



Tapas is the name of a wide variety of appetizers, or snacks, in Spanish cuisine. They may be served cold or warm. Tapas has evolved into an entire, and sophisticated cuisine. The serving of tapas is designed to encourage conversation because people are not so focused upon eating an entire meal that is set before them. Enjoy!

Garden

Grilled Asparagus Mint oil, lemon aioli	8
Portobello Fries Chipotle ketchup, peppercorn ranch	7
Mixed Spiced Olives Roasted red peppers, peppadews, and green and red olives	4
Roasted New Potatoes EVOO, harrisa, lemon	5
Grilled Bread With roasted garlic and feta	3

Sea

Grilled Prawns (3) Roasted red pepper pesto, fennel slaw	9
Grilled Sea Scallops Prosciutto bacon, polenta	11
Fried Local Lake Perch Remoulade, caper-lemon relish	10
Seared Ahi Tuna Soy glaze, wasabi, pickled ginger	12
Fried Calamari Romesco sauce, jalapeno, lemons	9

Land

Espresso Rubbed Petite Tender Onion jam, small greens, black pepper oil	12
Grilled Lamb Chops Pistachio dukka, pomegranate glaze	12
Tandoori Grilled Chicken Breast Raita, mango salsa	9
Mandarin Glazed Ribs Cucumber slaw, sriracha	11

Sandwiches

Buffalo Burger Focaccia roll, cheddar, onion mayo, truffle fries	11
California Panini Smoked turkey, avocado, bacon, Swiss cheese, root vegetable chips	10
Lamb Lettuce Wrap Bibb lettuce, spiced lamb, cilantro, mustard dipping sauce, soy glaze	9
Greek Salad Wrap Tomato, cucumber, olives, hummus, chickpeas, roasted peppers, greek dressing	10

Salads

Caesar Salad Homemade dressing Add shrimp or chicken	9 12
Chop Chop Salad Smoked chicken, chick peas, peppers, smoked bacon, blue cheese, house buttermilk dressing	11
Spinach Salad Strawberries, berries, oranges, local goat cheese raspberry-poppysseed dressing	10
House Greens Spiced pecans, local goat cheese	6

Sweets

Smore's Hershey chocolate bar, marshmallows & graham cracker Hibachi grill - for 2-3 guests	10
Artisan & Farmstead Cheese Plate A sampling of unique farmstead cheeses, with roasted nuts, fruits, cherry-compote, honey-comb	12
Dessert Mini Trio Daily selection of petite desserts	3.50 / 9



Beverages

Wines

White Wines

	glass	½ Carafe	btl
House Chardonnay	6.00		22.00
Prosecco Spumante, Savinin Lelle Abruzzo Italy 08	9.00	15.00	29.00
Albarino, Martin Codax, Rias Bixas	9.00	15.00	29.00
Semi-Dry Reisling, Chateau Grand Traverse	9.00	15.00	29.00
Chardonnay, Bertrand "Reserve Speciale" 08	10.00	18.00	34.00
Sauvignon Blanc, Carelli Carlo Chario 07	7.50	13.00	24.00
Pinot Gris, Chateau Fontaine MI 07	11.00	19.00	36.00

Red Wines

House Carbernet	6.00		22.00
House Merlot	6.00		22.00
Red Blend, Chateau Fontaine, Big Paw	9.00	16.00	30.00
Malbec, Las Perdices Mendoza 07	8.50	14.50	27.00
Pinot Noir, Bertrand "Reserve Speciale" 07	10.00	18.00	34.00
Syrah-Viognier Blend, Las Perdices 08	8.50	14.50	27.00
Nero D'Avola, Paolini 08	10.00	17.50	32.00
Cabernet Sauvignon, The Show, Napa Valley 07	9.00	15.50	29.00
Cabernet Sauvignon, Las Perdices Mendoza 07	8.50	14.50	27.00

Beers On Tap

Miller Lite	3.50
Oberon Two Hearted Ale	5.00
Magic Hat #9	5.00
Bernida	5.00

Beers Bottled

Budweiser	3.50
Bud Light	3.50
Heineken	5.00
Corona	4.00
Michelob Ultra	3.50
Newcastle Brown	3.50
Brasserie Blonde-Arbor Brewing	5.00
Amstel	5.00
Stella Artois	5.00
Coors Light	3.50

Bistro Specialty Drinks

	glass	½ Carafe
Summer Sangria	7.50	14.00
<i>A refreshing blend of white wine, citrus & peach</i>		
Sangria	7.50	14.00
<i>Red wine, apples, grapes & a hint of orange</i>		
Daly Palmer	8.00	
<i>Sweet Tea Vodka & Lemonade</i>		
Fore	8.00	
<i>It's Mackinac Island Iced Tea</i>		
Daquiri	8.00	
Clubhouse Punch	9.00	
<i>Captain Morgan Rum, Malibu Rum, Pineapple, Orange & Grenadine, splash of soda</i>		