



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
tortilla chips
- Fish & Chips** 15
beer battered cod, ranch potatoes, & 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 chicken breast, 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, and 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
- Open-Faced Meatloaf Sandwich** 14
house-made meatloaf, traditional mashed potatoes, braised greens on thick-cut bread, smothered in house-made gravy
- 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

- 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.



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Handcrafted Cocktails

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

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

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

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

House Choice Riesling- Rotating Selections From Our Cellar	12 / 42
102 Sineann Riesling Columbia Gorge 2014	58
092 Hush Chenin Blanc Mendocino 2015	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

684 Angels & Cowboys Proprietary Red Sonoma 2013 Zinfandel-Merlot-Cabernet Sauvignon Blend	14 / 56
702 The Four Graces Pinot Noir Willamette Valley 2014	52
704 Anne Amie Winemaker's Selection Pinot Noir Oregon 2015	18 / 70
504 Neyers Vineyards Merlot Conn Valley 2013	18 / 70
698 Mount Veeder Winery Cabernet Sauvignon Napa Valley 2011	20 / 78
520 Qupé Syrah Central Coast 2013	70

Desserts

Key Lime Pie	8
traditional preparation with graham cracker crust	
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.