

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

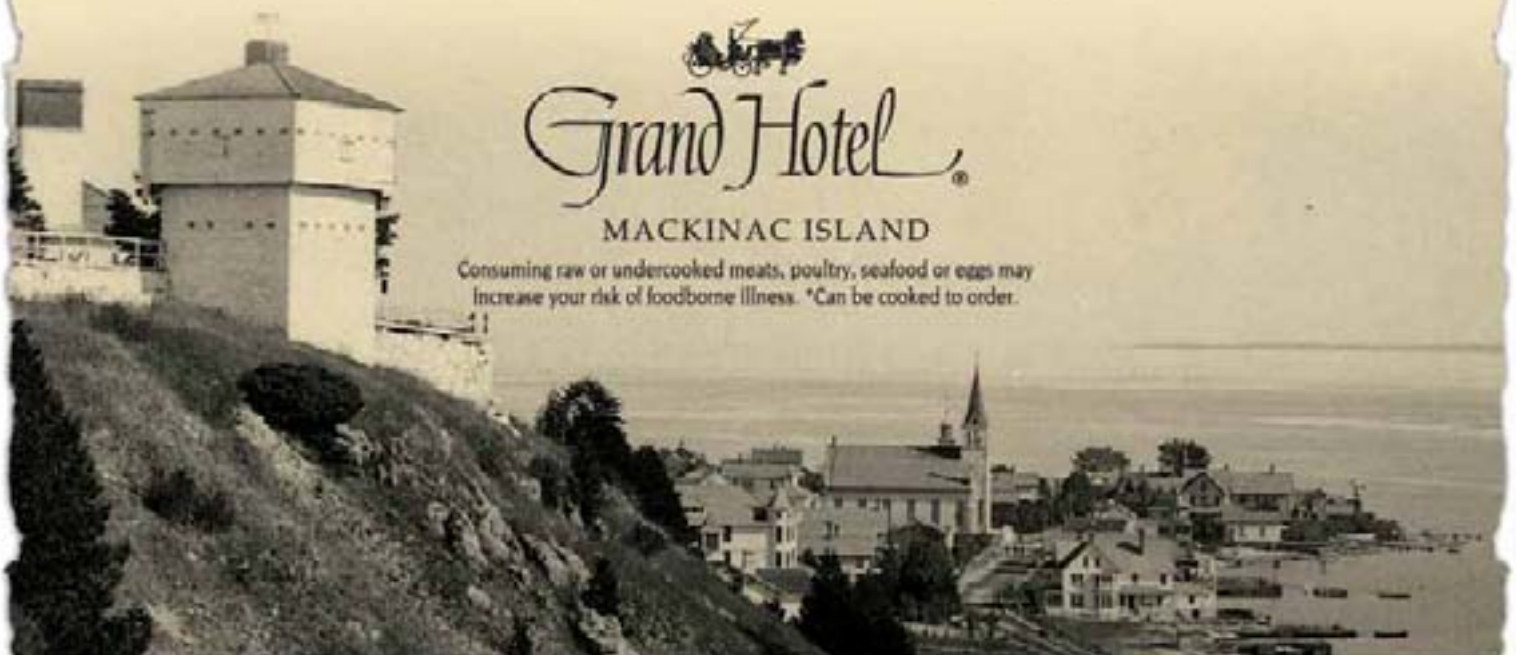
Veal Bratwurst 12.00
Smothered Onions

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.