

KITCHEN IS OPEN DAILY UNTIL 10:00 P.M. / BAR OPEN UNTIL MIDNIGHT

the heart of Mission Point Resort!



ROUND ISLAND KITCHEN

Fall Menu

SHAREABLES

FRIED BRUSSELS SPROUTS | \$14
Flash fried brussels sprouts, walnuts, caper vinaigrette

ROUND ISLAND WINGS | \$20
10 bone-in wings & choice of house buffalo or chipotle BBQ sauce, served with celery, bleu cheese & ranch sauces

PARMESAN TRUFFLE FRIES | \$12
Crispy fries, truffle oil & parmesan cheese, served with roasted garlic aioli & sriracha-ketchup

SMOKED WHITEFISH DIP | \$15
Northern Michigan smoked whitefish dip & tomato jam, served with toasted baguette

CHICKEN & CHORIZO QUESADILLA | \$18
Grilled chicken, chorizo, grilled peppers & onions, queso cheese, topped with sour cream & lime, served with pico de gallo & guacamole

THE PRETZEL BOARD | \$26
Soft pretzel, cheddar port, Point Reyes bleu cheese, smoked gouda, table grapes, Honeycrisp apple, prosciutto, capicola, Marcona almonds, honey mustard, onion jam

GENERAL TSO'S CAULIFLOWER | \$16
Flash-fried cauliflower, shiitake mushroom, puffed rice, scallions, General Tso sauce

SOUPS

Pumpkin Bisque Cup: \$5 | Bowl: \$7
Chicken Chili Cup: \$5 | Bowl: \$7

SALADS

ADD CHICKEN | \$8 SALMON | \$10 STEAK | \$14

ANTIOXIDANT SALAD | \$16
Local mixed greens, broccoli, blueberries, strawberries, orange segments, white beans, corn, sunflower seeds, red onion, yellow pepper, radish & Fustini's blueberry vinaigrette

MICHIGAN CHERRY SALAD | \$16
Local mixed greens, feta cheese, dried Traverse City cherries, candied pecans & Fustini's cherry vinaigrette

PEAR & GORGONZOLA SALAD | \$16
Mixed greens, Red wine poached pears, gorgonzola cheese, spiced walnuts, dried cherries, ginger pear vinaigrette

ROUND ISLAND COBB SALAD | \$16
Gem lettuce, Applewood smoked bacon, bleu cheese, avocado, hard-boiled egg, heirloom tomatoes & red wine vinaigrette

Split plate fee: \$7. Automatic gratuity of 18% will be applied to parties of 8 or more.

**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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gather and enjoy!

SANDWICHES

SERVED WITH PARMESAN HERB FRIES

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

Add Applewood smoked bacon | \$2 **Add** fried egg | \$1

GRILLED CHICKEN COUP | \$17

Herb-grilled chicken breast, Muenster cheese, Applewood smoked bacon, ranch iceberg slaw & served on an everything brioche bun

TURKEY REUBEN | \$17

Sliced turkey, coleslaw, Thousand Island dressing & served on grilled rye

WHITEFISH SANDWICH | \$17

IPA-battered Lake Superior whitefish, cabbage slaw & served on a lobster roll

VIVA LA VEGAN | \$16

Grilled artichoke, hummus, roasted red pepper, baby spinach & served on ciabatta

ENTRÉES

ENTREES SERVED WITH A HOUSE SALAD: MIXED GREENS, CUCUMBER, GRAPE TOMATO, CARROT CURLS & CHOICE OF DRESSING

ROADHOUSE PERCH | \$35

Sautéed yellow lake perch, asparagus, whipped potato, lemon caper beurre blanc

PAN ROASTED CHICKEN | \$30

Herb roasted chicken breast, farro, Michigan squash, kale, fennel salad, madeira jus

GRILLED KC STRIP | \$48

Grilled 10oz KC strip steak, fingerling potatoes, fava bean & morel mushroom salad, Cippolini onions, red wine sauce

LAKE SUPERIOR WHITEFISH | \$33

Broiled Lake Superior whitefish, spinach & artichoke tomato crown, chive potatoes, lemon caper beurre blanc

APPLE CIDER GLAZED PORK CHOPS | \$32

Two bone-in pork chops, root vegetable hash, golden raisin mostarda

FALL SALMON | \$32

Seared Scottish salmon, green lentils, butternut squash puree, haricot vert, boulli butter sauce

BEEF MEDALLIONS | \$43

Two 3oz steak medallions, wild mushroom & brie risotto, haricot verts, port gastrique

BUTTERNUT SQUASH RAVIOLI | \$24

Butternut squash filled ravioli, arugula, dried cranberries, toasted almonds, sage brown butter sauce

Add Chicken | \$8 **Add** Shrimp | \$9

HAZELNUT WALLEYE | \$36

Hazelnut crusted local walleye, sweet potato purée, asparagus, carrot slaw



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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