



# 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

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

 **Margherita Flatbread** \$16  
sun dried tomato pesto, fresh mozzarella, shaved parmesan, fresh basil

## 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

**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!**

### Lamb Gyro \$17

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

### Herb-Braised Chicken Sandwich \$18

grilled peaches, 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 whitefish, shredded lettuce,  
marinated tomatoes, remoulade

## Entrées

Add a side salad to your entrée for \$3

### Certified Angus Beef™ Filet Mignon \$53

garlic mashed potato, glazed haricot verts,  
caramelized onions

### Seared Salmon \$28

cornbread gnocchi, red globe grapes,  
sunflower gremolata

### Steak & Frites \$28

grilled flat iron steak, with chimichurri,  
tomato and fries

### Short Rib Macaroni and Cheese \$19

### 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

### Mackinac Summer Vegetable Bowl \$22

quinoa, shiitake mushroom, radish,  
heirloom carrots

## Desserts

### Ultimate Chocolate Cake \$8

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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