

STARTERS

SOUP CHOICES – Cup 3.00, Bowl 4.00

Michigan Smoked Whitefish Chowder, French Onion,
or Soup Du Jour

MARYLAND CRAB CAKES – 10.00

Petite True Maryland Crab Cakes (2) over Grilled Brioche with a Lemon Beurre Blanc

HANDMADE POTATO FRITTERS – 7.00

Flash Fried Potato Fritters (4) with Smoked Bacon and Smoked Cheddar Cheese with Chive Cream

PORTOBELLO FRIES– 7.00

Served with a Cilantro Aioli

CLASSIC SHRIMP COCKTAIL – 10.00

Jumbo Shrimp Cocktail (4) with Horseradish Cocktail Sauce
and Fresh lemon

BUFFALO MOZZARELLA PLATE – 9.00

Buffalo Mozzarella with Red and Yellow Tomato, Balsamic
Drizzle, Fresh Basil, and Grilled Baguette Slices

SPINNAKER DIP – 8.00

Spinach and Artichoke Au Gratin served with Fresh Tri Color
Tortilla Chips

Chip and Dip – 6.00

Tri Color Tortilla Chips with Fresh Salsa Fresco

SANDWICHES AND BURGERS

All accompanied by Fries, Fruit Salad, or House Made Old Bay Chips

DYC BURGER *– 8.00

8 oz. Certified Angus Beef Grilled to Order with your choice of Cheese (if you please) served on a Fresh Grilled Bakery Bun

GALLEY BURGER *– 10.00

8 oz. Certified Angus Beef Smothered with Caramelized Onions, Smoked Bacon, Sautéed Mushrooms, with American and Swiss Cheese on a Fresh Grilled Bakery Bun

GRILLED SUMMER VEGETABLE STACK – 9.00

Fresh Zucchini, Yellow Squash, Sweet Peppers, Roma Tomato, Spanish Onion, Portabello Mushroom, and Buffalo Mozzarella Stacked High on an Asiago Ciabatta with Basil Aioli

CHICKEN FRISCO WRAP – 8.00

Grilled Breast of Chicken, California Bibb Greens, Sliced Tomato, Smoked Bacon and Monterey Jack Cheese with Basil Aioli Wrapped in a Grecian Flat Bread

CLUB FRONT – 9.00

Shaved Turkey Breast, Smoked Bacon, Bibb lettuce, Sliced Tomato, Swiss Cheese, and Mayo Layered on Toasted Wheat or White

NEW YORK REUBEN – 8.00

Choice of Corned Beef or Shaved Turkey Smothered with Sauerkraut, Thousand Island and Swiss Cheese on Marble Rye

ROAST BEEF AND CHEESE PANINI MELT – 9.00

Shaved Prime Beef with Caramelized Vidalia Onions, Jack Cheese, and Horseradish Spread on Sour Dough

CHICKEN CARBONARA MELT – 9.00

Lightly Breaded, Fried Chicken Breast with Smoked Ham, Alfredo Sauce and Melted Mozzarella served on Grilled Asiago Ciabatta

BEER BATTERED COD – 9.00

Fresh Cod Hand Dipped in Beer Batter, Flash Fried and served
on Fresh Bakery Bun with Tartar Sauce

BETTER HALF – 8.00

Cup of Soup with Choice of Half Sandwich of Smoked Turkey, Honey Ham,
Roast Beef, Chicken or Tuna Salad with Swiss

Cheese on your choice of Bread

SALADS

CAESAR – 8.00

Crisp Romaine, Shredded Parmesan, Croutons, Cherry Tomato, and Pepperoncinis
Tossed in our Light Caesar Dressing

Add **Chicken 11.00, Grilled Salmon 13.00, Shrimp (4) 15.00**

THE BIG SALAD – 12.00

Chef's Blend of Seasonal Mixed Greens with Smoked Turkey, Honey Ham,
Chopped Bacon, Hardboiled Egg, Tomato, Cucumber, Carrots, Sweet Peppers,
Cheddar Cheese, Crumbled Bleu Cheese, and Croutons served with Ranch or
Italian Dressing

THE GRAND TRAVERSE – 10.00

Chef's Blend of Seasonal Mixed Greens with Fresh Raspberries, Strawberries,
Mandarin Oranges, Toasted Almonds, Jicama,

and Dried Michigan Cherries with our Raspberry Champagne Vinaigrette

Add **Chicken 12.00 Add Grilled Salmon 14.00**

ALL SUMMER LONG – 10.00

A Trio of Chicken, Tuna, and Fruit Salad served over House

Greens with Cucumbers, Tomato, Carrots, and Sweet Peppers with Grilled
Baguette Slices

PASTA

GRILLED VEGETABLE CAMPANELLE – 14.00

Fresh Zucchini, Yellow Squash, Sweet Peppers, Roma Tomato, Spanish Onion, and Portabello Mushroom Tossed in a Fresh Herb Infused Olive Oil with Fresh Parmesan

Add Chicken 16.00, Add Salmon 18.00

LOBSTER STUFFED RAVIOLI – 22.00

Maine Lobster Stuffed Pasta with Steamed Julienne

Vegetables in a

Light Saffron Broth or Boursin Cream Sauce

PENNE PRIMAVERA – 14.00

Fresh Seasonal Blend of Vegetables Sautéed with Fresh Garlic and Herbs Tossed with Penne Pasta in a Boursin Cream

Add Chicken 16.00, Add Salmon 18.00

ENTREES

All served with House Salad and choice of Baked Potato, Mashed Potatoes or Rice Pilaf to include Vegetable Du Jour

FILET MIGNON * – 29.00

8 oz. Center Cut Beef Tenderloin with Rosemary Demi

5 oz. Petite Filet – **21.00**

COMMODORE'S RIBEYE *- 24.00

14 oz. Choice Rib Eye Grilled and Served with Caramelized Mushrooms and Onions with Rosemary Demi

YELLOW LAKE PERCH – 22.00

Skinless Filets Lightly Dusted and Sautéed to order and served with a White Wine Lemon Beurre Blanc

LAKE SUPERIOR WHITEFISH – 20.00

Broiled with Fresh Lemon Juice or Blackened with Cajun Spice served with White Wine Herb Butter

SHRIMP SCAMPI – 22.00

Jumbo Shrimp (5) sautéed with Garlic, White Wine, Shallots and Fresh Parsley in a Lemon Beurre Blanc.

ATLANTIC SALMON – 19.00

Grilled, Blackened, or Broiled served with Sweet Chili Glaze or

White Wine Herb Butter

FRENCH CUT CHICKEN – 16.00

Fresh Organic Chicken Breast Marinated with Herb Infused

Olive Oil and Drizzled with Roasted Red Pepper Coulis and Basil Pesto Sauce

TRUE MARYLAND CRAB CAKES – 25.00

Twin Jumbo Lump Crab Cakes served over Grilled Brioche with

a Lemon Beurre Blanc

CAPTAINS FISH AND CHIPS – 16.00

Fresh Icelandic Cod Hand Dipped in our own Beer Batter and

Fried Golden served with Choice of Fries or House Made Old

Bay Chips with Tartar Sauce and Lemon

** Can be cooked to order: Regarding the safety of the item, written information is available upon request*