

LUNCH MENU

Gull Landing

Pentwater MI

*BURGERS/BASKETS

Our half pound antibiotic and GMO free burgers (TR Natural) are char-grilled to medium/well.

Burgers and baskets served with a choice of crispy french fries, creamy coleslaw or a cup of our soup of the day plus Vienna dill pickle spear.

Substitute for onion rings or sweet potato wedges, \$3 more.

Vegi Option

Any burger may be substituted for the plant only "Impossible Beef" when available. It does contain soy and wheat and is a \$3 additional charge.

★ LANDING CHEESEBURGER

Char-grilled Angus beef topped with choice of cheese plus lettuce, tomato & sweet onions on a brioche bun. 12.75
Burger without cheese 11.00

★ BBQ BACON BURGER

Char-grilled Angus beef topped with honey BBQ sauce, melted cheddar cheese and crisp bacon plus lettuce, tomato & sweet onions on a brioche bun. 14.50

★ BOURBON BURGER

Char-grilled Angus beef topped with sweet bourbon sauce and two gourmet deep fried onion rings. plus leaf lettuce, tomato & sweet onions on a brioche bun. 14.50

★ GULL LANDING PATTY MELT

Locally baked swirl rye, 1000 Island and 1/2 lb char-grilled Angus beef topped with melted Swiss cheese, sliced raw onions and tomato. 13.00

FISH TACOS

Golden Ale battered cod wrapped in two soft taco shells with chopped fresh tomatoes, lettuce and cheddar cheese. Our own Southwest sauce on the side. 13.00

CHICKEN TENDERS BASKET

Potato chip coated tenders deep fried and served with choice of dipping sauce. 12.50

COD BASKET

Golden Ale battered and deep fried fillets served with lemon and house made tartar sauce. 14.00

SHRIMP BASKET

Ten deep fried fantail shrimp served with lemon and our own cocktail sauce. 15.00



VEGI BURGER

Grilled chipolte black bean burger topped with choice of cheese plus lettuce, tomato, onion and avocado. Served on grilled brioche roll with Southwest sauce on the side. The bean burger does contain egg white. 14.00

We take food allergies seriously. We have ingredient lists for most of the items on our menu. Your server is happy to bring you the list, and alert the kitchen.

*EATING RAW OF UNDER COOKED FISH, MEAT OR POULTRY MAY CAUSE ILLNESS.

SANDWICHES

Sandwiches served with choice of french fries, soup or coleslaw plus a Vienna pickle spear.

Substitute sweet potato wedges or onion rings \$3 more.

Gluten free bun available for all sandwiches and burgers for an additional charge.

RUEBEN

Detroit swirl rye bread, 1000 Island dressing, 1/2 lb of our own daily made corned beef, fresh sauerkraut & melted Swiss cheese. 14.00

CHICKEN CLUB

8 oz steakhouse grilled chicken breast with sliced avocado, 3 slices of crisp bacon and melted Swiss cheese. Served on a grilled rosemary focaccia roll with lettuce, tomato and sweet onion. Cilantro aioli served on the side. 15.00

Plain Chicken Sandwich 11.00

🍷 PORTABELLA SANDWICH

Large char-grilled portabella cap topped with smoked gouda cheese and crisp bacon. Served on an onion bun with horseradish sauce on the side. (Vegetarian or Vegan? Substitute avocado for the bacon, hummus for the cheese and pita for the bun.) 15.75

WALLEYE SANDWICH

Deep fried Walleye on focaccia bread with melted provolone, hot sweetie pickles, lettuce and tomato. Served with sriracha mayo and cole slaw on the side. 19.00

CHICKEN SALAD CROISSANT

All white meat chicken, purple grapes, pecans and celery blended in our mayonnaise dressing. Served with lettuce and tomato on a light flaky croissant. 16.00

SALADS & PASTAS

Our lettuce is MI grown when available. We serve Ken's dressings on the side

(We use packets, it cuts down on plastic use and helps keep the fruit flies out of your way on the deck).

CAESAR

Crisp romaine topped with baked croutons, sliced red onions, slivers of parmesan cheese and your choice of char-grilled chicken breast or deep fried coconut shrimp. Served with baguettes and butter. 16.00

Plain Caesar 10.00 Grilled Salmon Caesar +9.50

PENTWATER SALAD

Organic mixed greens topped with dried Michigan cherries, sliced red onions, grape tomatoes, beet & carrot spirals with five coconut fried shrimp or grilled steakhouse chicken breast. Sliced baguettes and butter. 16.50

Grilled Salmon Pentwater Salad +9.50

🍷 WEDGE SALAD

Iceberg lettuce, two large deep fried onion rings, crisp bacon (or extra onion rings for vegetarian option), crumbled blue cheese and grape tomatoes with blue cheese dressing on the side. Baguettes and butter 13.00

🍷 STUFFED SHELLS

Three cheese stuffed shells baked in Italian sausage marinara. (Vegetarian? Order this without the sausage and we will top with extra cheese.) with parmesan/garlic bread stick. 15.00

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V LUNCH THAI SHRIMP PASTA

Breaded shrimp (or grilled portabella for a vegetarian option), lots of sauteed vegetables and linguine tossed with our own peanut Thai sauce.

Gluten free pasta available. 15.00

ENTREES

Entree side choices: Truffle Mashed Potatoes, Baked Acorn Squash with Butter and Brown Sugar, Baby Bakers with Sour Cream and chives, or Steamed Vegetable of the day,

SALMON

Fresh Atlantic salmon char-grilled and topped with your choice of creamy dill sauce or sweet bourbon sauce. Served on garlic sauteed kale. 26.00

LOBSTER CAKES

Two cakes stuffed with lobster, topped with flaked crab meat and drizzled with Alfredo. Served on organic greens and grape tomatoes. 16.00

PECAN TILAPIA

Petite fillet baked in honey and crushed pecans, served on truffle mash potatoes plus a choice of side. 14.00

V - vegetarian/vegan

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