



RESTAURANT

Dinner

Appetizers

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| 01 CRAB CAKES
Golden seared crab cakes served with lemon-dill rémoulade and charred lemon. <i>Single, or double \$28.</i> | \$17 | 02 SESAME TUNA
Seared rare sesame-crusted tuna with wasabi, pickled ginger, and sweet chili soy sauce. | \$28 |
| 03 BEET ROOT HUMMUS
Beet and chickpea hummus finished with toasted sesame oil. Served with fresh vegetables and crackers. | \$13 | 04 SMOKED WHITEFISH PÂTÉ
House-smoked Great Lakes whitefish pâté served with crackers and toasted baguette. | \$17 |
| 05 COCONUT SHRIMP
Crispy coconut shrimp served with sweet chili orange marmalade sauce. | \$17 | 06 SPICY CALAMARI
Lightly breaded calamari tossed in sriracha, flash fried, and served with marinara sauce. | \$16 |

Salads

Add protein — chicken \$8 · shrimp \$10 · salmon \$15

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| 07 HOUSE SALAD
Fresh greens with grape tomatoes, red onion, carrots, cucumber, and house croutons. | \$16 | 08 CAESAR SALAD
Crisp romaine with shaved Parmesan, house croutons, and house-made Caesar dressing. | \$16 |
| 09 MICHIGAN SALAD
Fresh greens with feta, blueberries, apples, pecans, dried cherries, and mixed berry vinaigrette. | \$16 | 10 WEDGE SALAD
Char-grilled romaine with pickled red onion, grape tomatoes, blue cheese, candied bacon, egg, and blue cheese dressing. | \$16 |

DRESSINGS

Ranch · Blue Cheese · French · Italian · 1000 Island · Berry Vinaigrette · Oil & Vinegar

Soups

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| 11 CLAM CHOWDER
Classic creamy clam chowder full of clams. <i>Cup, or bowl.</i> | \$8/\$12 | 12 SOUP OF THE DAY
Chef's rotating seasonal soup, prepared fresh daily. <i>Cup, or bowl.</i> | \$8/\$12 |
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Handhelds

Served with lettuce, tomato, onion, pickle spear, and choice of coleslaw, french fries, or sweet potato fries.

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| 13 MIGHTY "MAC" BURGER
Seared burger with chipotle 1000 Island, American cheese, shredded lettuce, pickles, and sweet onion. | \$18 | 14 BISTRO BURGER
Classic seared burger with choice of cheese, lettuce, tomato, onion, and pickle. | \$18 |
| 15 CHICKEN CORDON BLEU
Flash-fried panko-crusted chicken breast layered with ham and Swiss cheese. | \$18 | 16 GRILLED VEGETABLE WRAP
Grilled vegetables with olive tapenade, giardiniera, fresh mozzarella, and provolone. | \$17 |

Please tell your server about any dietary restrictions and we will do our best to accommodate

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items are produced using nuts.

Dinner, Continued

ENTRÉES · COCKTAILS · MOCKTAILS

Entrées

Entrees are served with your choice of two sides - substitute a soup or salad for one of the sides, add \$4

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| 17 PARMESAN CRUSTED WALLEYE | \$38 | 18 BLACKENED SCOTTISH SALMON | \$38 |
| Great Lakes walleye pan-seared with a Parmesan crust and served with lemon-dill rémoulade. | | Blackened Scottish salmon topped with bright charred pineapple salsa. | |
| 19 CHICKEN CAPRESE | \$27 | 20 CHORIZO MEATLOAF | \$30 |
| Tender chicken breast with balsamic tomato relish, fresh mozzarella, and provolone. | | Savory chorizo meatloaf served with Parmesan cream and a BBQ drizzle. | |
| 21 SHRIMP & RISOTTO | \$32 | 22 CRAB CAKES | \$36 |
| Sautéed shrimp served over saffron and Parmesan risotto with chive oil. | | Two golden crab cakes served with lemon-dill rémoulade and charred lemon. | |
| 23 COCONUT SHRIMP | \$26 | 24 HANGER STEAK | \$41 |
| Crispy coconut shrimp served with sweet chili orange marmalade sauce. | | Char-grilled tenderloin finished with Michigan cherry-rosemary compound butter. | |
| 25 RIBEYE | \$53 | | |
| 12 oz hand-cut ribeye, char-grilled and topped with bacon-apple jam, blue cheese, and balsamic drizzle. | | | |

* Add Cherry Garlic Rosemary Butter to any Steak: \$3

Featured Cocktails

\$13 EACH

RHUBARB GIMLET

Ha'Penny Rhubarb Irish Gin, lime juice, and simple syrup.

SIDECAR

Hennessy Cognac, dry curaçao, and lemon juice.

HEMINGWAY DAIQUIRI

Bacardi Light Rum, maraschino cherry liqueur, lime juice, and grapefruit juice.

OLD FASHIONED

Bulleit Bourbon, cherry, orange slice, Sugar in the Raw, and Angostura bitters.

MOJITO

Bacardi Light Rum, lime juice, simple syrup, fresh mint, lime, and club soda.

Mocktails

\$8 EACH

CHERRY LIME VICKEY

Montmorency tart cherry juice, lime juice, club soda, and simple syrup.

PASSENGER PRINCESS

Unfiltered apple juice, lemon juice, orange oleo-saccharum, and orange bitters.

ROOM 511

Lavender tea, grapefruit juice, lemon juice, and orgeat.

CALL ME OLD FASHIONED

Lapsang Souchong tea, maple syrup, cherry, orange peel, and aromatic bitters.

MICHIGAN NOJITO

Fresh blueberries, fresh mint, lime juice, simple syrup, and club soda.