



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 N DIPS

Fresh corn tortilla chips served with housemade guacamole and salsa. **15**

### PAN FRIED CALAMARI

Cherry peppers and pepperoncinis 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

Add to any salad: grilled chicken **6**, grilled salmon **10**, beef tips **10**, shrimp **8**

### 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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Entrées

**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 smokey, honey BBQ sauce. Served with french fries and slaw. **29**

**CHICKEN RIGGIES PASTA**

Sauteed 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**

Sandwiches

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



**75TH ANNIVERSARY CELEBRATION BURGER\***

Juicy steakburger complimented 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**

**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 salsa and tortilla chips. **20**

**BBQ PULLED PORK SANDWICH**

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

\*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**