

THE GRILLE

AT
MANISTEE NATIONAL



GRAZING

BAVARIAN SOFT PRETZEL - 12

Large traditional Bavarian pretzel — soft, gooey, and slightly salty. Served with jalapeño-bacon cheese dip.

TAVERNA LOBSTER FLATBREAD - 12

Thin crust pizza with savory Pepper Jack cheese, topped with lobster and shrimp.

POPCORN PIKE PERCH - 14

Perch cut bite size then lightly breaded and fried. Served with lemon, garlic, and remoulade.

SMOKED WHITEFISH QUESADILLAS - 12

A zesty spread of local smoked whitefish and herbed cream cheese grilled in a flour tortilla. Served with fresh tomato & cucumber-dill relish.

SAVORY BREAD BUDS - 12

Cheese-stuffed mini boule bread topped with garlic oil, then baked. Served with balsamic dipping oil.

BRIE CHEESE FRITTERS - 12

Panko-breaded and lightly fried creamy bit of brie. Served with onion marmalade and flatbread crisps.

BEEF BRISKET NACHOS - 12

Our housemade beef brisket shredded on crispy tortilla chips, topped with Pepper Jack cheese and finished with sweet & tangy BBQ sauce and roasted tomato salsa.

SMOKED SALMON JERKY - 14

A unique, and tasty treat. Local smoked salmon served with Asaigo cheese spread, and Havarti and Gouda cheeses. Paired with crostini and flatbread crackers.

SALADS

CAESAR - 10

Crisp romaine lettuce tossed with our housemade Caesar dressing and finished with parmesan cheese and croutons.

ADD CHICKEN / PORTOBELLO MUSHROOM - 6

SALMON / SHRIMP / STEAK - 8

BUFFALO CHICKEN - 14

Romaine lettuce tossed with our housemade blue cheese dressing, baby tomatoes, and crisp celery. Topped with buffalo-glazed grilled chicken breast and blue cheese crumble.

BRISKET & BLUE - 14

Fresh greens with Roma tomato, sweet onion, and blue cheese crumble topped with slow-cooked, ancho-rubbed beef brisket. Served with choice of dressing.

THE RETREAT CAPRESE - 16

Fresh Roma tomatoes, buffalo-style mozzarella cheese, fresh basil, and greens. Served with basil balsamic vinaigrette.

YELLOWFIN NIÇOISE - 20

The classic French salad modernized with fresh hardboiled egg, potato, tomato, and ripe Kalamata olives. Topped with fresh grilled yellowfin tuna.

ENTRÉES

ENTRÉES COME COMPLETE WITH CHEF'S CHOICE
STARCH AND VEGETABLE

BEEF TENDERLOIN - 28

Beef tenderloin tails seasoned with fresh garlic and rosemary olive oil, then grilled. Served with our own red pepper demi-glace.

BUTTERMILK FRIED CHICKEN - 20

Juicy white meat chicken marinated in herbed buttermilk, then dusted in seasoned flour. Fried golden and served with summer succotash and a jalapeño cream sauce.

STEAK CONQUISTADOR - 28

Grilled Kobe top sirloin steak and large tiger shrimp, sautéed with garlic and herbs then finished with a decadent lobster bisque-style sauce.

GRILLED SALMON - 24

Fresh salmon fillets seasoned and grilled over an open flame. Finished simply with dill infused oil, cucumber relish, and fresh Romesco.

PASTA BANDITO - 22

Cajun-spiced shrimp and andouille sausage with roasted red peppers and fresh pico de gallo. Tossed with penne pasta in a spicy Alfredo sauce.

SHRIMP AND LOBSTER BUCATINI - 26

Sweet lobster meat and tender shrimp sautéed with bacon and finished in a lobster bisque-style sauce, all tossed with bucatini pasta.

SANDWICHES

SERVED WITH SEASONED
HOUSE-FRIED POTATO CHIPS

ADD FRENCH FRIES - 2

OLD-FASHIONED BURGER - 12

A brisket / chuck blend flame-broiled and served deluxe.

SWISS / PEPPERJACK / HAVARTI / PROVOLONE
CHEDDAR / BLUE CHEESE - 1.25 ea.

BBQ CHICKEN PESTO - 14

Marinated and grilled chicken breast with Swiss cheese, bacon, and sweet & tangy BBQ sauce. Served on a warm bun with pesto aioli spread.

PORTOBELLO MUSHROOM - 14

Grilled whole portobello mushroom topped with gourmet greens, roasted red peppers, onion marmalade, tomato, and pesto aioli.

BBQ BRISKET TACOS - 14

Slow-cooked ancho-rubbed beef brisket, shredded into soft tortillas. Topped with zesty BBQ sauce, Pepper Jack cheese, fresh slaw, and pico de gallo.

WARNING: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

Dinner options available after 4PM.