



# Round Island Bar & Grill

## Shareables

**Baked Smoked Whitefish Dip** \$14  
tomato jam and chives

**Mackinac Island classic**

 **Parmesan Truffle Fries** <sup>GF</sup> <sup>V</sup> \$11  
roasted garlic aioli and sriracha-ketchup

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

 **Cherry-Braised Beef Nachos** \$17

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

**Staff favorite**

 **Roasted Brussels Sprouts** <sup>GF</sup> <sup>V</sup> \$10  
sun-dried apricot, candied cashew, fennel

## Soups

**Tomato Basil** <sup>GF</sup> <sup>V</sup> Cup: \$5 Bowl: \$7

**Maple Bourbon Chili** <sup>GF</sup> Cup: \$5 | Bowl: \$7

## Salads

### Add-ons:

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

**Black and Blue** <sup>GF</sup> \$18  
mixed greens, blackened flat iron steak, roasted peppers, heirloom tomatoes, avocado, charred green onion, blue cheese crumble, cilantro, balsamic vinaigrette

**Michigan Cherry Chicken** <sup>GF</sup> \$18  
mixed greens, roasted chicken, goat cheese, fuji apple, walnut, dried michigan cherries, apple cider vinaigrette

**Pork Belly Cobb** <sup>GF</sup> \$18  
romaine lettuce, braised pork belly, avocado mousse, hardboiled egg, pickled red onion, house made ranch

**Summer Beet Salad** <sup>GF</sup> <sup>V</sup> \$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 \$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

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, lemon aioli

## Entrées

Add a side salad to your entrée for \$3

### Certified Angus Beef™ Filet Mignon <sup>GF</sup> \$53

garlic mashed potato, glazed haricot verts,  
caramelized onions

### Seared Salmon <sup>GF</sup> \$27

cornbread gnocchi, red globe grapes,  
sunflower gremolata

### Steak & Frites \$28

marinated and grilled steak, with chimichurri,  
tomato and fries

### Herb Crusted Lake Superior Whitefish <sup>GF</sup> \$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 <sup>GF</sup> <sup>V</sup> \$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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