



Starters

Western BBQ Shrimp

Six jumbo bacon wrapped shrimp, BBQ glaze, a touch of horseradish 15

Sesame Crusted Ahi Tuna

Seared, sesame ginger vinaigrette, wasabi 15

Sampler Board

Herbed boursin cheese, smoked whitefish dip, fresh fruit, prosciutto, crostini, flatbread crackers 15

Avocado Egg Rolls

Tomato, red onion, cilantro, tamarind sauce 12

Warm Brie & Goat Cheese Dip

Granny Smith apples, apple butter, crostini, flatbread crackers 12

Calamari Steak Strips

Hand cut, breaded, chili aioli sauce 11

Smoked Whitefish Dip

Baby gherkins, honey mustard sauce, crostini, flatbread crackers 13

Signature Soups

Shrimp & Lobster Bisque cup 6 bowl 8

Baked French Onion Soup bowl 7

Chef's Soup of the Day cup 4 bowl 6

Specialty Salads *Accompanied by Fustini's oil and vinegar, signature pesto and bread service*

Pecan Crusted Chicken

Candied pecans, Mandarin oranges, dried cherries, bleu cheese, raspberry vinaigrette 15

Grilled Chicken Cobb

Bacon, avocado, hard boiled egg, tomato, red onion, bleu cheese, ranch dressing 15

Grilled Salmon Spinach Salad

Red onion, bacon, cherry tomatoes, warm bacon vinaigrette 15

Sesame Ahi Tuna and Mango

Avocado, salsa, sesame ginger vinaigrette 15

Classic Wedge

Crumbled bleu cheese, tomato, bacon, bleu cheese dressing 11

Classic Caesar 9

Add one of the following to accompany your salad:

grilled or blackened chicken 5 • shrimp 6 • salmon 9 • filet mignon 9

Side Caesar Salad 4

Signature Side Salad

Field greens, baby spinach, toasted pecans, bleu cheese, pears, coriander honey vinaigrette 4

Hand Helds

Apache Burger

Angus beef, white cheddar, caramelized onions, brioche roll and choice of French fries, sweet potato fries or coleslaw 13

Chipotle Black Bean Burger

Pepper jack, pickled red onion and jalapeños, lettuce, tomato, avocado yogurt sauce, brioche roll and choice of French fries, sweet potato fries or coleslaw 12

Panko Crusted Whitefish Sandwich

Lake Superior filet, tomato, lettuce, house tartar sauce, brioche roll and choice of French fries, sweet potato fries or coleslaw 13

BBQ Chicken Flatbread

Chicken breast, bacon, red onion, five cheese blend, house BBQ sauce 12

Margherita Flatbread

Buffalo, mozzarella, marinara sauce, fresh basil 11

Baja Tacos

Flour tortillas stuffed with your choice of fried shrimp, grilled chicken or fried whitefish with fresh salsa, sour cream, shredded cheddar cheese, avocado eggroll 18

Apache Trout Grill



Famous BBQ *Accompanied by Fustini's oil and vinegar, signature pesto and bread service*

Slow Cooked BBQ Ribs

Baked beans, coleslaw Full Rack 26 Half Rack 17

Bourbon BBQ Beef Short Ribs

Apache home fries, haystack onions 18

BBQ Mixed Grill

Half rack of ribs, BBQ shrimp and beef short rib, house BBQ sauce, baked beans, coleslaw 28

Western BBQ Bacon Wrapped Shrimp

Six jumbo shrimp, BBQ glaze, a touch of horseradish, baked beans, coleslaw 24

Entrées *Served with chef's vegetable, Fustini's oil and vinegar, signature pesto and bread service*

Apache Whitefish

Panko crusted, Lake Superior filet, Yukon Gold mashed potatoes 23

Pecan Crusted Whitefish

Lake Superior filet, cherry amaretto sauce, candied sweet potato 27

Lake Superior Walleye

Sautéed with caper beurre blanc sauce, wild grain rice pilaf 27

Char-Grilled Salmon

Citrus herb compound butter, wild grain rice pilaf 26

Sesame Crusted Ahi Tuna

Pan seared, Teriyaki sauce, wild grain rice pilaf 25

Slow Roasted Prime Rib of Beef Au Jus

Baked potato 26

Char-Grilled Petite Filet of Beef

Shaved parmesan, Yukon Gold mashed potatoes 20

New York Strip

Char-grilled Natural Angus, haystack onions, baked potato 29

Shrimp Linguine

Sautéed mushrooms, green onions, garlic cream sauce 21

Award Winning Loaded Mac & Cheese

Five cheese sauce, chicken breast, bacon, snow peas, tomatoes, red onion 16

Char-Grilled Twin Beef Filets

Boursin cheese medallions, mushrooms caps, haystack onions, demi-glace, Yukon Gold mashed potatoes 33

Apache Bacon Wrapped Meatloaf

House blend of sirloin, veal and pork, Yukon Gold mashed potatoes, mushroom demi-glace 19

Grilled Double Bone Pork Chop

Traverse City Whiskey Co. macerated cherries, Yukon Gold mashed potatoes 24

We offer a great selection of local craft beers, wines and spirits

Traverse City, Leelanau and Old Mission Peninsulas have become world class producers of great wines, beers and distilled spirits. Check with your server or bartender for our seasonal selections.

House Made Dessert

Desserts are hand crafted by our pastry chef daily!

Please ask your server for today's selection!

Join us for Sunday Brunch on the Bay from 9 a.m. to 2 p.m.

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.