



soup

Gazpacho	7
Celery Soup	6

small plates

Grilled Asparagus <i>Citrus Aioli, Parmigiano-Reggiano, Muldoon Sea Salt</i>	9
Pommes Frites <i>Yuzu Aioli / Truffle Oil</i>	9
Crispy Maitake Mushrooms <i>Rice Batter, Ponzu</i>	13
Traditional Grilled Prawns	17
Mediterranean Plate <i>Hummus, Babaganoush, Red Peppers, Olives, Pickled Vegetables, Caponata, Grilled Bread</i>	13
Crispy Calamari <i>Zucchini Chips, Spicy Italian Peppers, Pomodoro Sauce</i>	15
Steamed Mussels <i>In White Wine with Chorizo, Shallots, Minced Thyme, Fennel, Grilled Bread</i>	15
Grilled Bread <i>Thick Sliced Grilled Bread, Roasted Garlic Cloves, Feta Cheese, Virgin Olive Oil</i>	9

salads

Traditional Caesar <i>Homemade Dressing, Crostini, Parmigiano- Reggiano, White Anchovy Filets</i>	11
Watermelon <i>Goat Cheese, Sliced Avocado, Roasted Beets, Walnut Streusel, Champagne Vinaigrette</i>	12
“Beef & Blue” <i>Steak Au Poivre, Roasted Beets, Roquefort Cheese, Red Onions, House Vinaigrette</i>	16
Greek Salad <i>Tomatoes, Cucumbers, Beets, Onions, Olives, Peppers, Feta Cheese, Olive Oil</i>	12

sides

Pommes Frites	5
Lemon-Parm Risotto	8
Roasted Beets	8
Marinated Olives	6
Caponata	6

sandwiches

*served with your choice of
potato chips or house-garden salad*

Bistro Burger* <i>House-Blend Beef, Iceberg Lettuce, Sliced Onions, Fresh Tomatoes, House-Made Burger Sauce, Traditional Sesame Bun</i> <i>Your Choice of:</i> <i>Blue Cheese, Aged Cheddar, American, Pepper Add Bacon: 2 Onion Marmalade: 3 Fried Egg: 3</i>	14
Meatball Sandwich <i>Beef Meatballs, Mozzarella, Arugula, Mission Point Signature Marinara Sauce</i>	14
Turkey Burger <i>All Natural Turkey Patty, Arugula and Fennel Salad, Feta Cheese, Lemon-Aioli, Brioche Bun</i>	14
Lobster Roll <i>Maine Lobster Salad, Crispy Romaine, Toasted Hoagie Roll</i>	19
Chicken Salad Croissant <i>Roast Chicken, Celery, Grapes, Pecans, Cured Red Onions, Cilantro Leaves, Citrus Mayonnaise on House-Baked Croissant</i>	13
Crisped Whitefish <i>Red Cabbage Slaw, Pickled Julienne Carrots, Fresh Cilantro, Arugula, Lemon Aioli, Demi Baguette</i>	18
Eggplant Sandwich <i>Grilled Marinated-Eggplant, Tomato Basil Sauce, Shredded Mozzarella Cheese, Arugula Lettuce, Ciabatta Roll</i>	15

entrées

Bouillabaisse <i>Top Neck Clams, Mussels, Shrimp, Whitefish Filet, Saffron-Tomato Fumet, Grilled Demi Baguette</i>	25
Grilled Lamb Chops* <i>Garlic Infused Fingerling Potatoes, Radish Salad, Cherry & Raisin Reduction</i>	26
Flat Iron Steak* <i>Grilled Flat Iron, Confit Potatoes, Roasted Forest Mushroom Blend, Port-Demiglace</i>	28
Roasted Half-Chicken <i>Broiled Brussels Sprouts, Tomato & Bean Succotash</i>	26
Seared Whitefish <i>Eggplant Caponata, Lemon-Parm Risotto</i>	25

Gluten free and vegetarian options are available, please ask your server for details.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.*

desserts

Key Lime Pie	8
<i>Traditional Key lime Pie with Graham Cracker Crust</i>	
Ultimate Chocolate Cake	9
<i>Chocolate Cake, Rich Chocolate Mousse and Chocolate Ganache</i>	
Traditional Carrot Cake	9
<i>Caramel Sauce and Coconut Flakes</i>	
New York Style Cheesecake	8
<i>Glazed Berries</i>	

hand-crafted cocktails

Caipirinha	12
<i>Cachaça, Sugar Cane Syrup, Muddled Limes and Lime Juice</i>	
Strawberry Mojito	12
<i>Cruzan Aged Light Rum, Mission Point's Garden Fresh Mint Leaves, Strawberry and Fresh Lime</i>	
Chartreuse Margarita	13
<i>Sauza Silver Tequila, Green Chartreuse, Triple Sec, Cinnamon and Fresh Lime</i>	
Venetian "Spritz"	11
<i>Aperol, Prosecco, Soda and Fresh Lime</i>	
Watermelon Elderflower Cooler	12
<i>Tito's Vodka, St. Germain Elderflower Liqueur, Fresh Lime, Watermelon</i>	
Lavender Hibiscus Lemonade	10
<i>Tito's Vodka, Lavender, Hibiscus, Fresh Lemon, Soda</i>	
Cocktail Garden Gimlet	13
<i>New Holland Knickerbocker Gin, Fresh Lime, Cucumber and Mission Point's Garden Basil</i>	
Aviation	13
<i>Bombay Gin, Luxardo Maraschino Liqueur, Creme de Violette and Fresh Lemon</i>	
Mackinac Rock & Rye	14
<i>Rittenhouse Rye, Averna Amaro, House-made Cherry Shrub, Aromatic Bitters, House-made Cocktail Cherries</i>	
Boulevardier	15
<i>Bulleit Bourbon, Campari, Campano Antica, Sweet Vermouth, Orange Zest</i>	

classics

Perfectly executed, according to the best traditional formulas, Manhattans, Old Fashioneds, gin or vodka Martinis, Moscow Mules and Bloody Marys are always available.

mocktails

Strawberry No-jito	6
<i>Strawberry, Mint, Fresh Lime and Soda</i>	
Lavender Lemonade	6
<i>Fresh Lemon, Lavender, Hibiscus and Soda</i>	
Mint Limeade	6
<i>Fresh Lime, Mission Point's Garden Mint and Soda</i>	

beer on tap

Mission Point Cream Ale	6
<i>Brewed by Petoskey Brewing American Light Lager, a smooth ale with mild IBU's and finishes with a cream flavor ABV 4%</i>	
New Day IPA	6
<i>Brewed by Saugatuck Brewing Co. A refreshing IPA, light in body and colored with a hoppy burst of flavor ABV 6.2%</i>	
Patrick Sinclair's Scotch Ale	6
<i>Brewed by Mountain Town Brewing Co. Medium in body with a toasted caramel smooth finish ABV 4.5%</i>	
Oberon American Wheat Ale	6
<i>Brewed by Bell's Brewery A spicy hop character with mildly fruity aromas and a smooth mouthfeel ABV 5.8%</i>	

private cellar selection

Mission Point Blanc de Blancs	15 / 58
Mission Point Sauvignon Blanc	9 / 36
Mission Point Chardonnay	9 / 36
Mission Point Pinot Noir	9 / 36
Mission Point Cabernet Sauvignon	9 / 36

white & rosé

998. Tonon Villa Doral Prosecco	11 / 40
018. Tattinger 'La Française' Brut Reserve Champagne - Reims	98
114. Charles Smith 'Kung Fu Girl' Riesling	12 / 42
072. Chateau Miraval Cotes de Provence Rosé	17 / 68
306. Brassfield 'High Serenity' North Coast Pinot Grigio	13 / 51
236. Stag's Leap Wine Cellars 'Karia' Chardonnay - Napa Valley	73
332. Michel Redde 'Les Tuileres' Sauvignon Blanc - Sancerre France	20 / 77

red

410. La Spinetta D'Asti Ca'Di Pian Barbera - Asti	80
504. Neyers Vineyards Merlot - Conn Valley	68
664. Chataeu Simard, Saint Emilion Red Blend - Bordeaux	86
530. E Guigal Croze Hermitage 2011 Syrah - Rhone	71