



Round Island Bar & Grill

Shareables

Baked Smoked Whitefish Dip \$14
tomato jam and chives

Mackinac Island classic

Parmesan Truffle Fries \$11
roasted garlic aioli and sriracha-ketchup

Shrimp Cocktail \$18
house brined shrimp, traditional cocktail sauce, lemon

Cherry-Braised Beef Nachos \$17

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

Staff favorite

Roasted Brussels Sprouts \$10
sun-dried apricot, candied cashew, fennel

Soups

Tomato Basil Cup: \$5 Bowl: \$7

Maple Bourbon Chili Cup: \$5 | Bowl: \$7

Salads

Add-ons:

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

Black and Blue \$18
mixed greens, grilled flat iron steak, roasted peppers, heirloom tomatoes, avocado, charred green onion, blue cheese crumble, cilantro, balsamic vinaigrette

Michigan Cherry Chicken \$18
mixed greens, roasted chicken, goat cheese, fuji apple, walnut, dried michigan cherries, apple cider vinaigrette

Pork Belly Cobb \$18
romaine lettuce, braised pork belly, avocado, hardboiled egg, pickled red onion, house made ranch

Summer Beet Salad \$16
goat cheese, pickled apple, pistachios, 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 \$18

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
sun dried tomato pesto, fresh
mozzarella, shaved parmesan, fresh
basil

 **Herb-Braised Chicken Sandwich** \$18
grilled peach, gruyere cheese, coleslaw,
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, remoulade

Entrées

Add a side salad to your entrée for \$3

Certified Angus Beef™ Filet Mignon ^{GF} \$53
garlic mashed potato, glazed haricot verts,
caramelized onions

Seared Salmon ^{GF} \$28

cornbread gnocchi, red globe grapes,
sunflower gremolata

Steak & Frites \$28

grilled flat iron steak, with chimichurri,
tomato and fries

Herb Crusted Lake Superior Whitefish \$31
onions, asparagus, potatoes

A northern Michigan staple

Bourbon-Braised Chicken Breast \$24
minted pea puree, fresh corn, 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 mousse, 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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