



Round Island Bar & Grill

Breakfast Menu

Served: 7:00am – 11:00am

All breakfast entrees served with coffee/tea, juice, and soft beverages and accompanied by a fresh pastries basket | \$18.95

Healthy Start

Oatmeal Porridge and Eggs

Brown sugar, dried Michigan cherries, raisins and rich cream. Served with farm-fresh poached eggs and fresh seasonal fruit.

Quinoa Berry Bowl and Parfait

Berries, quinoa, yogurt, cinnamon and chopped pistachios. Accompanied by a parfait and seasonal fruit.

Avocado Toast

European multi-grain bread with ripe avocado, tomatoes, and red onion. Served with farm-fresh poached eggs.

Breakfast Basics

2 Egg Breakfast

2 farm fresh eggs, potatoes and toast. Served with your choice of bacon or sausage.

Pancakes

Classic fluffy pancakes, accompanied by Michigan maple syrup and fresh berries. Served with your choice of bacon or sausage.

Fresh from the Farm

Eggs Benedict

Farm fresh poached eggs, Canadian bacon, and asparagus on a toasted English muffin with Hollandaise.

Smoked Whitefish Hash and Eggs

2 basted eggs over smoked whitefish hash with a garden vegetable cacciatore.

Michigan Berry and Banana-Oat Brioche French Toast

Steel-cut oat Michigan multigrain French toast topped with sliced banana and berries.

3-Egg Omelet

Pick 3 Ingredients: Ham, Sausage, Bacon, Tomato, Peppers, Onion, Mushroom, Spinach, Jalapeños, Salsa, Avocado, Smoked Salmon, Assorted Cheeses. Served with Toast and potatoes.

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.

Accoutre-Michigan

Sides | Add-ons

- Bacon or Sausage \$5
- Home-Fried Potatoes \$4
- Seasonal Fruit and Mixed Berries \$7
- Short Stack Pancakes \$6
- Flat Iron Steak \$11

Specialty Beverages

Mimosa	6
Mimosa Carafe	18
Mission Point Bloody Mary	10
Coffee Add-ons	5
Bailey's Kahlua Grand Marnier	

Little Bites Breakfast

1 Egg Breakfast

Farm-fresh egg, home-style potatoes and toast. Served with bacon or sausage.

Silver-Dollar Pancakes

Accompanied by Michigan maple syrup and fresh berries. Served with bacon or sausage.

French Toast Dippers

Michigan maple syrup. Served with bacon or sausage.



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.

