

Fall Menu

Gull Landing · Pentwater MI

Starters

Smoked Fish Charcuterie Board

Wild caught sockeye salmon smoked fish dip, sweet smoked salmon jerky, smoked whitefish fillet, slivers of beemster cheese (a rich slightly almond flavored cheese), Hot Sweetie pickle chips, red grapes plus sliced baguettes. 15.00

Hummus and Feta Cheese Dip

Creamy hummus blended with feta and spices. Served with vegan pita slices (your choice deep fried or not) 14.00

Chicken Wings

Ten crispy bone in wings tossed in your choice of Honey BBQ, Red Hot or our Sweet Asian Orange sauce. 12.00

Chicken Quesadilla

Fajita chicken and melted cheddar cheese in grilled in a flour tortilla served with diced lettuce and tomato plus sour cream & salsa. (Avocado instead of chicken for a vegi option) 14.00

Ahi Tuna

Fresh ahi tuna rolled in sesame seeds and cajun seasoning seared to rare and served with fresh slices of ginger, soy sauce and wasabi aioli. 9.00

Stuffed Portabella Mushroom

A large mushroom cap stuffed with our feta and sun dried tomato cheese ball rolled in Panko and baked until golden brown. Served with sliced baguettes to mop up all the extra melted cheese. 13.00

Food allergies are very important to us. If you have an allergy please let your server know. She will alert the kitchen and we will do all we can make your visit safe.

Advisory: Consuming raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

Entrees

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

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 (Available after 4pm)

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

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

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

Salads & Pastas

Salads served with dressing on the side and sliced baguettes with butter.

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

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

Thai Chicken Pasta

Breaded chicken and sauteed vegetables in a Thai peanut sauce. 19.00

Burgers & Baskets

All served with dill pickle spear plus choice of: crisp fried french fries 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

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

***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

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

Sandwiches

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

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

Reuben

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

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

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

Gluten free buns and rice noodles available for an additional charge