Dinner Menu

Appetizers

**Smoked Whitefish Dip**
An Island Favorite! Fresh smoked Mackinac whitefish blended with cream cheese and garlic, baked until piping hot. Served with pita chips. 18

**Whitefish Fingers**
Fresh beer battered Mackinac whitefish served with our housemade tartar sauce. 17

**Gourmet Onion Rings**
Panko breaded and served with an Asian sriracha sauce and a habanero honey BBQ sauce. 17

**Pony Wings**
Choice of boneless or bone-in wings tossed in a choice of your favorite sauce: hot, mild, BBQ or asian. Served with bleu cheese dressing. 16

**Chippewa Chips**
Housemade potato chips laced with shredded BBQ pork, drizzled with sweet BBQ sauce, finished with blue cheese crumbles, green onions, and fresh jalapeno. 19

**Tortilla Chips & Dips**
Fresh corn tortilla chips served with housemade guacamole and salsa. 15

**Pan Fried Calamari**
Cherry peppers and pepperoncini sautéed with garlic butter and fresh ocean calamari. Served with our housemade marinara dipping sauce and topped with shredded parmesan. 18

**Soft Pretzel Sticks**
Four soft pretzel sticks served with a housemade cheesy dipping sauce and a whole grain mustard sauce. 17

**Housemade Hummus**
Roasted red pepper hummus garnished with feta cheese and olive oil. Served with celery, carrots, cucumbers, tomatoes, olives, flatbread crackers and pita bread. 18

**Margarita Flatbread**
Fresh mozzarella and basil layered on top of naan bread. Topped with tomato bruschetta, capers and Italian herbs. Finished with an aged white balsamic drizzle. 18 Cauliflower Crust. 3

**Honey Apple Brie Flatbread**
Oven baked flatbread and brie cheese. Topped with sliced green apple, candied walnuts, and baby frisée. Drizzled with honey. 18 Cauliflower Crust. 3

Soups

**Soup of the Day**
Enjoy our chef’s daily creation prepared with the freshest ingredients. 8

**French Onion Soup**
Traditional caramelized onion broth, topped with a crostini and finished with baby swiss and provolone cheeses. Crock. 13 Ask for GF option.

**Housemade Roma Tomato Basil Bisque**
Topped with croutons. 8 Ask for GF option.

Salads

**Thai Crunch Salad**
Napa cabbage, cucumbers, edamame, crispy wontons, rice sticks, peanuts, cilantro, carrots, red cabbage, and green onions tossed with an authentic cilantro-lime dressing and a drizzle of Thai peanut sauce. 18 SIDE SALAD 12

**Michigan Apple & Goat Cheese Salad**
A mix of greens tossed with goat cheese, sliced apples, red onions, candied walnuts and a housemade champagne vinaigrette. Topped with apple chips. GF. 18 SIDE SALAD 12

**Wedge Salad**
Baby iceberg lettuce, candied bacon, grape tomatoes, and pickled red onions. Served with blue cheese dressing. GF. 18

**Caesar Salad**
Romaine lettuce, croutons, and shaved parmesan cheese, tossed with traditional dressing. 15 SIDE SALAD 9

**House Salad**
Fresh mixed greens tossed with tomatoes, cucumbers, carrots and red onions finished with your choice of honey balsamic vinaigrette or buttermilk ranch. GF. 15 SIDE SALAD 9

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**Entrees**

**Chippewa Broiled Whitefish**
Fresh Mackinac whitefish broiled in light white wine, garlic and lemon butter. Served with house rice and Michigan seasonal vegetables. GF. $34

**Whitefish Beurre Blanc**
Herb crusted local whitefish, pan seared and topped with a fresh lemon caper beurre blanc. Served with house rice and Michigan seasonal vegetables. $36

**Atlantic Salmon**
7 oz. salmon filet glazed with a ginger hoisin sauce and served with pina colada rice and grilled asparagus. Finished with a fresh pineapple salsa. $38

**Beer Battered Whitefish & Chips**
Great Lakes whitefish beer battered and deep fried. Served with french fries, house slaw, lemon, and a housemade tartar sauce. $28

**Boursin Stuffed Chicken**
Chicken breast encrusted in panko bread crumbs, stuffed with roasted peppers and boursin cheese. Pan seared, oven finished and topped with a roasted red pepper, garlic cream sauce. Served with parmesan smashed potatoes and Michigan seasonal vegetables. Garnished with pesto. $35

**Mackinac Surf & Turf**
4 oz. filet topped with demi glaze and a 4 oz. seasoned whitefish topped with a dill cream sauce. Served with parmesan smashed potatoes and Michigan seasonal vegetables. GF. $47

**Filet Mignon**
Grilled 6 oz. tenderloin center cut filet, red wine reduction mushroom demi glaze, grilled asparagus and baby carrots, and parmesan smashed potatoes. GF. $47

**Filet & Wild Mushroom Risotto**
Pan seared filet tips, slow cooked creamy arborio rice, mushrooms, roasted garlic demi, asparagus, and shaved parmesan. $40

**Prime Rib Au Jus**
10 oz. slow roasted angus beef served with Michigan seasonal vegetables, parmesan smashed potatoes and horseradish cream sauce. GF. $36

**Southern Style Baby Back Ribs**
Half rack braised in Coca-Cola, rubbed with Caribbean seasonings and glazed with smoky, honey BBQ sauce. Served with french fries and slaw. $29

**Chicken Riggies Pasta**
Sautéed chicken with mushrooms, spinach, roasted red peppers, asparagus and rigatoni pasta. Tossed in a tomato cream vodka sauce and topped with shaved parmesan. $32

**Pasta Di’Angelina**
Sautéed broccolini, pancetta, crushed red pepper and garlic tossed with angel hair pasta and your choice of chicken or shrimp. Topped with olive oil, toasted pine nuts and parmesan cheese. $35

**Prime Rib French Dip**
Slow roasted thinly shaved prime rib served on a french hoagie with melted provolone and swiss cheeses. Served with au jus for dipping. $20

Add caramelized onions and mushrooms. **2**

**A PONY FAVORITE!**

**Tacos**
Choose from fresh Great Lakes pan seared whitefish or tempura battered shrimp tacos. Served with a house slaw, ginger dressing, and spicy avocado aioli layered in three flour tortillas. Served with fresh housemade salsas and tortilla chips. $20

**BBQ Pulled Pork Sandwich**
Pulled pork slow roasted in our BBQ sauce. Topped with fresh house slaw. **16**

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**Sandwiches**

Served with chips. French fries. **4** Sweet potato fries. **4** Gluten free bun. **3** Gluten free tortilla. **3**

**Celebration Burger**
Juicy steakburger complemented with bacon, pepperjack cheese, house made bourbon siracha mayo, finished with lettuce, tomato, and a gourmet onion ring. **22**

**Classic Pony Burger**
Grilled steak burger with lettuce, tomato. **18**

Add cheese. **1** Add bacon. **3**

Add caramelized onions or mushrooms. **2**

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*Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. GF: Gluten Free. Gluten free options available. An automatic 20% gratuity will be added to parties of eight or more. Plate split charge, **5**