

WINE SELECTION

	6 OZ.	9 OZ.	BOTTLE
Long Lake Chardonnay, California	7	10.5	27
Stafford's Chardonnay, California	9	13.5	35
Kendall Jackson Chardonnay, California	9	13.5	35
Franciscan Chardonnay, California	12	18	43
Mer Soleil Chardonnay, California	15	22.5	49
Placido Pinot Grigio, Italy	7	10.5	27
Bollini Pinot Grigio, Italy	9	13.5	35
Stafford's Sauvignon Blanc, Rutherford	8	12	31
Trinity Hills Sauvignon Blanc, New Zealand	8	12	31
Whitehaven Sauvignon Blanc, New Zealand	9	13.5	35
La Salette White Blend, France	8	12	31
Shady Lane Cellars Riesling, Michigan	9	13.5	35
Long Lake Merlot, California	7	10.5	27
Franciscan Merlot, California	12	18	43
Long Lake Cabernet Sauvignon, California	7	10.5	27
Vina Robles Cabernet Sauvignon, California	9	13.5	35
Stafford's Cabernet Sauvignon, California	9	13.5	35
Susana Balbo Cabernet Sauvignon, Argentina	13	19.5	45
Parker Station Pinot Noir, California	9	13.5	35
Stafford's Pinot Noir, California	9	13.5	35
Meiomi Pinot Noir, California	13	19.5	45
Row Eleven Pinot Noir, California	15	22.5	49
Church Block Red Blend, Australia	9	13.5	35
Alfredo Roca Malbec, Argentina	10	15	39
Bodegas Breca Grenache, Spain	10	15	39

OUR CELLAR

	BOTTLE
Duckhorn Sauvignon Blanc 2015, California	46
Chateau Ste. Michelle Chardonnay 2015, California	37
Cakebread Chardonnay 2014, California	65
Pahlmeyer Chardonnay 2013, California	99
Kistler "McCrea" Chardonnay 2013, California	102
Elouan Pinot Noir 2014, Oregon	49
Davis Bynun Pinot Noir 2014, California	55
Penner Ash Pinot Noir 2013, Oregon	62
Walt "Clos Pepe" Pinot Noir 2013, California	120
Jordan Cabernet Sauvignon 2012, California	76
Dead Ringer Cabernet Sauvignon 2012, Australia	80
Caymus "42" Cabernet Sauvignon 2014, California	91
Cakebread Cabernet Sauvignon 2013, California	102
Duckhorn Cabernet Sauvignon 2014, California	105
Silver Oak Cabernet Sauvignon 2012, California	131
Paul Hobbs Cabernet Sauvignon 2011, California	131
Howling Wolfe Zinfandel 2012, Washington	37
Paraduxx Red Blend 2012, California	44
Chateaufeuf du Pape "Grand Tinel" Red 2012, France	62
Il Poggione Brunello di Montalcino 2011, Italy	124

*Vintage and availability of selections may vary

SPARKLING

		SPLIT BOTTLE
Lunetta Prosecco, Italy	7	27
Domaine Chandon Brut, California	12	36
Baron-Fuenté Grande Réserve, Champagne		49
Tattinger Brut, Champagne		73
Veuve Clicquot Yellow Label Brut, Champagne		89
Moët & Chandon Dom Perignon Brut, Champagne		198

COCKTAILS

CHERRY CREAM SODA True North Cherry Vodka, Vanilla vodka, Ginger Ale 9.5	PIER BLOODY MARY Valentine Vodka, housemade mix, pickled vegetable garnish 9.5
AFTER MIDNIGHT IN KENTUCKY Muddled blackberries, Chambord, Maker's Mark, Ginger Ale 10	MICHIGAN MANHATTAN Traverse City Cherry Whiskey, Pier brandied cherries 10
CREAMSICLE DELIGHT Gypsy vodka, peach vodka, orange juice, half and half 10	STAFFORD'S PINEAPPLE MULE Pineapple vodka, ginger beer, lime 10
SUMMER BREEZE Vodka, Malibu Rum, Blue Curacao, pineapple juice, Sierra Mist 9.5	DECK SIDE SANGRIA Our twist on a Spanish favorite 9

BREWS

Grand Rabbits Cream Ale (5.5%) <i>Blackrocks Brewery, Marquette</i>	Northern Hawk Owl Amber (5.8%) <i>Right Brain Brewery, Traverse City</i>
Huma-Lupa-Licious (7.7%) Short's Brewery, Bellaire	CEO Stout (5.5%) <i>Right Brain Brewery, Traverse City</i>
Dirty Blonde Ale (4.5%) <i>Atwater Brewery, Detroit</i>	Widow Maker Black Ale (5.2%) <i>Keweenaw Brewing, Houghton</i>
All Day IPA (4.7%) <i>Founders Brewing, Grand Rapids</i>	

DRAFTS

Oberon (5.8%) <i>Bell's Brewery, Kalamazoo</i>	Centennial IPA (7.2%) <i>Founders Brewing Co, Grand Rapids</i>
Blood Orange Honey (5.7%) <i>Cheboygan Brewing Co., Cheboygan</i>	Pick Axe Blonde Ale (4.7%) <i>Keewenaw Brewing, Houghton</i>
Two Hearted Ale (7.0%) <i>Bell's Brewery, Kalamazoo</i>	Stella Artois (4.5%) <i>Artois Brewery, Belgium</i>



SOUP & SALAD


STAFFORD'S CHOWDER

Shrimp, scallop & clam Cup 5 Crock 7

STAFFORD'S MOREL BISQUE

Sherry & chive Cup 5 Crock 7

ICEBERG

Bacon, tomato, cucumber, gorgonzola, carrot, chopped egg, blue cheese dressing
Small 7 Large 12 

MIXED GREENS


Baby heirloom tomato, cucumber, carrot, red onion, crouton, choice of dressing
Small 5 Large 10

Add grilled chicken 4, calamari 5, shrimp 6 or salmon 8


CAESAR

Romaine, shaved parmesan, Spanish white anchovy, crouton Small 7 Large 12

BIBB

Dried cherry, spiced walnut, berries, white cheddar, raspberry vinaigrette, Inn baked quick bread Small 8 Large 14 

CAPRESE

Pesto marinated mozzarella, baby heirloom tomatoes, mixed greens, Fustini's Tuscan Herb Olive Oil, pine nuts, balsamic reduction
Small 8 Large 15 

Dressings: Ranch, Italian, Raspberry, Blue Cheese, Caesar, Balsamic Vinaigrette, Sherry Vinaigrette

SANDWICHES

FISH SANDWICH Choose perch or whitefish - Iceberg, tomato, dill pickle chip, coleslaw, remoulade, Inn baked bun 13

O'BRIEN'S PASTRAMI REUBEN

Sauerkraut, Swiss, Thousand Island dressing, Inn baked rye bread 12

CHILI VERDE TACO

Smoked pork, cheddar cheese, lettuce, tomato, salsa verde, corn tortilla 13

PIER BURGER* *Chuck & brisket blend*

Iceberg, tomato, sweet onion, pickle chip, Inn baked bun 11

GRILLED VEGETABLE NAAN

Zucchini, yellow squash, pepper, onion, arugula, feta cheese, green goddess dressing 12

ACCOMPANIMENTS

Olive mayo, sautéed mushroom, sautéed onion, bacon, cheddar, jalapeño, Swiss, provolone, American, pepper jack, gorgonzola - 1 dollar each

SIDES

Fries 3 Sweet potato fries 4 Poppyseed coleslaw 3

Fruit cup 5 Cottage roll basket 3 Garlic mashed potato 5

Boursin smashed 7 Roasted fingerling potato 5 Grilled asparagus 6

*Consuming raw or undercooked animal products may increase your risk of food borne illness. Please inform your server of dietary preferences or allergies, so we may assist you in your menu choices.

OCEAN


SHRIMP, SAUSAGE & CRAWFISH ETOUFFEE

Brown roux gravy, trinity, rice, scallion 19

SEARED SCALLOPS

Sweet corn succotash, roasted fingerlings, arugula, roasted pepper vinaigrette, Fustini's Meyer Lemon Oil 27

MEDITERRANEAN LINGUINE

Garlic, shallot, olive, artichoke, spinach, roasted tomato, white wine, feta 17 
Add shrimp 6

GRILLED SCOTTISH SALMON

Parmesan risotto, grilled vegetable "ratatouille," green goddess dressing 25

LOBSTER "ALFREDO" Buccatini, lobster claw meat, boursin cream, sherry onions, gruyère gratin 25

Market Catch


FRESH FISH FEATURE Market Price

DAILY OYSTER - 12 OR 6 Wasabi cocktail sauce, horseradish, lemon, champagne mignonette Market Price

LAKE & LAND

FLASH FRIED PERCH Tomato-caper beurre blanc, roasted garlic mashed potato, asparagus 27

OAK PLANKED WHITEFISH


John Cross whitefish, parmesan duchess potato, asparagus, carrot, zucchini, lemon, remoulade 27 

WHITEFISH & PERCH


John Cross whitefish, lake perch, parmesan duchess potato, asparagus, zucchini, carrot, lemon, remoulade 28

ROASTED DUCK BREAST Wild rice pilaf, green beans, marcona almonds, dried cherry gastrique 24 

6 OZ. BEEF FILET*

Roasted portobello, tomato, spinach, roasted garlic mashed potato, crispy onion, sauce bordelaise 36 

DRY AGED 16 OZ. RIB EYE*

Boursin smashed fingerlings, sautéed onion, roasted portobello mushroom, gorgonzola butter 39 

SMALL PLATES

STEAMED MAINE MUSSELS Fennel, roasted garlic, mustard cream, crostini 12

NEW ENGLAND CRAB CAKES

Sweet corn succotash, remoulade, watercress, Fustini's Myer Lemon Olive Oil 15

CALAMARI Wakame sesame seaweed salad, sweet chile sauce, pickled red onions, sesame sriracha aioli 13

ROASTED TOMATO BRUSCHETTA

Red & yellow tomato, roasted pepper, capers, basil, baguette, brie, balsamic glaze 12

ESCARGOT Garlic butter, prosciutto, feta, parmesan, baguette 12

SPINACH & ARTICHOKE DIP

Crispy naan 11

SALUMI PLATE Speck ham, salami, peppadews, cheddar, kalamata olives, crostini, grain mustard, marcona almonds 13

GRILLED OYSTERS

Garlic butter, parmesan, lemon 15

Robert Sargent, Executive Chef

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