



Round Island Bar & Grill

Shareables

Baked Smoked Whitefish Dip ^{GF} \$14

tomato jam and chives

Mackinac Island classic

Parmesan Truffle Fries ^{GF} ^V \$11

roasted garlic aioli and sriracha-ketchup

Shrimp Cocktail \$18

house brined shrimp, traditional cocktail sauce, lemon

Michigan Cherry-Braised

Beef Nachos \$17

michigan cherry-braised shaved beef, wonton chips, purple cabbage, monterey cheese sauce, fresh jalapeño, cilantro, sriracha-lime crema

Staff favorite

Roasted Brussels Sprouts ^{GF} ^V \$10

sun-dried apricot, candied cashew, fennel

Soups

Tomato Basil ^{GF} ^V Cup: \$5 Bowl: \$7

Maple Bourbon Chili ^{GF} Cup: \$5 | Bowl: \$7

Salads

Add-ons:

Flat Iron Steak: \$7 | Salmon: \$7 | Grilled Chicken: \$6 | Grilled Portobello Mushroom: \$5

Black and Blue ^{GF} \$18

mixed greens, blackened flat iron steak, roasted peppers, heirloom tomatoes, avocado, charred green onion, blue cheese crumble, cilantro, balsamic vinaigrette

Michigan Cherry Chicken ^{GF} \$18

mixed greens, confit chicken, goat cheese, fuji apple, walnut, dried michigan cherries, apple cider vinaigrette

Michigan Pork Belly Cobb ^{GF} \$18

romaine lettuce, braised pork belly, avocado mousse, hardboiled egg, pickled red onion, house made ranch

Summer Beet Salad ^{GF} ^V \$16

goat cheese, pickled apple, pistachios, herb salad, infused house vinaigrette



great for takeout!

all items available for takeout

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.

Handhelds

Comes with Kettle Potato Chips | Substitute fries or a side salad for \$3

House Burger \$16

lettuce, tomato, onion,
house burger sauce, brioche bun

choice of cheese: american, cheddar,
pepper-jack, swiss, or blue cheese

add smoked thick cut bacon: \$2

add onion marmalade: \$1 | add fried egg: \$2

Our #1 seller!

Margherita Flatbread \$16

tomato sauce, fresh mozzarella, shaved
parmesan, fresh basil

Herb-Braised Chicken Sandwich \$18

grilled peach, gruyere cheese, coleslaw, served
on a brioche bun

Fried Pork Loin Sandwich \$15

apple cabbage slaw, tomato, honey-lime
dressing, and served on a toasted bun

Ode to a Midwest classic

Whitefish Sandwich \$18

beer battered, shredded lettuce, marinated
tomatoes, lemon aioli

Entrées

Add a side salad to your entrée for \$3

Certified Angus Beef™ Filet Mignon ^{GF} \$53

garlic mashed potato, glazed haricot verts,
caramelized pearl onions, and red wine veal
demi-glace

Seared Salmon ^{GF} \$27

cornbread gnocchi, red globe grapes, sunflower
gremolata, radish

Steak & Frites ^{GF} \$28

marinated & grilled steak, with chimichurri,
tomato, arugula & fries

Herb Crusted Lake Superior Whitefish ^{GF} \$31

pearl onions, asparagus, baby yukon potatoes

A northern Michigan staple

Bourbon-Braised Chicken Breast \$24

minted pea puree, fresh corn, shishito pepper,
heirloom tomato, hot honey

Short Rib Macaroni and Cheese \$19

Mackinac Summer Vegetable Bowl ^{GF} ^V \$22
quinoa, shiitake mushroom, radish, heirloom carrots

Desserts

Ultimate Chocolate Cake \$8

chocolate cake, chocolate mousse and
chocolate ganache

Carrot Cake \$8

coconut shavings, caramel sauce



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.

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