



TO START

Dancing Crane Bavarian Pretzel	13
A one-pound behemoth made specifically for the Inn, this chewy & delicious old world labor of love is baked using a touch of rye & is served with our ByGeorge Disco Fondue	
Skillet Beer Cheese & Chips	11
Our house made beer cheese made with By George elephant disco with warm tortilla chips Make it with brisket chili queso for +3	
Fried Mushrooms	11
Fresh hand-battered portobello mushrooms served with creamy horseradish	
Mozzarella Wedgies	12
Six wedges golden fried with shelter bay marinara or ranch for dunking	
Boneless Wings	14
Tossed in your choice of bbq, buffalo or "trailblazer" our signature sweet and spicy sauce!	
Duck Tenders	17
Basket of crispy duck tenders served with our signature blueberry jalapeño sauce	
Burn Barrel Nachos	19
Traditional nachos covered in melted cheddar jack, our signature steak chili, disco fondue, shredded lettuce, tomatoes black olives, jalapeños, salsa & sour cream	
Lobster Nachos	21
Tortilla chips covered in warm lobster, melted cheddar, disco fondue, tomato, jalapeño, black beans & chipotle crema	
Onion Ring Tower	12
Beer battered king cut onion rings served with bonfire mayo & ranch for dunking	
Bacon & Cheddar Potato Skins	12
Finished with fresh chives and super ranch	
Crab Stuffed Jalapeño Poppers (GF)	17
Bacon wrapped then hardwood grilled with bacon & raspberry sauce	
Garlic Shrimp Bucket	16
Black tiger shrimp served in dark beer, old bay butter & garlic toast on the side	
Artichoke Dip	13
Our homemade recipe starts with grilling artichokes over hardwood, garlic sautéed spinach & finishes with freshly grated parmesan. Served with tortilla chips	
Tray of Fries	9
A pile of beer battered fries for you and your friends!	

BURGERS

All burgers at the Brownstone come with old bay chips & a dill pickle spear. Switch to beer battered fries or onion rings +2

S.R.C. Burger	15
8oz, lettuce, tomato, onion, bacon brioche bun Choice of American, Swiss, Cheddar, Smoked Gouda, Blue Cheese, Ghost Pepper American add Bacon +2.5 add Sautéed Mushrooms +2.5 add Sautéed Onions +1	
Cobblestone Jones Burger	17.5
Hickory smoked bacon, smoked gouda, onion straws, bbq sauce, lettuce, tomato & horseradish dressing	
Not in the Mitten Anymore Burger	17
Plethora of earthy mushrooms, teriyaki glaze, swiss, lettuce, tomato, onion & mayo	
Heaven On Earth Burger	17
Cajun seasoning meets ghost pepper American cheese, candied jalapeño peppers, onion straws, lettuce, tomato & our chipotle crema	
Black & Blue Burger	17.5
Cajun seasoning, blue cheese, bacon, lettuce, tomato, onion & mayo	
Beyond Burger	17
8oz, plant-based burger, lettuce, tomato, onion, pretzel bun Choice of American, Swiss, Cheddar, Smoked Gouda, Blue Cheese, Ghost Pepper American	

HANDHELDS

All handhelds at the Brownstone come with old bay chips & a dill pickle spear. Switch to beer battered fries or onion rings +2

Surf & Turf Cheesesteak	19	without shrimp 17
Shaved sirloin steak, shrimp, caramelized onions, peppers, American, provolone & chili lime aioli on a chewy Italian style roll		
Lobster Grilled Cheese	21	
Lobster piled high with pepper jack cheese & bacon on Texas toast with a cup of our whitefish chowder for dipping!		
Lake Fish Po Boy	18	
Lightly dusted walleye or perch topped with lettuce, tomato & green chile tartar on an old bay butter toasted amoroso roll		
The Stone's Famous Perch Tacos	19	
Beer battered perch nestled in flour tortillas with cabbage, monterey jack, salsa & chipotle crema		
Brisket Dip	18	
Tender braised brisket piled high with sharp cheddar, caramelized onions, spinach & horseradish dressing with root beer au jus for dipping		
Elk Meatloaf Melt	18	
Our famous meatloaf loaded with mozzarella, provolone & marinara between butter grilled Trenary rye		
Chicken Club	16	
Grilled chicken breast or crispy chicken tenders with bacon, swiss, lettuce, tomato, buttermilk ranch dressing & maple mustard on a pretzel bun		

BASKETS

Lake Fish Basket	21
Walleye or perch lightly fried with beer battered fries, house made chile tartar sauce, coleslaw & lemon	
Coconut Shrimp Basket	19
Sweet coconut shrimp with fries, coleslaw & pineapple whammy sauce	
Jumbo Fried Shrimp Basket	19
Lightly breaded, served with fries, coleslaw & cocktail sauce and lemon	
Chicken Tender Basket	17
Crispy chicken tenders with fries, coleslaw & choice of dipping sauce	

Ask your server about menu items that are cooked to order or served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We reserve the right to add 20% gratuity to parties of 5 or more.

CHOWDAH AND SOUP

Make It A Bread Bowl | 3

Dennis & Paul's Whitefish Chowder (GF) 8/12
Bowl of creamy chowder teaming with **VanLandschoot & Sons** whitefish, succulent clams, sweet baby scalloped potatoes & a splash of dry sherry. With oyster crackers

Swiss Au Gratin 8/12
Like french onion, but only creamier, with apple brandy, croutons & swiss

Gale Force Brisket Chili 8/12
A prize winning blend of secret spices, beans & beef combine to create a truly one of a kind chili only found at the "Stone" finished with sharp cheddar & sour cream. Add jalapeños for an extra kick!

SALAD

Choice of Protein: All protein can be plain, blackened, or Jamaican jerk

6oz Chicken Breast +9 | Three Shrimp +10 | 6oz Nova Scotia Salmon +16 | 4oz Filet Mignon +16 | Three Chicken Tenders +9
Dressings: House Vin, Buttermilk Ranch, French, Blue Cheese, Raspberry Poppy Seed, Maple Mustard, Thousand Island

Brownstone Salad 14
Fresh greens, tomato, carrot, cucumber, red onion, cheddar & garlic croutons tossed in your choice of dressing. Served with pickled beets on the side **add bacon +2.5**

Caesar 15
Traditional salad of fresh cut romaine lettuce with croutons, maple walnuts & asiago tossed in our tavern style caesar dressing

Wedge (GF) 16
Crisp iceberg, hickory bacon, tomato, red onion, moody blue dressing & raspberry poppy seed

Made to Order Coleslaw (GF) 5
Freshly shredded coleslaw & apples tossed with creamy horseradish and topped with blue cheese crumbles

SUPPER PLATES

All steaks are grilled over coals produced from hardwood harvested right here in the Yoop and come with our signature from scratch "black butter" steak sauce

All Supper Plates include a garden salad or signature coleslaw, house brussel sprouts & choice of garlic smashed red skin potatoes, baked potato, beer battered fries, onion rings, cottage fries or rice pilaf
Upgrade to Caesar or Wedge or Soup | 5

8oz Prime Sirloin 35

14 oz Ribeye 49

7oz Michigan Filet Mignon 42

Maple Bourbon Aged Bistro Steak 38
Aged for 24 hours in premium bourbon, garlic & spices, wood grilled, sliced & finished with mushrooms & caramelized onions

Sirloin & Shrimp 41
Blackened shrimp atop our 8oz prime sirloin steak smothered in beer cheese fondue

Lake Fish Sitruuna 35
Walleye broiled plain, blackened or Jamaican jerked. All finished with garlic butter & lemon dill cream

Baby Back Ribs Half 33 Full 45
Pecan smoked & slathered in sweet tangy root beer bbq sauce

Roasted Duck - Half 42
One half domestic duck topped with a cherry Aquavit glaze. *A Brownstone specialty!*

Camel Riders Sirloin For Two 69
Over 2lbs of sirloin on a bed of sautéed onions and mushrooms. Served with extra brussels & choice of two more sides!

Supper Plates Add Ons: Sautéed mushrooms or onions +4 | Blue Cheese Crusted +4 | Grilled Shrimp skewer +9 | Coconut Shrimp +9
Jumbo Scallops +12 | Lake Perch +12 | Loaded Ranch Baked Potato +6 | Lobster Baked Potato +15

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COMFORT PLATES

All Comfort Plates include a house salad or signature coleslaw Upgrade to Caesar or Wedge or Soup | 5

Root Beer Braised Brisket	37
Tender beef atop roasted garlic mashed potatoes with brussel sprouts & garlic toast	
Fish & Chips Dinner	32 Combo 35
Choose from walleye or perch lightly fried with beer battered fries, house made chile tartar sauce & malt vinegar	
Wood Grilled Scallops (GF)	38
Roasted corn, tomato relish, bacon and lemon dill cream	
Peaches Perch	35
Flash fried lake perch atop redbskin mashed potatoes with lemon dill cream & Shelter Bay tomato relish	
Cedar Planked Salmon	36
Nova Scotia salmon finished with an orange ginger glaze and served with smoked cheddar mash & brussels	
Trail 8 Elk Meatloaf	32
Mixture of Michigan ground elk with our black butter steak sauce & roasted garlic mashed potatoes	
Coconut Shrimp Dinner	28
Sweet coconut coated shrimp served with fries & pineapple whammy sauce	
Jumbo Fried Shrimp Dinner	28
Lightly breaded, served with fries, cocktail sauce and lemon	
Chicken Tender Dinner	21
Crispy chicken tenders served with fries & choice of dipping sauce	

PASTA & PAN ROASTS

Yoopers Land Pasta Alfredo

6oz Chicken +9 Five Grilled Shrimp +10 4oz Filet Mignon Steak +16 Nova Scotia Salmon +16

Cajun	22
Blackened cream with grilled peppers, onions, mushrooms & spinach	
Alla Vodka	21
Mixture of our alfredo Shelter Bay marinara & Straits vodka	
Traditional	19
Mixture of fresh cream, garlic herbs and grated parmesan	

Captain's Pan Roast	29
A shrimp stew, made with rich captain's cream, plum tomatoes & brandy over buttery rice pilaf with garlic toast	
Chicken Pan Roast	28 With Shrimp 35
Marinated chicken breast simmered with cream, roasted peppers, spinach, tomatoes, garlic & tequila over buttery rice pilaf & garlic toast	

KIDS

Best for 12 & under

I'm Not Hungry	9
Chicken Fingers with fries, apple sauce & choice of dipping sauce	
What's the Magic Word?	8
Classic grilled cheese with fries, apple sauce & choice of dipping sauce	
Stop it	9
Burger with American cheese with fries & apple sauce	
I Want!	8
Corn dog with fries, apple sauce & choice of dipping sauce	
Noodles!	9
Fettuccini Alfredo with chicken, garlic toast & apple sauce on the side	

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TAP BEER

Rotating selection of Craft & Domestics

Our Featured Tap Beer



*ByGeorge Brewery
has a rotating
selection, please ask
your server for the
current beer*

BOTTLES & CANS

Abita

Purple Haze Raspberry Lager

Athletic Brewing Co.

Run Wild IPA - N/A

Free Wave Hazy IPA - N/A

ByGeorge Brewing Co.

Night Hawk Stout

Unicorn Piss IPA

Bell's

Oberon Eclipse

Two Hearted

Blackrocks

Grand Rabbits

Clausthaler N/A

Coors

Banquet

Coors Light

Corona

Founder's

Breakfast Stout

Keweenaw Brewing Co.

Red Jacket Amber Ale

Red Ridge Blood Orange

Labatt

Pilsner

Miller Light

Modelo Especial

Moosehead Lager

Pigeon Hill

Salted Caramel Porter

Topo Chico

Hard Seltzer

Upper Hand

Laughing Fish

Vandermill

Totally Roasted Cider

Molson Canadian

Heineken

Lager

All Day IPA

WINE

House Wine | 8

Cabernet Sauvignon

Full bodied & rich flavors of dark fruits, toasty oak & hints of spice

Chardonnay

Rich & lush with flavors of citrus, baked apples & hints of vanilla

Merlot

Raspberry, pomegranate, and cherry with notes of dried herbs & vanilla oak. Soft tannins with a lingering flavor of dark chocolate

Moscato

Expressive aromatics of candied orange peel and refreshing peach sorbet

Pinot Grigio

Floral aromas & flavors of fresh stone fruit & melon

Pinot Noir

Silky smooth & full of bright cherry flavors with hints of baking spices

Riesling

Floral & weighted with notes of lime sorbet, rose, and fennel

Sauvignon Blanc

Bright & refreshing with citrus flavors & a crisp, clean finish

BEVERAGES

Fountain Pop	3.5
Coke Diet Coke Fanta Mellow Yellow Sprite Vernors Lemonade	
Abita Root Beer	5
Straight from tap! Frosted 20oz mug	
Coffee	4
Gallery Coffee Company	
Milk	Small 3 Large 5
Chocolate Milk	4
Hot Chocolate	3
Iced Tea	3
Reed's Extra Ginger Beer	4
Red Bull	5

TO FINISH

Chocolate Cake For Two	14
Giant helping of four-layer chocolate cake, finished with loads of whip & cherries	
New York Cheese Cake	11
Graham cracker crust & rich cream cheese with raspberry bliss syrup	
Peanut Butter Fudge Silk Mousse	11
Chocolate cookie crust collide with peanut butter cream cheese mousse & finished with chocolate syrup	
Carrot Cake	11
Finished with sweet cream cheese frosting & raisins	
Floats	7
Tap root beer or Vernor's ginger ale over old fashioned vanilla or chocolate ice cream with whip cream & a cherry	

A Building Steeped In History

Our Story

The building was constructed by Ed Niemi, an Alger County builder, & the stone masonry was done by Bacco Vadnais of Munising. Cyril Bark of Chatham milled the half logs that form the canopies & cabins. The original owner, Clark Haskins, was a retired Detroit police officer & gold medal athlete.

Most, if not all, of the materials used in construction of The Brownstone Inn were locally harvested or salvaged. The pine paneling came from Chatham, while stone was brought from the beach. Steel beams & metal framed windows supposedly rescued from the demolition of the Ford Motor plant in Munising. The mahogany wainscot has generated much interest and seems most likely to be scrap from Kingsford veneer mill which was said to produce gliders for the Normandy landing during World War II.

Even the whole log furniture in the dining room is vintage, hand-crafted by Rittenhouse of Cheboygan, Michigan. The best stories, by far, are the personal remembrances people so generously share with us.