

PETOSKEY-BAY VIEW COUNTRY CLUB

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Shareables

CAPRESE ^{GF V} 12
Heirloom Tomato, Fresh Mozzarella,
Garlic Infused Olive Oil, Aged
Balsamic Glaze, Fresh Basil

MONGOLIAN TIPS 14
Prime Tenderloin, Sesame Ginger
Hoisin, Crushed Peanuts, Micro Pea
Shoots, Sesame Seeds, Served with
Toast Points

CALAMARI 14
Flash Fried Squid Steak, Sweet Red
Onion, Capers, Tomato Concassé,
Citrus Beurre Blanc

DUCK CROSTINI 15
Fire Grilled Baguette, Duck Confit,
Brie Cheese, Michigan Cherry-
Shallot Compote, Micro Arugula

CHICKEN WINGS ^{GF} 14
Flame Roasted, Sweet & Spicy Jack
Daniels Sauce, Grilled Pepper
Medley, Scallions

LOBSTER WONTONS 14
Stuffed Crispy Wonton, Maine
Lobster, Mascarpone, Lemon Zest,
Fresh Dill, Truffle Arugula Salad,
Grated Parmesan, Balsamic
Reduction

TEXAS LETTUCE WRAPS ^{GF VG} 14
Charred Corn, Red Bell Pepper,
Jalapeño, Sweet Onion, Southern
Beans, Avocado, Cilantro Lime
Vinaigrette, Cashew Crème, Crisp
Romaine Leaves

Soups + Salads

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

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 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

SHRIMP COBB ^{GF} 21
Baby Romaine, Blue Cheese
Crumbles, Roasted Corn,
Avocado, Hard Cooked Egg,
Smoked Bacon, Cajun Shrimp,
Scallions, Cilantro Lime
Vinaigrette

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

SALMON SANDWICH 14
Fire Grilled Faroe Island Salmon,
Baby Arugula, Shaved Sweet
Onion, Sundried Tomato Pesto
Aioli, Ciabatta Roll

PBVCC B.E.L.T. 14
Thick Cut Sugar-Cured Bacon,
Butter Bibb Lettuce, Plum
Tomatoes, Over Easy Egg,
Cracked Black Pepper Aioli,
Toasted Pepper Sourdough

Local Suppliers

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

Butcher's Block

*Served with Club Salad or
Soup Du Jour*

FILET MIGNON ^{GF} 36
Hand-Trimmed Prime Tenderloin,
Cabernet-Shallot Compound
Butter, Demi-Glace, Whipped
Yukon Potato, Broccolini
Pairing: Napa Cut Cabernet

LAMB CHOPS ^{GF} 37
New Zealand Grilled Rack,
Mustard-Thyme Jus, Smoked
Tomato Chutney, Au Gratin Potato,
Michigan Asparagus
Pairing: Donati Cabernet Franc

PORK TOMAHAWK ^{GF} 29
Organic Frenched Chop, Smokey
BBQ Honey Butter, Roasted
Fingerlings, Sautéed French Beans
Pairing: Catena Malbec

Entrées

*Served with Club Salad or
Soup Du Jour*

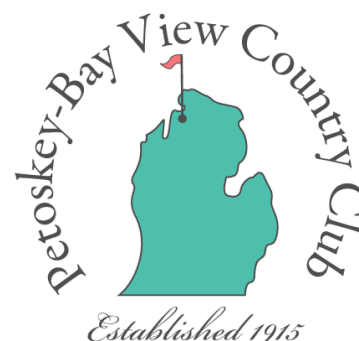
PACIFIC HALIBUT ^{GF} 39
Pan-Seared Halibut, Organic
Carrot, Asparagus Tips, Bronze
Fennel Beurre Blanc, Basil Infused
Oil
Pairing: Donati Chardonnay

MICHIGAN PERCH 29
Sautéed Great Lakes Perch,
Caper Beurre Blanc, Wild Rice
Pilaf, Broccolini
Pairing: Tolley Pinot Grigio

CEDAR PLANK SALMON ^{GF} 29
Cedar Scented Fire Grilled
Salmon, Lemon Lavender
Preserves, Roasted Fingerlings,
Asparagus
Pairing: Crossings Sauvignon Blanc

CHICKEN MARSALA 28
Lightly Breaded and Pan-Seared,
Exotic Mushroom Blend, Sweet
Marsala, Herbed Pappardelle,
Broccolini
Pairing: Roth Pinot Noir

PROTEIN BOWL ^{GF VG} 22
Steamed Brown Rice, Black
Beans, Red Quinoa, Avocado,
Wilted Spinach, Blistered
Heirloom Tomato, Tahini Lemon
Vinaigrette, Crispy Lotus Root
Pairing: Kabinett Riesling



GF Gluten-Free V Vegetarian VG Vegan

*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.