



# ROUND ISLAND BAR & GRILL

## Shareables

<b>Baked Smoked White Fish Dip</b> crispy pita chips and tomato jam	13
<b>Shrimp Cocktail</b> poached shrimp with house-made cocktail sauce & louis dressing	15
<b>Southern Deviled Eggs</b> crispy bacon & onion marmalade	11
<b>Borderland Nachos</b> crispy corn tortillas, mexican chorizo, black beans, pico de gallo, and chimichurri sauce add ground beef: 4 / elk chili: 4 / grilled chicken: 4 / guacamole: 3	12
<b>Spinach &amp; Artichoke Dip</b> crispy pita chips	13
<b>Fish &amp; Chips</b> beer battered lake perch, ranch potatoes	15
<b>Chicken Wings</b> choice of blue cheese, ranch, buffalo or bbq, celery sticks	14

## Handhelds

served with fries, house salad, or tomato-basil soup

<b>Island Burger*</b> house-blend beef, iceberg lettuce, sliced onions, fresh tomatoes, house-made burger sauce on traditional sesame bun your choice of blue cheese, aged cheddar, american, pepper jack add bacon: 2 / onion marmalade: 3 / fried egg: 3	14
<b>Michigan Whitefish Sandwich</b> crispy michigan whitefish, frisee lettuce, mango salsa, remoulade sauce on soft hoagie roll	15
<b>El Cubano</b> juicy pulled pork, smoked ham, cured red onions, yellow mustard, b&b pickle chips, swiss cheese on telara bread	14
<b>Traditional Club</b> grilled chicken breast, smoked bacon, iceberg lettuce, mayonnaise, ripe tomatoes, on toasted bread	13
<b>Chicken Salad Sandwich</b> roast chicken, celery, grapes, pecans, cured red onions, cilantro leaves, citrus mayonnaise on house-baked croissant	13
<b>Mom's Grilled Cheese Sandwich</b> rich, creamy melted cheese on crunchy toasted white bread add tomatoes: n/c	11
<b>Delicious BLT</b> crunchy iceberg lettuce, garden fresh tomatoes and crispy bacon on toasted white bread, with mayonnaise	12

## Sides

roasted forest mushrooms	5
broiled cauliflower	4
glazed vegetables	5

## Greens

<b>Simple Green Salad</b> a variety of fresh lettuces, cucumber, onion and tomato	9
<b>Island Wedge Salad*</b> baby iceberg, fried capers, hard boiled egg and crispy onions	12
<b>Michigan Cherry Salad with Grilled Chicken</b> lettuce medley, michigan cherries, goat cheese, grilled chicken, julienne green apples and candied pecans	15
<b>Classic Cobb Salad</b> chopped greens (iceberg, radicchio and romaine), tomato, crisp bacon, grilled chicken breast, hard-boiled eggs, avocado, chives, roquefort cheese	15
<b>"Beef &amp; Blue"</b> grilled hanger steak, roasted beets, roquefort cheese, red onions	17
<b>Choice of House-Made Dressings</b> ranch / thousand island / italian / raspberry vinaigrette / red wine-herb vinaigrette / blue cheese / french	

## Soups

<b>Elk Chili</b> mpr scotch ale, southwestern spices, cilantro crema, shredded cheddar	bowl: 7   cup: 5
<b>White-Bean Stew</b>	bowl: 7   cup: 5
<b>Tomato-Basil Soup</b>	bowl: 6   cup: 4

## Main Plates

<b>Herb-Crusted Whitefish</b> lake superior pan-seared whitefish, creamy rice, swiss chard, roasted cherry tomato salad and lemon-caper cream sauce	25
<b>Grilled Salmon*</b> roasted fingerling potatoes, glazed vegetables and chunky tomato sauce	28
<b>Half-Roasted Chicken</b> herbed roasted chicken with crispy fingerling potatoes, glazed vegetables and chicken jus	26
<b>Hanger Steak*</b> grilled hanger steak, traditional mashed potatoes, seared asparagus and veal demiglace or house-steak sauce	28
<b>Dad's Spaghetti &amp; Meatballs</b> house-made fresh spaghetti noodles, tasty beef meatballs and delicious Mission Point signature marinara sauce topped with a sprinkle of parmesan cheese	15

roasted brussel sprouts & apple gastrique	4
parmed fingerling potatoes & candied bacon	5

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

\*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>Key Lime Pie</b> traditional key lime pie with graham cracker crust	8	<b>Traditional Carrot Cake</b> caramel sauce and coconut flakes	9
<b>Ultimate Chocolate Cake</b> chocolate cake, rich chocolate mousse and chocolate ganache	9	<b>New York Style Cheesecake</b> glazed berries	8

## Wines

### 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

### Whites

018 Tattinger 'La Fraçoise' Brut Reserve Reims, Champagne	98
998 Tonon Villa Doral Prosecco	11 / 40
114 Charles Smith 'Kung Fu Girl' Riesling	12 / 42
236 Stag's Leap Wine Cellars 'Karia' Napa Valley Chardonnay	73
306 Brassfield 'High Serenity' North Coast 2013 Pinot Grigio	13 / 51
330 Stag's Leap Wine Cellars Napa Valley 2012 Sauvignon Blanc	94

### Reds

504 Neyers Vineyards Conn Valley Merlot	18 / 70
530 E Guigal Croze Hermitage Syrah Rhone 2011	71
618 Carpe Diem. Napa Valley Cabernet Sauvignon	70
704 Anne Amie Winemakers Selection Oregon Pinot Noir	67

## Beer On Tap

<b>Mission Point Cream Ale</b> Brewed by Petoskey Brewing Co. American Light Lager, smooth ale with mild IBU's and creamy finish   ABV 4%	6
<b>Mission Point 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>Mission Point 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
<b>Oberon American Wheat Ale</b> Brewed by Bell's Brewery. A spicy hop character with mildly fruity aromas and a smooth mouthfeel   ABV 5.8%	6
<b>Two Hearted American IPA</b> Brewed by Bell's Brewery. Bursting with hop aromas ranging from pine to grapefruit. Balanced with a malt backbone and fruity aromas   ABV 7%	6
<b>Horny Monk Belgian Style Ale</b> Brewed by Petoskey Brewing Co. A deep reddish, malty, and complex Belgian style ale. Smooth and slightly sweet ale.   ABV 6.9%	6

## Handcrafted Cocktails

<b>Venetian "Spritz"</b> Aperol, Prosecco, Soda and Fresh Lime	11
<b>Cocktail Garden Gimlet</b> New Holland Knickerbocker Gin, Fresh Lime, Cucumber and Mission Point's Garden Basil	13
<b>Watermelon Elderflower Cooler</b> Tito's Vodka, St. Germain Elderflower Liqueur, Fresh Lime, Watermelon	12
<b>Lavender Hibiscus Lemonade</b> Tito's Vodka, Lavender, Hibiscus, Fresh Lemon, Soda	10
<b>Aviation</b> Bombay Gin, Luxardo Maraschino Liqueur, Creme de Violette, Fresh Lemon	13
<b>Mackinac Rock &amp; Rye</b> Rittenhouse Rye, Averna Amaro, House-made Cherry Shrub, Aromatic Bitters, House-made Cocktail Cherries	14
<b>Boulevardier</b> Bulleit Bourbon, Campari, Campano Antica, Sweet Vermouth, Orange Zest	15

## Classic Cocktails

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

## Mocktails

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

## Our Mission

Integral to our mission is our approach to food. We strive to provide high quality, sustainably sourced food, reaching for excellence through the quality of the ingredients and simplicity of execution. We take pride in preparing timeless classics extraordinarily well.