



GULL LANDING  
Pentwater MI  
DINNER MENU

WE TAKE FOOD ALLERGIES VERY SERIOUSLY. MOST OF OUR RECIPES AND MENU ITEM INGREDIENTS ARE AVAILABLE. ASK YOUR SERVER FOR A COPY OF THE INGREDIENTS.

## ENTREES

Dinners served with one of the following: Baked Acorn Squash with Butter and Brown Sugar, Steamed Vegetable of the Day, Truffle Mashed Potatoes or Baby Baked Potatoes with sour cream and chives.

If you would like to substitute our house salad for your side choice, there is an additional \$3.50 charge.

### **Salmon**

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

### **Lobster Cakes**

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

### **Walleye**

Lake Superior walleye rolled in cashews and bread crumbs, topped with Michigan cherry and hazelnut liqueur butter, served on sauteed garlic kale. 26.00

### **Parmesan Whitefish**

Fresh Great Lakes whitefish fillet baked in a creamy parmesan sauce served on sauteed garlic kale. 23.00

### **Meatloaf**

Made with fresh beef and pork, baked daily and topped with mushroom gravy on truffle mashed potatoes plus a choice of side. 16.00

### **\* American Kobe Sirloin**

Organic grass feed steak char-grilled to order and topped with local specialty mushrooms sauteed in white wine 21.00

### **\* Prime Rib**

12 oz all natural Angus beef rubbed with spices and slowly roasted in-house daily. 32.00

### **Michigan Lake Perch**

A half pound of Michigan lake perch dipped in craft beer, rolled in dill and herb breading, then deep fried to golden brown. 26.00

### **Pecan Tilapia**

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

**Add Mycopia Specialty Mushrooms (from Scottville MI) sauteed in a white wine to any meal. \$4.50**

**When eating on the Deck at dusk, please be advised that your steak or burger will look more well done than it actually is.**

**\* Eating under cooked fish, meat or poultry may cause illness.**

Gluten free buns and pasta available for an additional charge.

## BURGERS & BASKETS

All served with dill pickle spear plus choice of: crisp fried french fries, creamy cole slaw or cup of our soup of the day. Substitute for onion rings or sweet potato wedges for \$3 more.

Antibiotic and GMO free burgers are char-grilled to medium/well and served on a brioche roll.

### Vegi Option

All burgers may be substituted for completely plant made "Impossible Beef" burger for an additional \$3 when available. Does contain wheat and soy.

### \*Landing Cheeseburger

1/2 lb char-grilled Angus beef topped with choice of cheese served on a brioche roll with lettuce, tomato and onion. 12.75

Landing Burger without cheese 11.00

### \*BBQ Bacon Burger

1/2 lb char-grilled Angus beef topped with honey BBQ sauce, melted cheddar cheese and crisp bacon. Served on grilled brioche roll with lettuce, tomato and onion. 14.50

### \*Bourbon Burger

1/2 lb. burger topped with sweet bourbon sauce and two gourmet deep fried onion rings. Served on grilled brioche roll with lettuce, tomato and onion. 14.50

### Chicken Tenders Basket

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

### Golden Ale Cod Basket

Deep fried fillets in a light beer batter served with lemon and tartar sauce. 14.00

### Fried Shrimp Basket

Deep fried fantail shrimp served with lemon and cocktail sauce 15.00

## SANDWICHES

All sandwiches served with dill pickle spear and choice of: Crisp French Fries, Creamy Cole Slaw or cup of our Soup. Onion Rings or Sweet Potato Wedges available for an additional \$3.50

### Reuben

Detroit swirl rye, Thousand Island dressing, our own daily made corned beef, fresh sauerkraut plus melted Swiss cheese. 14.00

### Grilled Chicken Club

Char-grilled marinated chicken breast topped with avocado, crisp bacon and melted Swiss cheese. Served on a grilled rosemary focaccia roll with lettuce and tomato, fresh cilantro mayo on the side. 15.00

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## SALADS & PASTAS

Salads served with dressing on the side and sliced baguettes with butter.  
Ken's salad dressings served in packets on the side (less plastic waste and helps keep the fruit flies out of your way on the Deck).

### **Stuffed Shells**

Cheese stuffed shells topped with Italian sausage marinara and melted Italian cheeses. Served with a parmesan/garlic bread stick. Extra cheese and no sausage for a vegetarian option 16.00

### **Caesar**

Crisp romaine topped with baked croutons, sliced red onions, slivered parmesan cheese and choice of char grilled chicken breast, or coconut fried shrimp. 16.00  
Grilled fresh 8 oz Salmon fillet +\$9.50  
Plain Caesar 10.00

### **Thai Shrimp Pasta**

Breaded shrimp and sauteed vegetables in Thai peanut sauce over linguine. 21.00

### **Pentwater Salad**

Organic mixed greens topped with dried Michigan cherries, sliced red onions, grape tomatoes, beet & carrot spirals plus choice of grilled chicken breast or coconut shrimp. 16.50  
Grilled fresh 8 oz. salmon fillet +\$9.50

### **Wedge Salad**

Wedge of iceberg lettuce topped with deep fried onion rings, bacon slices, grape tomatoes and crumbled blue cheese. (Extra onion rings substituted for bacon makes this a vegetarian option) Served with blue cheese dressing on the side. 13.00

### **Sirloin Salad**

Organic mixed greens topped with crumbled blue cheese, sliced red onions, grape tomatoes, carrot and beet curls topped with GMO and antibiotic free char-grilled sirloin. 21.00

## VEGETARIAN/ VEGAN

***The Impossible Burger available as a substitute for any of our burgers. Only \$3.00 additional (When available)***

***Many vegetarian options are noted throughout our menu.***

### **Chipotle Black Bean Burger**

Vegetarian grilled burger topped with avocado and provolone cheese (bean burger does contain egg whites). Served with lettuce and tomato on a brioche onion roll with choice of french fries or cole slaw. 14.50

### **Portabella Sandwich**

Large marinated portabella cap char-grilled and served with avocado and melted smoked gouda cheese on an onion brioche roll. Served with horseradish sauce on the side. Vegan option? Substitute hummus for the cheese and salsa for the sauce plus vegan pita for the bun. Served with choice of french fries or cole slaw. 15.75

### **Portabella Thai Pasta**

Sauteed mushroom caps and fresh vegetables in Thai peanut sauce over a bed of spaghetti. 20.00

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