juice, Lime Juice and Ginger Syrup	7

## Handcrafted Cocktails

<b>Venetian "Spritz"</b> Aperol, Prosecco, Soda and Fresh Lime	11
<b>Cocktail Garden Gimlet</b> Knickerbocker Gin, Freshly-squeezed Lime Juice, Infused Simple Syrup, Garden Basil, Cucumber and Sliced Limes	13
<b>Watermelon-Elderflower</b> Valentine's Vodka, St. Germain Elderflower Liqueur, Agave Nectar, Fresh Citrus and Watermelon	12
<b>French Mule</b> Belvedere Vodka, Domaine de Canton, Champagne, House-made Ginger Syrup and Fresh Lime	12
<b>Barrel Aged Pecan Old Fashioned</b> Bulleit Rye Whiskey, House-made Pecan Orgeat, Angostura Bitters, Orange Peel	13
<b>1862 Manhattan</b> Russels Reserved Rye Whiskey, Antica Formula Vermouth, Dry Curacao, Macerated Dar Cherries and House-made Bitters	14