

# Fort Mackinac Tea Room

## Now Serving Dinner

*June 11 until Late August*

### Fort Mackinac Dinner Menu

#### Appetizers

**Smoked Mackinac Whitefish Dip 8.00**  
Flatbread and Cornichons

**Jumbo Shrimp Cocktail 10.00**  
Caper-Horseradish Sauce

**Country Style Veal Pate 8.50**  
Port Remoulade

**House Salad 6.50**  
Green Peppercorn Mustard Dressing

**Cured Prosciutto and Grilled Asparagus with  
Shaved Parmesan 9.50**  
Dijon Vinaigrette

#### Soups

**Chilled Soup Sampler 7.00**  
Gazpacho, Potato and Sweet Pea

**Beef and Black Bean Chili 11.00**  
Breadbowl

**Roasted Corn and Chicken Chowder 6.00**

#### Entrees from the Grill

*All Entrees Are Served With Your Choice of two - Green Bean Casserole, Garden Vegetable Ragout,  
Red Bliss and Sweet Potato Salad, Roasted Fingerling Potatoes.*

**Blackened Mackinac Whitefish with  
Sweet Peppers 21.00**  
Creole Ragout

**Braised Lamb Shank 28.00**  
Roasted Garlic

**Chicken Breast 19.00**  
Pinot Noir Sauce

**Beef Medallion\* and  
Lobster Tail 40.00**  
Mushroom Demi-Glaze and Citrus Butter

**Veal Bratwurst 12.00**  
Smothered Onions

**Steak Burger 13.00**  
Homemade Steak Sauce

**Pulled Pork Barbeque and  
Cider Brined Pork Chop 22.00**  
Red Bean Succotash

#### Desserts

*Please Make Your Selection From The Pastry Tray 7.50*



**Grand Hotel**  
MACKINAC ISLAND

Consuming raw or undercooked meats, poultry, seafood or eggs may  
increase your risk of foodborne illness. \*Can be cooked to order.

