

# PETOSKEY-BAY VIEW COUNTRY CLUB

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## Shareables

**SOUP DU JOUR** Cup 5 Bowl 7  
Seasonal Fresh Ingredients

**CHICKEN WINGS** GF 15  
Flame Roasted, Spicy and Sweet Barbecue Sauce, Charred Scallions, Lime Wedge

**TEXAS LETTUCE WRAPS** GF VG 15  
Charred Corn, Red Bell Pepper, Jalapeño, Sweet Onion, Southern Beans, Avocado, Cilantro Lime Vinaigrette, Cashew Crème Fraiche, Crisp Romaine Leafs

**CAPRESE PIZZA** v 17  
Wood Fire Grilled Crust, Italian Cheese Blend, Fresh Mozzarella, Roasted Heirloom Tomato, Garlic Oil, 18 Year Balsamic, Micro Basil

## Two-Handers

*All Sandwiches Come with Choice of Seasoned Fries, Sweet Potato Fries, Fruit, Coleslaw or Kettle Chips*

**SIGNATURE BURGER** 16  
House Blend of Sirloin, Brisket, and Short Rib, Grilled to Order, Choice of Cheese, Fresh Toppings, Brioche Roll

**IMPOSSIBLE BURGER** VG 16  
Plant-Based All Natural Patty, Violife Cheddar, Roasted Garlic Aioli, Fresh Toppings, Artisan Onion Roll

**CLASSIC REUBEN** 16  
Thin Sliced Corned Beef, Grilled Deli Rye, Baby Swiss Cheese, Thousand Island Dressing, Sauerkraut

**PBVCC B.E.L.T.** 15  
Thick Cut Sugar-Cured Bacon, Butter Bibb Lettuce, Plum Tomatoes, Over Easy Egg, Cracked Black Pepper Aioli, Toasted Sourdough

**MICHIGAN PERCH** 19  
Flash Fried Great Lakes Perch, Lemon Caper Remoulade

**SUMMER WRAP** v 15  
Traditional Hummus, Baby Spinach, Herb Roasted Mushrooms, Red Onion, Peppadew Peppers, Cucumber, Tricolor Carrots, Feta Cheese, Southwest Wrap

**BUILD YOUR OWN DELI** Full 15 Half 10  
Black Forest Ham, Smoked Turkey, Corned Beef, Chicken or Tuna Salad, Choice of Fresh LTO, Cheese, Condiments, Choice of Toasted Artisan Bread

## Entrée Greens

*Add Crispy Tofu 5, Grilled Chicken 7, Salmon 8, Shrimp 9, Steak 10*

**ENTRÉE WEDGE** 13  
Crisp Iceberg, Blue Cheese Dressing, Chopped Smoky Bacon, Heirloom Grape Tomato, Crumbled Gorgonzola, Crispy Onions

**CAESAR SALAD** 13  
Chopped Romaine, Shaved Parmesan, White Anchovies, Herbed Croutons, House Crafted Caesar Dressing

**ORCHARD SALAD** GF v 13  
Artisan Greens, Sour Apples, Strawberries, Blueberries, Dried Cherries, Sharp White Cheddar, Candied Walnuts, Raspberry Walnut Vinaigrette



Vegetarian v Gluten Free GF Vegan VG

## Clubhouse Hours October Hours

Lunch: Tuesday-Saturday  
11 AM-4 PM

Dinner: Wednesday, Friday and  
Saturday  
5-8 PM

Thank you all for a great season!

\*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.