

savor the day

Openers

Lettuce Wrap

Bibb lettuce cup with fresh shiitake mushrooms, water chestnuts and scallions in a spicy ginger and soy sauce. 8

Add grilled chicken breast. 11

Spinach Artichoke Dip

Creamy spinach and artichoke dip topped with parmesan cheese.

Served with toasted baguette and warm tortilla chips. 10

Chargrilled Steak Bites

*Served with wild mushrooms, charred asparagus, bleu cheese and zip sauce. 12

Hummus

Served with pita bread, cucumbers and Kalamata olives. 8

Baked French Onion Soup

Caramelized onions, rich beef stock, Swiss & provolone cheese 8

Seasonal Soup *Cup 5 Bowl 7*

A service charge of 18% will be added to parties of six or more. There will be a \$5.00 charge for split entrees

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.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet please be aware that they may be prepared in an environment where gluten is present.

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The Greener Side

Select the protein to finish off your salad

Choice of Proteins

Grilled Chicken Breast 3

*Beef Tenderloin 7

*Grilled Ahi Tuna 6

*Grilled Salmon 5

Caesar

Romaine lettuce tossed with shaved parmesan cheese, garlic croutons and creamy Caesar dressing. 10

21.1.11 House Salad

Mixed baby greens, Traverse City dried cherries, sliced apples, strawberries, Gorgonzola cheese, candied pecans & cinnamon raisin bread croutons.

Served with Cherry Maple Vinaigrette Dressing. 13

Southwest Chopped Salad

Chopped romaine lettuce, sweet corn, roasted red peppers, fried garbanzo beans, tortilla chips, and white cheddar cheese.

Served with Chipotle Ranch Dressing. 13

Buffalo Wedge

Crisp iceberg lettuce, apple smoked bacon, grape tomatoes, gorgonzola bleu cheese dressing

and red-hot honey sauce. 13

Flatbreads

Gluten friendly flatbread available upon request.

Steak & Potato

*Grilled beef tenderloin, roasted fingerling potatoes, gorgonzola & mozzarella cheeses with balsamic marinara. 12

Grilled Veggie

White bean-garlic hummus, asparagus, red peppers, red onions, Feta cheese and sun dried tomatoes. 9

Margherita Pizza

Grilled flatbread topped with fresh mozzarella cheese, sliced Roma tomatoes, fresh basil & olive oil. 9

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Main Courses

Lake Perch Sauté

Wilted baby spinach, brown butter vinaigrette, basmati rice, toasted hazelnut and vegetable du jour. 23

Black Sesame Crusted Ahi Tuna

*Black sesame seared Ahi tuna, sticky rice, stir fried vegetables and Ponzu sauce. 25

Smoked Chicken Pot Pie

House smoked chicken breast, baby carrots, mushrooms, celery, red skin potatoes, pearl onions in a puff pastry crust. 20

Cowboy Mac & Cheese

Sharp cheddar macaroni and cheese with house made BBQ pulled pork, bacon, with a scallion cracker crust. 18

Pasta Orleans

Fettuccine, sautéed shrimp, chicken breast, andouille sausage, mushrooms, green onions, fresh tomatoes and a basil pesto cream sauce. 22

Northern Michigan Wild Mushroom Pasta

Shiitake, portabella, oyster and morel mushrooms served with angel hair pasta, parmigiana reggiano and a marsala cream sauce. 21

Barbecued Duck Breast

*Roasted corn, sweet potato cake and habanero blackberry barbecue sauce. 24

Teriyaki Salmon

*Grilled teriyaki salmon, almond fried rice, snap peas, carrots and crispy wonton strips. 22

B.B.Q. Ribs

House smoked St. Louis ribs baked with Jack-Daniels B.B.Q. sauce and served with campfire baked beans, house cut steak fries and garlic bread.

1/2 Rack 18 Full Rack 28

Great Burgers & Sandwiches

Served with bread & butter pickles and choice of house made potato chips or fruit cup.

The Classic

*Grilled Angus burger, lettuce, tomato, red onion and choice of cheese on a toasted brioche bun. 12

Add sautéed mushrooms, caramelized onions, bacon or avocado .5 each

Michigan Wrap

Grilled chicken breast, bleu cheese, candied walnuts, dried cherries, baby greens, red onions and raspberry vinaigrette in a whole grain tortilla. 12

Beer Battered Perch Sandwich

Craft beer battered Michigan lake perch, mustard remoulade, shredded lettuce, dill pickles on a grilled hoagie bun. 13

Steak

*Select your cut, your sauce and two sides

New York Strip 12 oz. / 28

Bone-In Rib-Eye 16oz. / 32

Filet Mignon 6oz. / 26 8oz. / 30

Sauces

Au Poivre

Béarnaise butter

Wild mushroom demi

Bleu Cheese Crust

Sides

Garlic mashed

Creamed spinach

Grilled asparagus

Potato Lyonnaise

Side Plates

French Fries 4

Onion Rings 6

Sweet Potato Fries 5

Side Salad 4

Fruit Cup 4

Side Caesar 5

Great Finishes

Moose Track Ice Cream

House made cashew brittle, caramel chocolate popcorn and chocolate drizzle. 6

S'mores Pizza

Pizza crust Nutella, graham cracker crumbs, marshmallows with chocolate and caramel sauce. 6

Michigan Roasted Apple Crisp

Oatmeal crumble, cinnamon ice cream with a caramel apple drizzle. 6

Michigan Cherry Upside Down Cake

Yellow cake baked atop of fresh Michigan cherries, toasted pecans, with a sweet brown sugar glaze. 6

Sanders Cream Puff

House made cream puff served with vanilla ice cream, Sanders hot fudge and whipped cream. 7

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