



STARTERS

Pearl Street Nachos \$18

Fried tortillas, individually loaded with house-smoked pulled pork, black beans, Cheddar Jack cheese. Served with sour cream and fresh salsa.

Pulled Pork Quesadilla \$17

House-smoked BBQ Pulled pork, Cheddar Jack cheese, roasted corn salsa blend. Served with sour cream and fresh salsa.

Garlic Parmesan Fries \$15

Fresh Parsley, garlic aioli. Tossed in grated Parmesan cheese.

Pesto Margherita Flatbread \$18

Stone Fire naan bread, Mozzarella cheese, pesto, tomato, fresh basil.

Smokehouse Flatbread \$20

Stone Fire naan bread. Pulled pork, chicken breast, bacon. Cheddar Jack cheese, red onion green onion. House made BBQ sauce

Smoked Wings \$22

One dozen brined, house smoked, fried chicken wings. Tossed in your choice of dry rub or house made sauce.
Additional sauces \$1.50

Sauces: Chipotle Honey Garlic, Sweet Chili, White BBQ, Garlic Parmesan, Buffalo, House-made BBQ.

Dry Rubs: Lemon Pepper, Cajun, Randall's BBQ

SMASH BURGERS

The Leelanau \$17

Lettuce, tomato, onion, pickle, and American cheese. **Add Bacon \$4**

The Olive \$16

Swiss cheese, and house made green olive spread.

The Swiss & Cap \$17

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

The Veggie \$16

Certified organic! Lettuce, tomato, onion and mayonnaise

Burgers and sandwiches are served with Great Lakes potato chips.

Add seasoned fries \$2
Add sweet potato tots \$3

Burger is certified organic grass fed Michigan beef

KIDS MENU \$14

Includes fries and small drink

Cheeseburger

Grilled Cheese

Chicken Tenders

Mac & Cheese

SALADS

Add Grilled Chicken Breast \$6

Add Pan-Seared Whitefish \$8

Beet Salad \$16

Mixed greens, roasted beets, pickled red onion, goat cheese. House-made maple vinaigrette dressing.

Caesar Salad \$14

Tossed romaine, parmesan, and house-made croutons.

Southwest \$15

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

Leland Lodge Signature Salad \$16

Mixed greens, Bleu Cheese, candied pecans, dried cherries. House-made maple vinaigrette dressing.

SANDWICHES

Stacked Pulled Pork \$16

House smoked BBQ pulled pork, cole slaw, pickles. **Lodge Classic!** Served on Brioche Bun. **Add choice of cheese \$2**

Bogey's BLT \$15

Stacked bacon, lettuce, tomato, mayonnaise. Served on Sourdough bread. **Add fried egg \$2**

The Turkey Club \$17

Turkey, bacon, lettuce, tomato, mayonnaise, Cheddar cheese. Served on Sourdough.

Chicken Bacon Ranch \$16

Breaded Chicken breast, bacon, Swiss cheese, lettuce, tomato, onion, and house made Ranch. Served on Brioche bun.

Whitefish Sandwich \$20

Great Lakes Whitefish, lightly dusted and fried. Served on Brioche bun with lettuce, pickle, and house-made tarter sauce.

Whitefish Tacos \$18

Blackened Whitefish, Queso Fresco, latin slaw, topped with Chipotle crema sauce.

BASKETS

Whitefish \$26

Great Lake Whitefish, lightly dusted and fried. Served with house-made tarter sauce, cole slaw and Great Lakes potato chips.

Yellow Belly Lake Perch \$30

Yellow Belly perch, lightly dusted, and fried. Served with house-made tarter sauce, cole slaw and Great Lakes potato chips.

SOUP

Whitefish Chowder \$8

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

Chef's Choice Soup \$7

Our chefs prepare quality soups with excellent flavor and fresh ingredients. Ask your server for daily choice.

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.



COCKTAILS

Maple Old Fashioned \$12

Woodford Bourbon Maple Syrup, Bitters, and Splash of Soda.

French Gimlet \$14

Tito's Vodka, Lime Juice, St. Germaine, Simple Syrup, and Splash of Chardonnay.

Country Club Spritzer \$14

Tito's Vodka, Ginger Ale, and Pineapple Juice.

Golden Margarita \$13

Classic Margarita with Espolón Tequila, Grand Mariner Float.

Boathouse Spritzer \$12

Boathouse Bubbly Riesling, Passoa Tropical Fruit Liqueur, and Grapefruit Juice.

Cherry Mule \$14

Cherry Vodka, Traverse City Whisky Co. Cherry Syrup, Ginger Beer.

BEER & CIDER

Draft Selection

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|------------------------|-----|
| Atwater Dirty Blonde | \$6 |
| Bell's Two Hearted | \$6 |
| Bell's Seasonal | \$6 |
| Bud Light | \$4 |
| Right Brain Hawk Owl | \$6 |
| Labatt | \$4 |
| Leinenkugel's Seasonal | \$6 |
| Grand Armory Brown Ale | \$6 |

Bottle Selection

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| Bud Light | \$4 |
| Coors Light | \$4 |
| Corona | \$5 |
| Guinness | \$6 |
| Heineken | \$5 |
| N/A Heineken | \$5 |
| Labatt | \$4 |
| Labatt Light | \$4 |
| Michelob Ultra | \$4 |
| Miller Light | \$4 |

Cider

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| Incider Dry Cider | \$6 |
| Tandem Clear Conscience | \$6 |

Spritzer

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| Long Drink | \$5 |
| Regular, Peach | |
| High Noon | \$5 |
| Grapefruit, Watermelon | |

WINE LIST

Leland Lodge Series

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| Lodge Red, Bel Lago Leelanau | 11/38 |
| Lodge White, Bel Lago Leelanau | 11/38 |

White Selections

Chardonnay

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| Woodbridge, California | 8/28 |
| Chateau Fontaine, Leelanau | 11/38 |
| Kendall Jackson, California | 12/40 |

Pinot Grigio

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|-------------------------------|-------|
| Woodbridge, California | 8/28 |
| Boathouse Vineyards, Leelanau | 13/42 |

Sauvignon Blanc

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| Woodbridge, California | 8/28 |
| Black Star, Leelanau | 10/36 |
| White Haven, New Zealand | 12/40 |

Leelanau Reisling

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| Woodbridge, California | 8/28 |
| Chateau Fontaine, Dry | 10/36 |
| Black Star, Late Harvest | 13/42 |

Red Selections

Cabernet

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| Woodbridge, California | 8/28 |
| H3 Cabernet, California | 10/36 |
| Duckhorn, Napa Valley | 13/42 |

Pinot Noir

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| Boathouse, Leelanau | 12/40 |
| Belle Glos, Monterey | 13/42 |

DESSERTS

Sisson's Brownie \$9

Sisson's home-made brownie served with a scoop of vanilla bean ice cream.

Rootbeer Float \$8

Vanilla Bean ice cream topped with Stewarts root beer.

Cookie and Ice Cream \$9

Three famous Lodge cookies served warm with a scoop of vanilla bean ice cream.

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