



BISTRO ON THE GREENS

delicious!

SMALL PLATES

- Parmesan Truffle Fries** \$12
Crispy fries, truffle oil & parmesan cheese, served with roasted garlic aioli & sriracha-ketchup
- Grilled Halloumi** \$17
Grilled halloumi cheese, Kalamata olives, shallots, hazelnuts & red wine honey sauce
- Five Layer Hummus** \$17
Bistro hummus, fire-roasted peppers, eggplant, sundried tomato relish, Castelvetrano olives, sumac, served with grilled pita chips
- Cauliflower Frito** \$14
Flash fried cauliflower, lemon, capers, Vadouvan curry
- Mussels Marinières** \$18
Steamed mussels, garlic, parsley & white wine sauce, served with grilled baguette
- Pesto Flatbread** \$18
Basil pesto, fresh mozzarella, Kalamata olives, heirloom tomato, balsamic glaze, fresh basil
- Bistro Farm Board** \$21
Assorted local cheeses & charcuterie, Marcona almonds, fruit mostarda, cornichons, baguette

HANDHELDS



All served with parmesan herb fries & a pickle spear

- Lamb Gyro** \$17
Shaved lamb, tomato, red onion, tzatziki sauce, served on grilled pita
- Whitefish Sandwich** \$17
IPA-battered Lake Superior whitefish, cabbage slaw, served on a lobster roll
- MPR Burger** \$18
House blended beef patty, onion marmalade, lettuce, tomato, crispy onion rings, choice of American, aged cheddar or Swiss cheese, served on a brioche bun
- Cluck Med** \$17
Grilled shawarma chicken breast, tomato, lettuce, feta cheese, garlic sauce, served on grilled spinach lavash
- Roasted Veggie** \$16
Grilled eggplant, zucchini & yellow squash, pickled cucumber, yogurt sauce, served on toasted ciabatta

SALADS



Add: grilled chicken \$8 | salmon \$10 | shrimp \$9

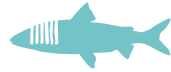
- Bistro Caesar Salad** \$12
Romaine lettuce, shaved parmesan, croutons & Caesar dressing
- Roasted Beet Salad** \$16
Arugula, roasted heirloom beets, spiced pepitas, goat cheese & Meyer lemon vinaigrette
- Mediterranean Salad** \$17
Local mixed greens, Kalamata olives, red onion, pepperoncini, heirloom grape tomatoes, feta cheese & Greek vinaigrette

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



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MAINS

- Fisherman Stew**.....\$30
Mussels, shrimp, scallops & squid in a tomato seafood broth, served with a grilled baguette
- Oven Roasted Chicken**.....\$30
Herb-roasted chicken leg quarter, buttered carrots, rice pilaf, orange pomegranate glaze
- Vegetable Curry**.....\$28
Butternut squash, zucchini, eggplant, cauliflower, garbanzo beans, tomato curry sauce, served with grilled pita
- Whole Grilled Fish**.....\$35
Herb-grilled whole Bronzino, Romesco roasted vegetables, shaved fennel, lemon caper sauce
- Steak Frites**.....\$48
Grilled bone-in strip steak & parmesan herb fries, served with a Michigan cherry, gorgonzola & arugula salad
- Straits Whitefish**.....\$33
Parmesan crusted Lake Superior whitefish, angel hair pasta, puttanesca sauce

DESSERT

- Banana Fregit**.....\$6
Sweet crispy banana kebab fried, chocolate ganache, powdered sugar, Chantilly cream
- Ras Malai**.....\$6
Paneer cheese dumpling, cardamom cream, saffron, pistachios
- Chocolate Mascarpone Mousse**.....\$6
Chocolate mascarpone mousse, fresh local berries, Chantilly cream

KIDS MENU

Mission Point Resort guests that are 12 and under eat free with the purchase of an adult meal.

- Junior Cheeseburger**.....\$14
- Hot Dog**.....\$12
- Grilled Cheese**.....\$12
- Chicken Tenders**.....\$14
- Cheese Pizza**.....\$14



We are often asked, "How does Mission Point get fresh produce and ingredients?"

Our location on an island in the Straits of Mackinac does present some unique logistical challenges in securing regular deliveries of goods and resources to the resort, which must be delivered either by ferry or flight before a horse-drawn dray delivery. So, with a lot of planning and communication between mainland farms, transportation providers and our culinary team, fresh produce, dairy, and other products make their way from farm to ferry and onto guests' plates within a matter of days from being picked.

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