

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

the heart of Mission Point Resort!



ROUND ISLAND KITCHEN

Spring Menu

SHAREABLES

ASPARAGUS TEMPURA | \$14
Tempura asparagus, dynamite sauce, ginger soy sauce

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

MOREL BRUSCHETTA | \$18
Local morel mushroom cream sauce, boursin cheese, chervil, grilled crostini

THE PRETZEL BOARD | \$26
Warm 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

Broccoli & Beer Cheddar..... Cup: \$5 | Bowl: \$7
Vegetable Soup 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

LOBSTER SALAD | \$25
Poached lobster claw & knuckle, Louis sauce, heirloom tomato, avocado crema, Michigan ramps with zhoug

ROASTED ROOT VEGETABLE SALAD | \$16
Parisian carrot, butternut squash, turnip, parsnip, fried garbanzo beans, feta cheese & Tahini vinaigrette

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 undercooked meats or eggs may increase your 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

Otto Farms chicken breast, lentils du puy, crispy artichokes, parsley purée

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

GLAZED LAMB CHOPS | \$46

Trio of Australian lamb chops, rhubarb & radish salad, sherry gastrique

SEARED SALMON | \$32

Seared Scottish salmon, cauliflower farretto, asparagus, vin jaune sauce

BEEF MEDALLIONS | \$43

Two 3oz steak medallions, chive potatoes, sautéed spinach, paprika onions, red wine sauce

WILD MUSHROOM RAVIOLI | \$28

Porcini ravioli, parmesan sauce, kale, pine nuts, oyster mushrooms

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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