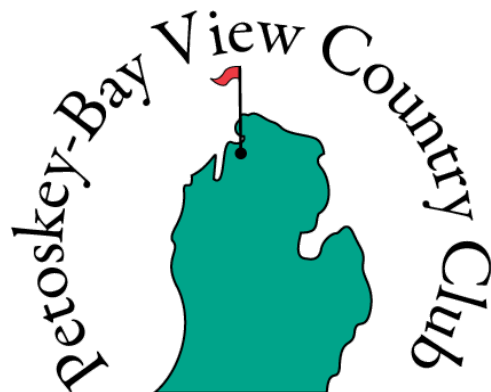


PETOSKEY-BAY VIEW COUNTRY CLUB

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Shareables

- SOUP DU JOUR** Cup 4 Bowl 6
Seasonal Fresh Ingredients
- TOMATO BASIL** ^{GF} ^V Cup 5 Bowl 7
Puree of Fresh Tomatoes, Vegetables, Fresh Basil,
Topped with Aged Balsamic, and Parma Crisp
- CHICKEN WINGS** ^{GF} 14
Flame Roasted, Sweet & Spicy Jack Daniels Sauce,
Grilled Pepper Medley, Scallions
- TEXAS LETTUCE WRAPS** ^{GF} ^{VG} 14
Charred Corn, Red Bell Pepper, Jalapeño, Sweet
Onion, Southern Beans, Avocado, Cilantro Lime
Vinaigrette, Cashew Crème Fraiche, Crisp Romaine
Leafs
- MEDITERRANEAN PLATTER** ^{VG} 13
Traditional and Roasted Red Pepper Hummus,
Fresh Vegetables, Pickles, Peppers, Olives, Served
with Grilled Pita
- CAULIFLOWER PIZZA** ^V 16
Wood Fire Grilled Crust, Italian Cheese Blend,
Roasted Buffalo Cauliflower, Red Onions, Blue
Cheese Crème, Scallions



Established 1915

Vegetarian ^v Gluten Free ^{GF} Vegan ^{VG}

Two-Handers

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

- SIGNATURE BURGER** 15
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** 15
Thin Sliced Corned Beef, Grilled Deli Rye,
Baby Swiss Cheese, Thousand Island
Dressing, Sauerkraut
- PBVCC B.E.L.T.** 14
Thick Cut Sugar-Cured Bacon, Butter Bibb
Lettuce, Plum Tomatoes, Over Easy Egg,
Cracked Black Pepper Aioli, Toasted
Peppered Sourdough
- CHICKEN CLUB** 15
Fire Grilled Chicken Breast, Swiss Cheese,
Pickles, Shredded Iceberg, Heirloom Tomato,
Bacon- Bourbon Jam, Challah Roll
- ORIENTAL SLIDERS** 15
Asian Inspired Ground Turkey, Sriracha-
Sesame Aioli, Pickled Vegetable Slaw, Baby
Spinach, Grilled Brioche Buns
- MICHIGAN PERCH** 17
Flash Fried Great Lakes Perch, Lemon Caper
Remoulade, Seasoned French Fries
- BUILD YOUR OWN DELI** Full 14 Half 9
Black Forest Ham, Smoked Turkey, Corned
Beef, Chicken or Tuna Salad, Choice of Fresh
LTO, Cheese, Condiments, Toasted Artisan
Bread

Entrée Greens

*Add Crispy Tofu 4, Grilled Chicken 6,
Salmon 7, Shrimp 8, Steak 9*

- 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} 13
Artisan Greens, Sliced Apples, Strawberries,
Blueberries, Dried Cherries, Sharp White
Cheddar, Candied Walnuts, Raspberry Walnut
Vinaigrette
- BISTRO SALAD** ^{GF} 13
Young Spinach, Roasted Fingerlings, Heirloom
Grape Tomatoes, Shaved Red Onion,
Asparagus, Crispy Bacon, Dijon Vinaigrette,
Over Easy Egg

Upcoming Events

Thursday, May 6 Happy Hour starts 4-6 PM
(Every Thursday of May)

Sunday, May 9 Mother's Day Brunch
(Reservations Required)

Saturday, May 22 Taste of PVCC at 6 PM
(RSVP Required)

Monday, May 31 BBQ Buffet 11 AM-3 PM

*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.