

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

*the heart of Mission Point Resort!*



# ROUND ISLAND KITCHEN

## Summer 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

**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

Beef & Barley..... Cup: \$5 | Bowl: \$7  
Corn Chowder..... 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

**CAPRESE SALAD** | \$16  
Heirloom tomatoes, fresh mozzarella, endive, fresh basil & Meyer lemon 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.*

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



*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

### BARBECUE RIBS | Half order: \$24 | Full order: \$38

Slow-cooked baby back ribs with chipotle BBQ sauce, served with cole slaw & herb parmesan fries

### SUMMER SALMON | \$32

Seared Scottish salmon, sautéed zucchini, squash & grape tomato, kale pesto & roasted lemon crème fraîche

### BEEF MEDALLIONS | \$43

Two 3oz steak medallions, grilled smashed Yukon gold potato, parsley, Michigan cherry & gorgonzola salad, sherry gastrique

### HEIRLOOM TOMATO PASTA | \$28

Ricotta cheese ravioli, arugula, heirloom tomatoes, lemon, pine nuts, burrata cheese

**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.

*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.*