



PATIO
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. **16**

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**

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. **16**

TORTILLA CHIPS N DIPS

Fresh corn tortilla chips served with housemade guacamole and salsa. **14**

HOUSEMADE HUMMUS

Roasted red pepper hummus garnished with feta cheese and olive oil. Served with celery, carrots, cucumbers, tomatoes, kalamata olives, flatbread crackers and pita bread. **17**

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. **17**
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. **17**
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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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. **33**

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. **37**

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. **34**

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. **46**

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. **46**

PRIME RIB AU JUS*

10 oz. slow roasted angus beef served with Michigan seasonal vegetables, parmesan smashed potatoes and horseradish cream sauce. GF. **35**

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. **31**

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. **34**

SANDWICHES

*Served with chips. French fries **3.50**, Sweet potato fries **3.50**, Gluten free bun **3**, Gluten free tortilla **3***

CLASSIC PONY BURGER*

Grilled steak burger with lettuce, tomato. **18**
Add cheese. **1** Add bacon. **3**

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. **19**



**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***