



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) 15
Herb-Whipped Feta Cheese, Roasted Garlic, Lemon Zest
- Beef-Lamb Blend Meatballs** 14
Mediterranean Herbs, Tzatziki Sauce

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) 14
Wild Rice, Greek Yogurt Sauce
 Chicken: 19 | Shrimp: 21 | Lamb: 28 | Veggie (V): 15
 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

- Key Lime Pie** 8
Traditional Key Lime Pie with Graham Cracker Crust
- 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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.*