



TO START

Dancing Crane Bavarian Pretzel 14

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**

Mozzarella Wedgies 13

Wedgies golden fried with shelter bay marinara or ranch for dunking

Fried Mushrooms 12

Fresh hand-battered portobello mushrooms served with creamy horseradish

Lobster Nachos 21

Tortilla chips covered in warm lobster, melted cheddar, disco fondue, tomato, jalapeño, black beans & chipotle crema

Onion Ring Tower 14

Beer battered king cut onion rings served with bonfire mayo & ranch for dunking

Jalapeño Poppers 12

Stuffed with cream cheese & served with ranch

BSI Wings

Tossed in your choice of bbq, buffalo or "trailblazer" our signature sweet and spicy sauce!

Naked Bone-In half dozen 13 | dozen 18 Boneless 15

Bacon & Cheddar Potato Skins 12

Finished with fresh chives and super ranch

Tray of Fries 9

A pile of battered fries for you and your friends!

Artichoke Dip 14

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

Shrimp served in dark beer, old bay butter & garlic toast 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.

BURGERS

All burgers at the Brownstone come with old bay chips & a dill pickle spear. Switch to beer battered fries +2 or onion rings +3

- S.R.C. Burger** 19
8oz short rib blend, lettuce, tomato & onion on a 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** 21
Hickory smoked bacon, smoked gouda, onion straws, bbq sauce, lettuce, tomato & horseradish dressing on a brioche bun
- Not in the Mitten Anymore Burger** 20
Plethora of earthy mushrooms, teriyaki glaze, swiss, lettuce, tomato, onion & mayo on a brioche bun
- Beyond Burger** 21
8oz, plant-based burger, lettuce, tomato, onion, brioche 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 +2 or onion rings +3

- Surf & Turf Cheesesteak** 24 without shrimp | 21
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 ghost pepper cheese & bacon on Texas toast with a cup of our whitefish chowder for dipping!
- 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
- Chicken Club** 21
Grilled chicken breast or crispy chicken tenders with bacon, swiss, lettuce, tomato, buttermilk ranch dressing & maple mustard on a brioche bun

BASKETS

- Lake Fish Basket** 29
Vanlandschoot & Son's whitefish, walleye or perch lightly fried with beer battered fries, house made chile tartar sauce coleslaw & lemon
- Coconut Shrimp Basket** 26
Sweet coconut shrimp with fries, coleslaw & pineapple whammy sauce
- Chicken Tender Basket** 19
Crispy chicken tenders with fries, coleslaw & choice of dipping sauce

CHOWDAH AND SOUP

- Dennis & Paul's Whitefish Chowder (GF)** 9/13
Bowl of creamy chowder teaming with VanLandschoot & Sons whitefish, potatoes & a splash of dry sherry. With oyster crackers
- French Onion** 9/13
Made with apple brandy, croutons & swiss. A Brownstone perfection!

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

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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 Soup | 5

- 8oz Prime Sirloin 39
- 16oz Ribeye 49
- 9oz Filet Mignon 45

Maple Bourbon Aged Bistro Steak 42
Aged for 24 hours in premium bourbon, garlic & spices, wood grilled, sliced & finished with mushrooms & caramelized onions

Lake Fish Sitruuna 38
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
Pecan smoked & slathered in sweet tangy root beer bbq sauce

Camel Riders Sirloin For Two 85
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

COMFORT PLATES

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

Fish & Chips Dinner 37 **Combo** 39
Vanlandschoot & Son's Whitefish, walleye or yellow belly perch lightly fried with beer battered fries, house made chile tartar sauce & malt vinegar

Cedar Planked Salmon 36
Nova Scotia salmon finished with an orange maple 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

Yoop 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

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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TO FINISH

Chocolate Cake For Two	16
Giant helping of four-layer chocolate cake, finished with loads of whip & cherries	
New York Cheese Cake	12
Graham cracker crust & rich cream cheese with raspberry bliss syrup	
Tiramisu	12
bourbon caramel, chipped cream	
Carrot Cake	12
Finished with sweet cream cheese frosting & raisins	

OLD FASHIONED | 8

Forbidden Old

even williams, cherry heering, root beer, orange bitters

Yo Old Rye

sazerac rye, orange bitters

Bacon & Bourbon

bacon-infused bourbon, maple, bitters

Drink Wisconsinably

korbelt brandy, bitters, sour or sweet

Southern Hospitality

southern comfort, 7up, bitters

Flat Tire

jameson, coffee liqueur, bitters

Apple Jack

laird's apple brandy, apple cider reduction, orange bitters

Cabin Fever Old

crown royal, maple syrup, black walnut bitters

Brown Butter

brown butter washed bourbon, brown sugar syrup, bitters

Sandbar Pirate

spiced rum, banana liqueur, demerara syrup, bitters

WINE | 9

Maggio Cabernet Sauvignon

Nicely balanced with notes of vanilla, black currant & blackberries

Chateau Souverain Merlot

Black cherry, plum, and fresh blueberries complemented by hints of brown spice and baking chocolate

Francis Coppola Chardonnay

Juicy apple, guava & melon flavors

Bowers Harbor Pinot Grigio - Bowers Harbor, Michigan

Grapefruit, pineapple & white flower nuances

J Lohr Riesling

Exotic aromas of honeysuckle, ripe pear, meyer lemon & lychee

Mirassou Pinot Noir

Notes of ripe red and black cherry along with hints of oak and vanilla

Primo Amore Moscato

Fruity and refreshing with hints of stone fruit on the finish

The Crossings Sauvignon Blanc

Lime and grapefruit flavors, preceded by a bouquet of kiwi and melon

Della Scala Prosecco Rosé

A brut dry prosecco with hints of strawberry on the nose & notes of dried fruit abound

BOTTLES & CANS

Athletic Brewing Co. - N/A

Run Wild IPA | Atlético
Free Wave Hazy IPA

Bell's Brewing Co.

Two Hearted

Blackrocks Brewery

Grand Rabbits

Bud Light

ByGeorge Brewing Co.

Night Hawk Stout | Unicorn Piss
IPA | UP Gold Lager

Cheboygan Brewing Co.

Blueberry Cream Ale

Coors Light | Coors Banquet

Corona

East Channel Brewing Co.

"In The Notch" Raspberry Lager
| Island's Grand As Always
Blood Orange

Founders

Breakfast Stout

Heineken

Keweenaw Brewing Co.

Red Jacket Amber Ale

Labatt

Long Drink

Michelob Ultra

Miller Light

Ore Dock Brewing Co.

Reclamation IPA

Pigeon Hill

Salted Caramel Porter

St Ambrose Castaway Mead

Upper Hand Brewing Co.

Laughing Fish

Vandermill

Totally Roasted Cider