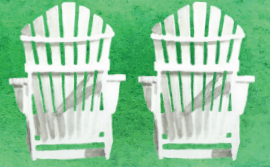


Bistro on the Greens



small plates



Parmesan Truffle Fries \$12

roasted garlic aioli, sriracha-ketchup

guest favorite!



Mediterranean Plate \$13

hummus, babaganoush, marinated olives, roasted red pepper, caponata, grilled pita bread



Crispy Calamari \$15

mild bell peppers, banana peppers, signature marinara sauce

staff pick!

Shrimp Cocktail \$18

traditional cocktail sauce, lemon wedge



Bistro Flatbread \$15

sundried tomato pesto, marinated artichokes, kalamata olives, red onion, feta cheese, balsamic glaze



Gazpacho \$8

heirloom tomatoes, cucumber, olive oil

summertime in a cup!

salads



Salad Add ons:

Shrimp \$6 | Chicken \$5 | Whitefish \$6 | Steak \$7



Caesar Salad \$14

romaine, shaved parmesan, marinated tomatoes, pita croutons, and caesar dressing

staff favorite!

Watermelon Salad \$15

goat cheese, sliced avocado, cucumber, red onion, jalapeno, basil, mint, and balsamic vinaigrette



Mediterranean Salad \$15

mixed greens, marinated tomato, red onion, cucumber, kalamata olives, feta cheese, pepperoncini, and house-vinaigrette

Bistro classic!

Lebanese Chicken Salad \$19

lebanese marinated chicken, romaine lettuce, cucumber, grape tomato, feta cheese, kalamata olive, mint, and house-vinaigrette



great for takeout!

all items available for takeout

sandwiches



All sandwiches are served with side of chips
Add side fries or side salad for \$3



House Burger \$16

house-blend beef, burger lettuce, red onion, tomato, burger sauce, on toasted bun

your choice of: cheddar, american, pepper jack, swiss

add plath's thick cut bacon: \$2 | add red onion marmalade: \$2

our #1 seller

Turkey Burger \$15

feta cheese, sun dried tomato pesto aioli, lettuce, cucumber, toasted bun

not your ordinary turkey burger!

Crisped Whitefish Sandwich \$19

battered whitefish, shredded lettuce, sun dried marinated tomatoes, lemon aioli, on a hoagie roll



Chicken Salad Sandwich \$15

celery, grapes, walnuts, and arugula on a fresh croissant



Bistro Garden Wrap \$14

hummus spread, lettuce, marinated tomato, red onion, cucumber, avocado, in a spinach wrap



Lamb Gyro \$17

tzatziki sauce, lettuce, tomato, red onion, pita bread

new this season!

entrees



Bistro Steak and Frites \$28

grilled flat iron steak, topped with arugula, tomato, and red onion salad, fries

Mackinac Island classic

Pan Roasted Whitefish \$28

roasted vegetables and small potatoes, chunky mediterranean tomato sauce, grilled lemon



Grilled Marinated Chicken and Shrimp Skewer \$26

tabbouleh, grilled summer vegetables, caponata



Mediterranean Herb Salmon \$28

tabbouleh, grilled summer vegetables, cucumber-dill crème fraiche



Vegetable Noodle Bowl \$19

zucchini, squash, carrot, bell peppers, mushroom, tomato basil sauce
add on: shrimp \$6 | chicken \$5



great for takeout!

all items available for takeout



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.