

Appetizers

Hummus with Crudité

Roasted Garlic Hummus,
Vegetables, Assorted Bread
\$ 8.50

Calamari

Hand Breaded, Banana Pepper, Smoked
Tomato Confit, Lemon Crema
\$ 11.50

Spinach & Artichoke Dip

Parmesan, Fresh Tomato, Crostini's
\$ 9.00

Flash Fried Brussel Sprouts

Balsamic Cranberry Glaze, Maple Spiced
Walnuts, Crumbled Chevre
\$ 8.50

Lobster Arancini Balls

Saffron Risotto, Cold Water Lobster,
Asparagus, Roasted Pepper Aioli
\$ 12.00

Tuna Tower

Tuna tartare, Avocado, Jalapeno, Sesame
Garlic, Rooster Sauce, Crispy Wontons
\$ 13.00

Salads

Mediterranean Salmon Salad

Herb Grilled Salmon Fillet, Mixed Greens,
Kalamata Olives, Artichoke Hearts, Tomatoes,
Cucumbers, Red Onion, Feta Dressing
\$ 16.00

Caesar

Chopped Romaine Lettuce
tossed with house made Caesar Dressing.
Topped with Parmesan Cheese & Croutons.
\$ 10.00

Michigan Cherry Chicken Salad

Grilled Chicken, Fresh Baby Spinach,
Dried Cherries, Dried Blueberries,
White Cheddar Cheese, Maple Spiced
Walnuts,
& Michigan Blueberry Cherry Vinaigrette.
\$ 15.00

Add Grilled or Crispy Chicken \$5.00

Grilled Salmon \$6.00

Grilled Shrimp \$7.00

Calamari \$5.50

Seared Tuna Cobb

Heritage Greens, Red Onion, Cucumbers,
Carrots, Edamame, Bell Peppers, Crisp
Wontons, Honey Wasabi Dressing
\$ 16.00

*If you have any allergies or dietary constraints,
the Club is happy to accommodate.*

Please ask your server for the best options.

All meats and fish are cooked to order.

*Consuming raw or undercooked meats, poultry or
seafood may increase your risk of food borne illnesses.*

Entrées

Served with your choice of Soup du Jour, Garden Salad, or Caesar Salad.
Side Michigan Salad +\$1.00, Turtle Soup +\$1.00

6 Ounce Filet Mignon

Thyme Sautéed Mixed Mushrooms,
Demi-Glace. Served with Potato, &
Vegetable du Jour

\$ 28.00

Pairs well with Torchbearer

Cabernet Sauvignon

Shrimp & Scallops

Shrimp & Scallops, Roasted Garlic, Tomato
Cream. Served with Potato &
Vegetable du Jour

\$30.00

Half portion \$ 22.00

Pairs well with Left Foot Charley Pinot Blanc

Salmon

Cedar Plank Grilled Salmon, Orange
Supreme Salad. Served with Potato &
Vegetable du Jour

\$25.00

Pairs well with Brickmason Red Blend

Pasta

Grilled Chicken, Spinach, Mushrooms,
Mixed Tomatoes, Goat Cheese, Basil,
Farfalle

\$ 19.00

Pairs well with Carmenet Chardonnay

Perch

Golden Fried or Pan Sautéed Perch, Tartar
Sauce, Lemon. Served with Potato &
Vegetable du Jour

\$ 28.00

Half portion \$ 21.00

Pairs well with Kim Crawford Sauvignon Blanc

Chicken Cacciatore

Marinated Chicken Cutlets, Cacciatore,
Fried Capers. Served with Potato &
Vegetable du Jour

\$ 20.50

*Chateau Grand Traverse Ship of Fools White
Blend*

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