

## LUNCH

### CAPRESE BEET AND TOMATO | 17

Mixed butter blend greens, burrata cheese, basil oil, balsamic dressing served with grilled pita.

### HOT HONEY GLAZED PORK BELLY AND STRAWBERRY SALAD | 17

Sliced lime mint strawberries, pickled red onion, mixed butter greens, strawberry dressing, crushed pistachios.

### CAESAR SALAD | 15

Romaine greens, parmesan cheese, croutons and creamy Caesar dressing.

## MITTEN HANDHELD FAVORITES

### CUDIGHI SANDWICH | 18

spiced ground pork, sauteed peppers, onions, with marinara and melted mozzarella cheese on a grilled hoagie bun. Served with pickle spear and chips.

### BATTERED FRIED WHITE FISH SANDWICH | 18

lettuce, red onion, Traverse City cherry tartar sauce, on toasted pretzel bun  
Served with pickle spear and chips.

### HONEY BITTEN CHICKEN SANDWICH | 18

Grilled chicken breast topped with hot honey, chipotle mayo, bacon, lettuce, avocado and pepper jack cheese on a brioche bun, served with chips.

### SUMMIT BURGER | 18

½ lb fresh ground beef, American cheese, lettuce, tomato and onion on a brioche bun.  
Served with seasoned waffle fries. *Also available with a black bean burger.*

### SUMMIT MUSHROOM BURGER | 18

½ lb fresh ground beef, Swiss cheese, lettuce, sauteed shitake and cremini blend of mushrooms on a brioche bun. Served with seasoned waffle fries. *Also available with a black bean burger.*

### BBQ BABY BACK RIB WRAP | 18

Slow cooked tender pork ribs, cherry BBQ, fresh dill pickle slaw, romaine greens, in a whole wheat tortilla. Served with pickle spear and chips.

## STARTERS

### FRENCH ONION SOUP

Thick and rich, topped with Swiss cheese and toasted rustic bread | 8.5

### CHICKEN QUESADILLA

Grilled chicken, sautéed peppers, onions, pepperjack cheese folded in a cheddar jalapeño tortilla served with sour cream | 16

### SHITAKE LETTUCE WRAP

Shike mushroom, tempeh, shallots, garlic thyme vinaigrette, in fresh butter lettuce | 14

### WINGS (8)

House marinated wings and drums with choice of Buffalo, BBQ, or Garlic Parmesan | 16

### NEW YORK STEAK BITES

Sauteed Steak served brandy sauce au poivre A peppercorn onion sauced deglazed with brandy | 16

### SMOKED TROUT DIP

Served with pita chips | 14

### FIG, ONION, GOAT CHEESE FLATBREAD

Caramelized onions and fig jam layered over a crisp flatbread, topped with goat cheese crumbles and a drizzle of balsamic glaze. Finished with fresh arugula | 18

## SALADS

ADD • Chicken | 7 • Salmon | 12

### CAPRESE BEET AND TOMATO

Mixed butter blend greens, burrata cheese, basil oil, balsamic dressing served with grilled pita | 17

### WEDGE SALAD

Iceberg with bacon, tomato, red onion, gorgonzola crumbles and blue cheese dressing | 15

### CAESAR SALAD

Crisp romaine, parmesan cheese and croutons with creamy Caesar dressing | 15

### HOT HONEY GLAZED PORK BELLY AND STRAWBERRY SALAD

Sliced lime mint strawberries, pickled red onion, mixed butter greens, strawberry dressing, crushed pistachios | 17

## HANDHELDS

### CHICKEN TENDERS

(4) tenderloins coated in a house beer batter, served with honey mustard and seasoned waffle fries | 19

### FRENCH DIP

Shaved prime rib, sauteed shitake and cremini blend of mushrooms and onions, Swiss cheese on a hoagie served with a side of au jus and seasoned waffle fries | 19

### HONEY BITTEN CHICKEN

Grilled chicken breast topped with hot honey, chipotle mayo, bacon, lettuce, avocado and pepper jack cheese on a brioche bun, served with seasoned waffle fries | 18

### SUMMIT BURGER

½ lb fresh ground beef, American cheese, lettuce, tomato and onion on a brioche bun served with seasoned waffle fries | 18  
*Also available with a black bean burger.*

### SUMMIT MUSHROOM BURGER

½ lb fresh ground beef, Swiss cheese, lettuce, sauteed shitake and cremini blend of mushrooms on a brioche bun. Served with seasoned waffle fries | 18  
*Also available with a black bean burger.*

## SIDES

Grilled Asparagus 6

Summer Blend 6

summer squash, zucchini, broccoli

Mint Crushed Pea Risotto 6

Creamy Mashed Potatoes 6

Seasoned Waffle Fries 6

Truffle Waffle Fries 8

## ENTREES

### PRIME ANGUS 10oz NEW YORK

10 oz well marbled, hand cut, tender and juicy with a garlic compound butter, creamy butter mashed potatoes, grilled asparagus | 46

### HOUSE MARINATED 10oz ANGUS SIRLOIN

Marinated in our own garlic herb marinade, topped with our Cherry BBQ sauce, sauteed shitake and cremini mushrooms, summer blend vegetables with creamy butter mashed potatoes | 34

### CHARRED LEMON ATLANTIC SALMON

pan roasted salmon, served with parmesan mint and crushed pea risotto, dressed with a squeeze of fresh charred lemon | 32

### LAKE MICHIGAN WALLEYE

Seared in a lemon pepper cornmeal, house made remoulade, and seasoned waffle fries | 32

### LODGE PASTA

Shrimp, grilled chicken, scallops, broccoli, red onions tossed in a citrus butter sauce, over bowtie pasta | 29

### CHERRY BBQ CHICKEN THIGHS

Tender chicken thighs fried crispy and tossed in a cherry BBQ, served with seasoned waffle fries | 24

### ROASTED PEACH AND BACON PORK CHOP

Grilled center cut pork loin chop, topped with candied bacon and roasted peaches served with sour cream parmesan herb sliced baked potato | 28

### SWEET-N-SPICY BBQ RIBS

Tender ½ rack roasted with our own sweet-n-spicy BBQ sauce, served with sour cream parmesan herb sliced baked potato. Full Rack 39 / Half Rack 30

### EDAMAME WITH ASIAN QUINOA

Pan fried, sesame oil, served over stir fry quinoa with Sweet Teriyaki sauce, toasted sesame and scallion | 24

## DESSERTS

CHERRY CHOCOLATE BREAD PUDDING 9.5

BROWNIE SUNDAE 10.5

CRÈME BRULEE 10

SALTED CARAMEL CHEESECAKE 10.5

MICHIGAN ICE CREAM 7.5