



The Inn at Stonecliffe
Mansion & Suites
MACKINAC ISLAND

BEGIN

Roasted Beet Salad

Baby Spinach | Goat Cheese | Tomato | Shaved Fennel | Honey Vinaigrette
\$12

Cudahy Salad

Field Greens | Dry Cherry | Gala Apple | Walnut | Blue Cheese | Champagne Vinaigrette
\$12

Seared Ahi Tuna

Sesame | Cucumber | Radish | Sriracha Gastrique
\$17

Whitefish Cakes Three Ways

Pesto Aioli | Dill Remoulade | Tomato Jam
\$17

Grilled Shrimp

Ginger Mango Chutney | Applewood Bacon | Cheddar Polenta
\$17

Lobster Sweet Corn Bisque

Lobster | Parsnip | Tomato Oil
\$12

Charcuterie

Cured Meats | Artisanal Cheese | Pickled Vegetables
\$18

EXECUTIVE CHEF MATT AVRAM

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.

8593 Cudahy Circle, Mackinac Island, MI 49757 | 906-847-3355 | www.theinnatstonecliffe.com



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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 | Smoked Cheddar | Cured Tomato | Shitake

\$49

Pan Roasted Chicken Breast

Michigan Cherry Confit | Haricot Vert | Sweet Potato Hash

\$32

12oz New York Strip

Boursin Horseradish | White Cheddar Potato Gratin | Portobello Sauté

\$50

14oz DeVries Pork Chop

Brown Sugar Northern Beans | Summer Squash | Blueberry Fig Jam

\$34

Parmesan Risotto

Roasted Vegetables | Toasted Naan | Tomato Ragout

\$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 Trio

Chef's changing selection of all things chocolate

\$12

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