



## STARTERS

**Fajita Chicken Quesadilla \$16**

Flour tortilla filled with fajita chicken, sautéed peppers and onions, and Cheddar Jack cheese. Served with fresh salsa, and shredded lettuce.

**Bogey's Brussels \$14**

Fresh Brussel sprouts, chopped, and flash fried. Tossed in Parmesan and red wine vinegar. Local Favorite!

**Calamari \$20**

Lightly dusted and fried. Served over fresh greens with remoulade.

**Whitefish Chowder \$8**

House specialty! Michigan Whitefish, with fresh vegetables, bacon, and red skin potatoes.

**Country Inn Tomato Basil Soup \$7**

Classic recipe from the Leelanau Country Inn!

## SALADS

*Add grilled chicken breast \$6*

*Add Pan-Seared **Carlson's** Whitefish \$8*

**Sisson's Bleu \$15**

Romaine wedge, bleu cheese crumbles, bacon, red onion, and tomato. **Sisson's** Authentic French dressing.

**Caesar Salad \$14**

Tossed Romaine lettuce, parmesan, and house-made croutons.

**Southwest \$15**

Chopped Romaine, tossed in corn salsa, bacon, tortilla strips, tomato, and Queso Fresco. Chipotle crema dressing.

**Leland Lodge Signature Salad \$16**

Tossed Romaine lettuce, Bleu Cheese, candied pecans, dried cherries. House-made maple vinaigrette dressing.

## SANDWICHES

**Classic Rueben \$17**

Louie's Corned beef, sauerkraut, Swiss cheese, and house made Thousand Island dressing. Served on Detroit Rye bread.

**Bogey's BLT \$14**

Stacked bacon, lettuce, tomato, and mayonnaise. Served on Brioche bun. *Add fried egg \$2*

**The Country Club \$17**

Turkey, ham, house bacon, lettuce, tomato, mayonnaise, Cheddar cheese. Served on sourdough.

**Perch Sandwich \$24**

Wild caught Canadian Yellow Belly Lake perch, lightly dusted and fried. Served on Brioche bun with lettuce, pickle and mayonnaise.

**Whitefish Sandwich \$20**

**Carlson's** Great Lakes Whitefish, lightly dusted and fried. Served on Brioche bun with lettuce, pickle, and mayonnaise.

**Fish Tacos \$18**

Fried Icelandic Cod, Queso Fresco, latin slaw, topped with Chipotle crema. Served with tortilla chips and side of fresh salsa.

## SMOKED WINGS

**Smoked Wings \$22**

One dozen brined, house smoked, fried chicken wings. Tossed in dry rub and served with choice of sauces. Pick one dry rub and two sauces. Additional sauces \$1.50

**Dry Rubs**

Randall's BBQ Rub • Chipotle • Lemon Pepper • Salt & Vinegar

**Sauces**

BBQ • Blue Cheese • Buffalo • Garlic Parmesan • Mango Habanero • Ranch • Sweet Chili

## FLATBREADS

**Italian Flatbread \$18**

Thin crust flatbread with marinara sauce. Topped with prosciutto, roasted cherry tomatoes, basil, and balsamic glaze.

**BBQ Chicken \$17**

Thin Crust flatbread with house BBQ. Mozzarella cheese, chicken breast, green onion, and bacon.

**Buffalo Chicken \$17**

Thin crust flatbread with Buffalo ranch sauce. Mozzarella, chicken breast, bacon, and blue cheese crumbles.

**Pesto Margherita \$18**

Thin crust flatbread with pesto. Mozzarella, tomato, and fresh basil.

## BURGERS

**The Comet \$16**

Lettuce, tomato, pickle, red onion, American cheese, and bacon.

**The Swiss & Cap \$16**

Sautéed mushrooms, Swiss cheese, caramelized onions, and mayonnaise.

**The Leelanau \$15**

Lettuce, tomato, onion and cheddar cheese.

**The Marie \$17**

Fried egg, bacon, lettuce, tomato, and cheddar cheese.

Burgers and sandwiches are served with Great Lakes potato chips.

*Add seasoned fries \$3*

*Add sweet potato fries \$3*

**Burger is certified organic grass fed Michigan beef**

## BASKETS

**Whitefish \$26**

**Carlson's** Great Lake Whitefish, lightly dusted and fried. Served with house-made remoulade sauce, slaw and Great Lakes potato chips.

**Yellow Belly Lake Perch \$30**

Wild caught Canadian Yellow Belly perch, lightly dusted, and fried. Served with house-made remoulade sauce, slaw and Great Lakes potato chips.

Ask your server about menu items that are cooked to order or served raw.

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