

PETOSKEY-BAY VIEW COUNTRY CLUB

EST. 1915

Shareables

CAPRESE GF V 13
Heirloom Tomato, Fresh Mozzarella, Garlic Infused Olive Oil, Aged Balsamic Glaze, Fresh Basil

CALAMARI 15
Flash Fried Squid Steak, Sweet Red Onion, Capers, Tomato Concassé, Citrus Beurre Blanc

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

CRAB CAKES 26
Panko Crusted and Pan Seared, Red Pepper, Sweet Onion, Lump Crab Meat, Sriracha Aioli, Citrus Slaw, Granny Smith Apples

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

Soups + Salads

SOUP DU JOUR cup 5 bowl 7
Seasonal Fresh Ingredients

CLUB SALAD GF 6
Artisan Greens, Heirloom Grape Tomato, English Cucumber, Carrot Medley, Red Onion, Choice of Dressing

CAESAR 7
Chopped Romaine, Shaved Parmesan, White Anchovies, Herbed Croutons, House Crafted Caesar Dressing

WEDGE GF 8
Iceberg Lettuce, Blue Cheese Dressing, Crispy Bacon, Diced Tomato, Crumbled Gorgonzola

Entrée Salads

Add 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

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

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

Local Suppliers

Fustini's
Crooked Tree Breadworks
Bear Creek Organic Farm
Windy Acres Farm

GF Gluten-Free V Vegetarian VG Vegan

Butcher's Block

Served with Club Salad or Soup Du Jour

FILET MIGNON GF 44
Hand-Trimmed Prime Tenderloin, Roasted Garlic Herb Compound Butter, Demi-Glace, Whipped Yukon Potato, Broccolini
Pairing: Napa Cut Cabernet

BLACK & BLUE GF 34
Choice Cut Flat Iron, Cast Iron Blackened, Gorgonzola Crust, Whipped Yukon Potato, Blistered Asparagus
Pairing: Donati Cabernet Franc

PORK TOMAHAWK GF 33
Organic Frenched Chop, Apple Fig Bourbon Glaze, Roasted Fingerlings, Sautéed French Beans
Pairing: Catena Malbec

Entrées

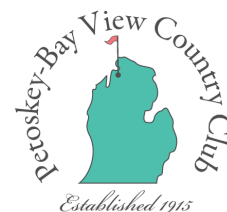
Served with Club Salad or Soup Du Jour

MICHIGAN PERCH 32
Great Lakes Perch, Lemon Caper Beurre Blanc, Wild Rice Pilaf, Broccolini
Pairing: Tolley Pinot Grigio

CEDAR PLANK SALMON GF 32
Cedar Scented Fire Grilled Salmon, Pomegranate Balsamic Reduction, Roasted Fingerlings, Asparagus

Pairing: Crossings Sauvignon Blanc

AIRLINE CHICKEN GF 32
Pan Seared Organic Bone-In Chicken Breast, Asparagus Risotto, Baby Spinach, Charred Heirloom Tomato, Natural Chicken Jus
Pairing: Roth Pinot Noir



*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.