



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	12
Our house made beer cheese made with ByGeorge elephant disco with warm tortilla chips	
Fried Mushrooms	12
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	
Colossal Crab Cakes	18
Sprinkled with crumbled hickory bacon alongside citrus slaw & remoulade	
Lobster Nachos	21
Tortilla chips covered in warm lobster, melted cheddar, disco fondue, tomato, jalapeño, black beans & chipotle crema	
Onion Ring Tower	13
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	
Artichoke Dip	13
Our homemade recipe starts with grilling artichokes over hardwood, garlic sautéed spinach & finishes with freshly grated parmesan. Served with tortilla chips	
Garlic Shrimp Bucket	16
Black tiger shrimp served in dark beer, old bay butter & garlic toast on the side	
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	17.5
8oz short rib blend, lettuce, tomato, onion, bacon brioche bun <i>Choice of American, Swiss, Cheddar, Smoked Gouda, Blue Cheese, Ghost Pepper American</i> add Bacon +2.5 add Sautéed Mushrooms +2.5 add Sautéed Onions +1	
Cobblestone Jones Burger	19.5
Hickory smoked bacon, smoked gouda, onion straws, bbq sauce, lettuce, tomato & horseradish dressing	
Not in the Mitten Anymore Burger	18.5
Plethora of earthy mushrooms, teriyaki glaze, swiss, lettuce, tomato, onion & mayo	
Heaven On Earth Burger	18.5
Cajun seasoning meets ghost pepper American cheese, candied jalapeño peppers, onion straws, lettuce, tomato & our chipotle crema	
Black & Blue Burger	19.5
Cajun seasoning, blue cheese, bacon, lettuce, tomato, onion & mayo	
Beyond Burger	19
8oz, plant-based burger, lettuce, tomato, onion, pretzel bun <i>Choice of American, Swiss, Cheddar, Smoked Gouda, Blue Cheese, Ghost Pepper American</i>	

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	21	without shrimp 19
Shaved prime rib, shrimp, caramelized onions, peppers, American, provolone & chili lime aioli on a chewy Italian style roll		
Lobster Grilled Cheese	23	
Lobster piled high with pepper jack cheese & bacon on Texas toast with a cup of our whitefish chowder for dipping!		
Lake Fish Po Boy	24	
Lightly dusted Vanlandschoot & Son's whitefish, walleye or perch topped with lettuce, tomato & green chile tartar on an old bay butter toasted amoroso roll		
The Stone's Famous Perch Tacos	2 tacos 19	3 tacos 27
Beer battered yellow belly perch nestled in flour tortillas with cabbage, monterey jack, salsa, chipotle crema. Served with house tortilla chips		
Brisket Dip	22	
Tender braised brisket piled high with sharp cheddar, caramelized onions, spinach & horseradish dressing with root beer au jus for dipping		
Elk Meatloaf Melt	20	
Our famous meatloaf loaded with mozzarella, provolone & marinara between butter grilled Trenary rye		
Chicken Club	19	
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	27
Vanlandschoot & Son's whitefish, walleye or perch lightly fried with beer battered fries, house made chile tartar sauce, coleslaw & lemon	
Coconut Shrimp Basket	24
Sweet coconut shrimp with fries, coleslaw & pineapple whammy sauce	
Chicken Tender Basket	19
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.
3% transaction fee applied to card transactions. We reserve the right to add 20% gratuity to parties of 8 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, 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

SALAD

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

6oz Chicken Breast +9 | Five 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 16
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 17
Traditional salad of fresh cut romaine lettuce with croutons, maple walnuts & asiago tossed in our tavern style caesar dressing

Wedge (GF) 17
Crisp iceberg, hickory bacon, tomato, red onion, moody blue dressing & raspberry poppy seed

Made to Order Coleslaw (GF) 6
Freshly shredded coleslaw & apples tossed with creamy horseradish and topped with blue cheese crumbles

SUPPER PLATES

Supper Plates available starting at 4pm

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 36

16oz Ribeye 49

7oz Filet Mignon 42

Maple Bourbon Aged Bistro Steak 39
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 37
Vanlandschoot & Son's whitefish or 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

Camel Riders Sirloin For Two 81
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

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.

3% transaction fee applied to card transactions. We reserve the right to add 20% gratuity to parties of 8 or more.

COMFORT PLATES

Comfort Plates available starting at 4pm

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

Root Beer Braised Brisket	39
Tender beef atop roasted garlic mashed potatoes with brussel sprouts & garlic toast	
Fish & Chips Dinner	35
Choose from Vanlandschoot & Son's whitefish, walleye or yellow belly 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' Yellow Belly Perch	37
Flash fried lake perch atop redskin 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	35
Mixture of Michigan ground elk with our black butter steak sauce & roasted garlic mashed potatoes	
Coconut Shrimp Dinner	34
Sweet coconut coated shrimp served with fries & pineapple whammy sauce	

PASTA & PAN ROASTS

Pasta & Pan Roasts available starting at 4pm

Yoopers Land Pasta Alfredo

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

Cajun 25
Blackened cream with grilled peppers, onions, mushrooms & spinach

Alla Vodka 23
Mixture of our alfredo Shelter Bay marinara & Straits vodka

Traditional 21
Mixture of fresh cream, garlic herbs and grated parmesan

Captain's Pan Roast	31
A shrimp stew, made with rich captain's cream, plum tomatoes & brandy over buttery rice pilaf with garlic toast	
Chicken Pan Roast	30
Marinated chicken breast simmered with cream, roasted peppers, spinach, tomatoes, garlic & tequila over buttery rice pilaf & garlic toast	
With Shrimp	37

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	

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.
3% transaction fee applied to card transactions. We reserve the right to add 20% gratuity to parties of 8 or more.