



The Inn at Stonecliffe
Mansion & Suites
MACKINAC ISLAND

BEGIN

Nicoise Salad

Petite Romaine | Marinated Olive | Cured Tomato | Haricot Vert | Hardboiled Egg | Radish

Lemon Herb Vinaigrette

\$12

Cudahy Salad

Field Greens | Dry Cherry | Gala Apple | Walnut | Blue Cheese | Champagne Honey Vinaigrette

\$12

Seared Duck Breast

Butternut Squash | Wild Rice | Toasted Pine Nuts | Cherry Gastrique

\$17

Whitefish Cakes Three Ways

Avocado Aioli | Dill Remoulade | Tomato Jam

\$17

Grilled Shrimp

Apricot Mango Chutney | Applewood Smoked Bacon | Cheddar Polenta

\$17

Lobster Sweet Corn Bisque

Lobster | Parsnip | Tomato Oil

\$12

Charcuterie

Selection of cured meats and assorted cheeses | Pickled Vegetables

\$18

EXECUTIVE CHEF MATT AVRAM

EXECUTIVE SOUS CHEF RODRIGO CANTU JR



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A service charge of 20% will be added for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

MAIN

Country Dijon Crusted Lamb Rack

Fingerling Potato | Roasted Carrot | Cabernet Demi
\$49

Grilled Great Lakes Walleye

Wild Grain Risotto | Baby Broccoli | Sauce Vierge | Sweet Micro
\$37

8oz Filet Mignon

Smashed Yukon Gold | Asparagus | Sauce Bearnaise | Confit Tomato | Shitake
\$49

Pan Roasted Chicken Breast

Cherry Confit | Andouille Swiss Chard | Sweet Potato Butternut Gratin
\$32

12oz New York Strip

Boursin Horseradish | Herb Frites | Haricot Vert
\$48

14oz DeVries Pork Chop

Brown Sugar Northern Beans | Summer Squash | Blueberry Fig Jam
\$34

Eggplant Cannelloni

Lemon Mascarpone | Cured Tomato Pesto | Cabernet Reduction | Toasted Naan
\$25

FINISH

Crème Brulée

Whipped Cream | Fresh Berries
\$10

Warm Pear Tart

Vanilla Bean Ice Cream
\$10

Popcorn Ball

JoAnn's Caramel Corn | Peanut Butter Ice Cream | Chocolate Ganache
\$10

Chocolate Pot de Crème

Whipped Cream | Raspberry
\$12

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