



ROUND ISLAND BAR & GRILL

Shareables

- Smoked Lake Superior White Fish Dip** 13
baked, served with crackers and tomato jam
- Shrimp Cocktail** ^{GF} 14
poached shrimp with house-made cocktail sauce & louis dressing
- Southern Deviled Eggs** ^{GF} 11
crispy bacon, scallions, & onion marmalade
- Borderland Nachos** ^{GF} ^V 12
crispy corn tortillas, mexican chorizo, black beans, pico de gallo, and chimichurri sauce
add steak: 4 / beef chili: 4 / grilled chicken: 4 / guacamole: 3
- Spinach & Artichoke Dip** ^{GF} ^V 13
corn tortilla chips
- Fish & Chips** 15
beer battered cod, fries, & malt vinegar slaw
- Chicken Wings** ^{GF} 14
tossed in buffalo or bbq, celery sticks, choice of blue cheese or ranch

Handhelds

with your choice of fries or house garden salad

- Island Burger** 14
house-blend beef, shredded lettuce, sliced onions, tomatoes, house-made burger sauce on traditional sesame bun
your choice of blue cheese, aged cheddar, american, pepper jack
add plath's thick cut bacon: 2 / onion marmalade: 3
- Lake Superior Wild-Caught Whitefish Sandwich** 17
crispy whitefish, malt vinegar slaw, fresh tomatoes, and remoulade sauce on soft hoagie roll
- Traditional Club** 13
sliced turkey, plath's thick cut bacon, iceberg lettuce, mayonnaise, tomatoes, on toasted white bread
substitute whole grain bread: n/c
- Delicious BLT** 12
iceberg lettuce, tomatoes, plath's thick cut bacon and mayonnaise, on toasted white bread
substitute whole grain bread: n/c
- Grilled Cheese** 11
rich, creamy melted cheese on crunchy toasted white bread
add tomatoes: n/c / substitute whole grain bread: n/c
- Vegetarian French Dip** ^V 14
grilled maitake mushrooms, caramelized onions, swiss cheese, on soft hoagie roll, served with vegetable-soy jus

Sides

- steamed spinach and mixed greens ^{GF} ^V 5
- seared asparagus ^{GF} ^V 5
- buttered garlic green beans ^{GF} ^V 5
- roasted brussels sprouts & apple gastrique ^{GF} ^V 5

Soups

- Traditional Beef Chili** ^{GF} cup: 5 | bowl: 7
with shredded cheddar
- Garden Vegetable & Bean Soup** ^{GF} ^V cup: 5 | bowl: 7
- Tomato-Basil Soup** ^{GF} ^V cup: 4 | bowl: 6

Greens

with your choice of house-made dressing: balsamic vinaigrette / raspberry vinaigrette / caesar / ranch / 1000 island / blue cheese

- Simple Green Salad** ^{GF} ^V 9
fresh lettuces, cucumber, red onion, and tomato
add chicken or salmon: 6
- Strawberry & Spinach Salad** ^{GF} ^V 11
pecans, grapes, feta cheese, and green apple
- Michigan Cherry & Grilled Chicken Salad** ^{GF} 15
fresh lettuces, michigan cherries, goat cheese, grilled chicken, julienne green apple, and candied pecans
- Beef & Blue Salad** ^{GF} 17
fresh lettuces, grilled hanger steak, roasted beets, roquefort cheese, red onions, radish, and crispy shallots
- Classic Cobb Salad** ^{GF} 15
fresh chopped lettuces, tomato, crisp bacon, grilled chicken breast, hard-boiled egg, avocado, chives, roquefort cheese

Main Plates

- Seared Herb-Crusted Wild-Caught Lake Superior Whitefish** ^{GF} 25
swiss chard, roasted cherry tomato salad, creamy rice, lemon-caper cream sauce
- Grilled Bay of Fundy Salmon** ^{GF} 25
glazed seasonal vegetables, roasted yukon potatoes, chunky tomato sauce
- Buttermilk Fried Chicken** 19
green beans, traditional mashed potatoes, and tabasco-honey sauce
- Hanger Steak** 25
house salad, french fries, and house-made steak sauce
- Classic 12oz N.Y. Strip** 35
seared asparagus, traditional mashed potatoes, and house-made steak sauce
- Spaghetti & Meatballs** 15
house-made fresh spaghetti, beef meatballs and mission point signature marinara sauce, topped with a sprinkle of parmesan cheese
- Open-Faced Meatloaf Sandwich** 14
house-made meatloaf, traditional mashed potatoes, braised greens on thick-cut bread, smothered in house-made gravy

- parmed yukon potatoes & candied bacon ^{GF} 5
- seasoned french-fries ^{GF} ^V 5
- house-made macaroni & cheese 5

*Can be cooked to order. Consuming raw or undercooked meats, eggs, seafood or poultry may increase your risk of food borne illness.
Automatic gratuity of 18% will be applied to parties of 8 or more.



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Handcrafted Cocktails

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| Venetian "Spritz" | 11 |
| Aperol, Prosecco, Soda and Fresh Lime | |
| Cocktail Garden Gimlet | 13 |
| New Holland Knickerbocker Gin, Fresh Lime, Cucumber and Mission Point's Garden Basil | |
| Watermelon Elderflower Cooler | 12 |
| Tito's Vodka, St. Germain Elderflower Liqueur, Fresh Lime, Watermelon | |
| Lavender Hibiscus Lemonade | 10 |
| Tito's Vodka, Lavender, Hibiscus, Fresh Lemon, Soda | |
| Aviation | 13 |
| Bombay Gin, Luxardo Maraschino Liqueur, Creme de Violette, Fresh Lemon | |
| Strawberry Mojito | 12 |
| Cruzan Aged Light Rum, Mission Point's Garden Fresh Mint Leaves, Strawberry and Fresh Lime | |
| Boulevardier | 15 |
| Bulleit Bourbon, Campari, Campano Antica, Sweet Vermouth, Orange Zest | |

Classic Cocktails

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

Mocktails

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

Beer On Tap

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| Mission Point Cream Ale | 6 |
| Brewed by Petoskey Brewing Co. American Light Lager, smooth ale with mild IBU's and creamy finish ABV 4% | |
| Mission Point New Day IPA | 6 |
| Brewed by Saugatuck Brewing Co. Refreshing IPA, light in body and colored with a hoppy burst of flavor ABV 6.2% | |
| Mission Point Patrick Sinclair's Scotch Ale | 6 |
| Brewed by Mountain Town Brewing Co. Medium body with a toasted caramel and smooth finish ABV 4.5% | |
| Oberon American Wheat Ale | 6 |
| Brewed by Bell's Brewery. A spicy hop character with mildly fruity aromas and a smooth mouthfeel ABV 5.8% | |
| Two Hearted American IPA | 6 |
| Brewed by Bell's Brewery. Bursting with hop aromas ranging from pine to grapefruit. Balanced with a malt backbone and fruity aromas ABV 7% | |
| Horny Monk Belgian Style Ale | 6 |
| Brewed by Petoskey Brewing Co. A deep reddish, malty, and complex Belgian style ale. Smooth and slightly sweet ale. ABV 6.9% | |

Wines

Private Cellar Selection

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| 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 |

Whites

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| House Choice Riesling- Rotating Selections From Our Cellar | 12 / 42 |
| 072 Stoller Pinot Noir Rosé Willamette Valley 2017 | 12 / 42 |
| 304 Chehalem Pinot Gris Willamette Valley 2014 | 14 / 54 |
| 230 Ferrari-Carano Chardonnay Sonoma County 2013 | 54 |
| 232 Au Bon Climat Chardonnay Santa Barbara 2015 | 18 / 72 |

Reds

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| 684 Angels & Cowboys Proprietary Red Sonoma 2013 Zinfandel-Merlot-Cabernet Sauvignon Blend | 14 / 56 |
| 734 Block Nine Caiden's Vineyard Pinot Noir 2017 | 52 |
| 508 Januik Merlot Columbia Valley 2015 | 18 / 70 |
| 600 Trig Point Cabernet Sauvignon Sonoma County 2015 | 14 / 64 |
| 350 Quilt Cabernet Sauvignon Napa Valley 2016 | 12 / 52 |
| 520 Qupé Syrah Central Coast 2013 | 70 |

Desserts

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| Carrot Cake | 8 |
| traditional carrot cake with caramel sauce and coconut flakes | |
| New York Style Cheesecake | 8 |
| served with fresh fruit | |
| Ultimate Chocolate Cake | 8 |
| chocolate cake, chocolate mousse and chocolate ganache | |
| Michigan-Style Cherry Pie | 8 |
| traditional cherry pie with whipped cream | |
| Hot-Fudge Brownie Sundae | 6 |
| warm brownie with vanilla ice cream and hot fudge | |

Our Mission

Integral to our mission is our approach to food. We strive to provide high quality, sustainably sourced food, reaching for excellence through the quality of the ingredients and simplicity of execution. We take pride in preparing timeless classics extraordinarily well.