



appetizers

- Pommes Frites** (GF) (V) 9
Garlic Aioli and Spicy Ketchup
Add truffle: 2
- Mediterranean Plate** (V) 13
Hummus, Babaganoush, Marinated Olives,
Roasted Red Pepper, Olive Tapenade, Caponata,
Grilled Pita Bread
- Crispy Calamari** 15
Mild Bell Peppers, Mission Point Signature
Marinara Sauce
- Steamed Prince Edward Island Mussels** (GF) 15
Garlic, Shallots, Parsley, Red Pepper Flakes,
Tomato-White Wine Sauce
- Bistro Ahi Poke Bowl** (GF) 19
Fresh Ahi Tuna with an Accompaniment of
Cucumber, Tomatoes, Bell Peppers, Green Onion,
Parsley; Tossed with Olive Oil and Lemon
- Vegetable Meze Platter** (GF) 11
Assorted Seasonal Garden Vegetables,
Greek Yogurt Dip
- Pear & Fig Flatbread** (V) 15
Poached Pear, Fig Spread, Goat Cheese, Arugula,
Walnut
- Grilled Thick-cut Bread** (V) 9
Herb-Whipped Feta Cheese, Roasted Garlic,
Lemon Zest
- Beef-Lamb Blend Meatball Sliders** 15
Cucumber, Roasted Red Pepper, Tzatziki Sauce,
Toasted Slider Bun

soups

- Traditional Gazpacho** (GF) (V) 7
- Summer Cucumber Soup** (GF) (V) 6
With Dill Crème Fraiche

salads

- Add to any Salad:
Chicken: 5 | Steak: 7 | Shrimp: 7 | Ahi Tuna: 9
- Mediterranean** (GF) (V) 15
Cherry Tomatoes, Red Onion, Cucumber, Kalamata
Olives, Feta Cheese, Pepperoncini, and Vinaigrette
- Caesar** 11
Romaine, Parmigiano-Reggiano, Pita Croutons,
and Caesar Dressing
- Beet** (GF) (V) 13
With Goat Cheese, Pistachio, Mint, Olive Oil and
Lemon
- Watermelon** (GF) (V) 13
Goat Cheese, Sliced Avocado, Roasted Beets,
Walnut Streusel, Champagne Vinaigrette
- Greens of Mackinac** (GF) (V) 14
Fresh Lettuces, Cucumber, Scallions, Green Pepper,
Avocado, and Green Goddess Dressing

sandwiches

- Served with Your Choice of Potato Chips or
House-Garden Salad | Substitute Fries: 4
- Bistro Burger** 14
House-Blend Beef, Shredded Lettuce, Red Onion,
Tomato, Burger Sauce, Traditional Sesame Bun
Your choice of: Blue Cheese, Aged Cheddar,
American, Pepper Jack
Add Plath's Thick Cut Bacon: 2 | Onion Marmalade: 3
- Turkey Burger** 14
Feta Cheese, Sun Dried Tomato Pesto Aioli, Lettuce,
Cucumber, Traditional Toasted Sesame Bun
- Lobster Roll** 19
American Lobster Salad, Crispy Romaine,
Toasted Hoagie Roll
- Chicken Salad** 13
Southern-Style Chicken Salad with Celery, Grapes,
Pecans, Red Onion, Arugula, Pita
- Crisped Lake Superior Whitefish** 17
Lightly Battered Whitefish, Shredded Lettuce,
Sun-Dried Marinated Tomatoes, Lemon Aioli,
Toasted Hoagie Roll
- Veggie-Hummus Pita** (V) 11
Roasted Bell Peppers, Red Onion, Spring Mix,
Caponata, Pita
Add Lamb: 5

entrées

- Grilled Kabob** (GF) 15
Wild Rice, Tzatziki Sauce
Chicken: 19 | Shrimp: 21 | Lamb: 28 | Veggie (V): 18
Mixed Grill (all of the above): 25
- Herb-Rubbed Grilled Lamb Chops** (GF) 29
Tomato-Mint Quinoa Salad
- Bistro Steak Frites** 25
Flatiron Steak garnished with Arugula, Tomato
and Onion, French Fries
- Wild-Caught Lake Superior Whitefish
en Papillote** (GF) 25
Kalamata Olive, Red Onion, Cherry Tomato,
Red Pepper, Capers, Lemon-White Wine Sauce,
Wild Rice
- Seared Shrimp** 23
Blistered Cherry Tomatoes, Braised Fennel,
Saffron Risotto
- desserts**
- Carrot Cake** 8
Traditional Carrot Cake with Caramel Sauce and
Coconut Flakes
- New York Cheesecake** 8
Served with Fresh Fruit
- Ultimate Chocolate Cake** 8
Chocolate Mousse, Chocolate Cake, and
Chocolate Ganache
- Hot-Fudge Brownie Sundae** 6
Warm Brownie with Vanilla Ice Cream and Hot Fudge

All sauces and dressings are proudly made in-house. | (GF) Gluten Free (V) Vegetarian

Automatic gratuity of 18% will be applied to parties of 8 or more
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.

wines

white

070 Première de Figuière Rosé Côtes de Provence 2015	18 70
120 Domaine Saint-Remy Vieilles Vignes Riesling Alsace 2016	12 46
096 Chateau Courinneau Sauvignon Blanc blend Bordeaux 2010	12 48
076 Chateau de Montfaucon Comtesse Madeleine Cotes du Rhone 2013 (Marsanne blend)	58
068 Baumard Savennieres Chenin Blanc Loire 2011	70
202 Domaine Laroche Chardonnay Petite Chablis 2014	66
212 Saint Aubin Le Charmois Chardonnay Burgundy 2011	86

red

740 Maison L'Envoyé Pinot Noir Burgundy 2011	16 60
732 Domaine Forey Vosne-Romanee Pinot Noir Burgundy 2012	110
686 Jeff Carrel 'Les Darons' Grenache blend Languedoc 2014	44
514 Chateau Lyonnat Lussac Merlot blend St. Emilion Bordeaux 2010	16 58
526 Saint-Joseph 'Offerus' Syrah Rhone 2013	68

private cellar selection

Mission Point Blanc de Blancs	15 58
Mission Point Sauvignon Blanc	9 36
Mission Point Chardonnay	9 36
Mission Point Pinot Noir	9 36
Mission Point Cabernet Sauvignon	9 36

hand-crafted cocktails

Caipirinha <i>Cachaça, Sugar Cane Syrup, Muddled Limes and Lime Juice</i>	12
Strawberry Mojito <i>Cruzan Aged Light Rum, Mission Point's Garden Fresh Mint Leaves, Strawberry and Fresh Lime</i>	12
Chartreuse Margarita <i>Sauza Silver Tequila, Green Chartreuse, Triple Sec, Cinnamon and Fresh Lime</i>	13
Venetian "Spritz" <i>Aperol, Prosecco, Soda and Fresh Lime</i>	11
Watermelon Elderflower Cooler <i>Tito's Vodka, St. Germain Elderflower Liqueur, Fresh Lime, Watermelon</i>	12
Lavender Hibiscus Lemonade <i>Tito's Vodka, Lavender, Hibiscus, Fresh Lemon, Soda</i>	10
Cocktail Garden Gimlet <i>New Holland Knickerbocker Gin, Fresh Lime, Cucumber and Mission Point's Garden Basil</i>	13
Aviation <i>Bombay Gin, Luxardo Maraschino Liqueur, Creme de Violette and Fresh Lemon</i>	13
Boulevardier <i>Bulleit Bourbon, Campari, Campano Antica, Sweet Vermouth, Orange Zest</i>	15

mocktails

Strawberry No-jito <i>Strawberry, Mint, Fresh Lime and Soda</i>	6
Lavender Lemonade <i>Fresh Lemon, Lavender, Hibiscus and Soda</i>	6
Mint Limeade <i>Fresh Lime, Mission Point's Garden Mint and Soda</i>	6

beer on tap

Mission Point Cream Ale <i>Brewed by Petoskey Brewing American Light Lager, a smooth ale with mild IBU's and finishes with a cream flavor ABV 4%</i>	6
New Day IPA <i>Brewed by Saugatuck Brewing Co. A refreshing IPA, light in body and colored with a hoppy burst of flavor ABV 6.2%</i>	6
Patrick Sinclair's Scotch Ale <i>Brewed by Mountain Town Brewing Co. Medium in body with a toasted caramel smooth finish ABV 4.5%</i>	6
Oberon American Wheat Ale <i>Brewed by Bell's Brewery A spicy hop character with mildly fruity aromas and a smooth mouthfeel ABV 5.8%</i>	6

classics

Perfectly executed, according to the best traditional formulas, Manhattans, Old Fashioneds, gin or vodka Martinis, Moscow Mules and Bloody Marys are always available.