



BEACH HOUSE

RESTAURANT • ON DEER LAKE

LUNCH

231.549.6085

Proudly Serving Exceptional Cuisine 11:30 a.m.-10:00 p.m.

APPETIZERS

Onion and Mozzarella Tarts

Roasted red onion, bell peppers, tomato, thyme, and mozzarella in a flaky puff pastry

\$7.95

Bruschetta

Tomato-olive tapenade and shaved parmesan cheese

\$7.95

Zucchini and Thyme Fritter

Lightly battered and flash fried, with garlic pimento mayo for dipping

\$7.97

Calamari Fritti

Fresh calamari dusted with fennel pollen and flour, flash fried and served with smoked tomato salsa

\$11.95

Caprese Stuffed Ciabatta

Diamond ciabatta bread stuffed with slices of roma tomatoes and soft mozzarella, drizzled with roasted garlic olive oil and chiffonade of fresh basil

\$9.95

PIZZA

Fungi

Wild mushrooms and truffle oil

\$9.95

Four Seasons

Artichoke hearts, prosciutto, basil pesto, and mushrooms

\$9.95

Yukon Gold

Thin slices of Yukon Gold potatoes, topped with feta cheese and garlic

\$8.95

Four Cheese

Fresh mozzarella, provolone, parmesan, and blue cheese

\$9.95

Pizza Vito

Ground sausage, mushrooms, and caramelized onions

\$9.95

Bacon Cheeseburger

Lean ground beef, bacon, and smoked cheddar

\$9.95

Shrimp Scampi

Shrimp, garlic butter, diced peppers, and parmesan

\$9.95

Calamari

Fried calamari on top of white sauce

\$9.95

BBQ Chicken

Chicken, BBQ sauce, and smoked cheddar

\$8.95

Pollo Bianco

Grilled chicken and whole roasted garlic alfredo sauce

\$9.95

Greek

Feta, spinach, black olives, and tomato

\$9.95

* 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.

ON THE GREEN AND IN THE CUP

Mediterranean Marinated Roasted Bell Pepper Salad

Fresh roasted bell peppers with an array
of seasonal vegetables
\$7.95

Baby Spinach Salad

Served with a poached pear, gorgonzola,
and warm pancetta vinaigrette
\$7.95

Tuscan Bean Soup

Slow stewed cannelloni beans,
Italian seasonings in a delicious chicken broth
\$3.95

***The Caesar Salad**

Romaine lettuce, shaved parmigiano
reggiano, garlic croutons, cherry tomatoes,
and housemade Caesar dressing
\$5.95
Add grilled chicken \$4.95
Add grilled shrimp \$6.95

Minted Fennel Salad

Shaved fennel, cucumber, fresh mint,
eggs, and oranges served with a citrus
vinaigrette dressing
\$7.95

Zuppa del Giorno

(...that's the soup of the day)
\$3.95

BETWEEN BREAD

**All sandwiches are served with housemade chips.
Add cheese \$1 Add bacon, mushrooms, or onions \$2
Add fries \$2**

Black Bean Burger

Black bean patty, lettuce, tomato, onion,
cheddar cheese, with chipotle mayo
\$8.95

***All Beef Burger**

Ground round burger on a lunch roll
\$8.95

Dilled Tuna Salad

Served on toasted whole wheat or white,
with lettuce, tomato, and provolone
\$8.95

Perch Sandwich

Dusted and sautéed, served
with apple remoulade
\$10.95

The BOYNE Golf Club

Our best selling sandwich year after year, mesquite
smoked turkey, smokehouse bacon, lettuce,
tomato, and mayonnaise on toasted deli bread
\$8.95

Beer Batter Cod

Fried to a golden brown and topped with
coleslaw and cheddar cheese
\$9.95

Cherry Pecan Chicken Salad

Always a favorite. Dried Michigan cherries,
toasted pecans, and celery with leaf
lettuce served on a flaky-buttery croissant
\$10.95

LUNCH ENTRÉES

Orange Mascarpone Chicken

Pan seared breast of chicken served with a rich
orange mascarpone cheese sauce. Accompanied
with a fresh side of mixed spring greens
\$13.95

Salmon Artichoke

Wild caught salmon filet, oven baked and served
with asparagus in a balsamic glaze. Finished with an
artichoke, prosciutto, and dill cream sauce
\$14.95

Grilled Asparagus Fettuccine

Grilled asparagus, peas, pancetta, basil, and garlic,
tossed in a light parmesan cream sauce
Grilled chicken \$4.95 Grilled shrimp \$6.95

Spaghetti and Meatballs

Spaghetti with beef and pork meatballs
with choice of tomato or meat sauce
\$11.95

SIDES

Garlic Spinach - Balsamic Glazed Asparagus - Wild Mushroom Risotto - Small Pasta with Tomato Sauce
\$4.95

Jeff Minkwic, Executive Chef - Tim Schut, Chef de Cuisine - Bobbi Jo Benko, Manager

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