



LUNCH 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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## 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**

### CHIPOTLE BLACK BEAN BURGER

Made with brown rice, black beans, quinoa, masa corn and pumpkin seeds. Topped with roasted red pepper, guacamole and avocado ranch. Served on an ancient grain bun. **18** Add cheese. **1**

### GOURMET PATTY MELT\*

Grilled ground sirloin smothered with caramelized onions and mushrooms. Topped with baby swiss cheese, pickle chips and Dijon mustard spread. Served on grilled marble rye bread. **19**

### WHITEFISH SANDWICH

Fresh Great Lakes whitefish beer battered and deep fried. Served with our housemade tartar sauce, lettuce, tomato and house slaw. **19**

### BUFFALO BACON CHICKEN SANDWICH

Fried chicken breast tossed in tangy buffalo sauce, topped with bacon, creamy coleslaw, lettuce, and blue cheese aioli. **19**

### 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!

### BBQ PULLED PORK SANDWICH

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

### 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**

### SANTA FE WRAP

Grilled chicken, fire roasted corn, red peppers and black beans, tomato, lettuce, tortilla strips, pepper jack cheese, and a chipotle ranch wrapped in a sundried tomato lawash wrap. Served with tortilla chips and fresh salsa. **18**

### CHICKEN BLT MELT

Marinated grilled chicken breast, bacon, lettuce and tomato smothered with melted cheddar cheese. Drizzled with avocado ranch. **18**

### CLASSIC ROASTED TURKEY SANDWICH

Turkey, baby swiss, tomato and lettuce piled high on multi-grain bread. Served with honey mustard mayo. **16**

### SOUP & SANDWICH COMBO

Half classic roasted turkey sandwich (*above*) with a cup of housemade soup. **17**  
Substitute french onion soup. **3**

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Pony Shop and NEW  
Pony Club on Main St.  
[pinkponymackinac.com](http://pinkponymackinac.com)

\*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.