

Apache Trout Grill Lunch Menu

STARTERS

Avocado Egg Rolls Avocado, Sundried Tomato, Red Onion & Cilantro with Tamarind Sauce 12

Brie & Goat Cheese Dip Served Warm with Granny Smith Apples, Assorted Breads & Crackers 12

Calamari Lightly Breaded Deep Fried Strips served with Chili Aioli Sauce 11

Smoked Whitefish Dip Served with Grilled Baguette, Baby Pickles & Honey Mustard Sauce 13 *GF*

Sesame Crusted Tuna Seared Ahi Tuna with Sesame Ginger Vinaigrette and Wasabi 15

Western BBQ Shrimp Six Jumbo Bacon Wrapped Shrimp, BBQ Glazed with A Touch of Horseradish 15

SPECIALTY SALADS

Served with Apache Gourmet Pesto & Bread Service

Pecan Crusted Chicken Candied Pecans, Mandarin Oranges, Dried Cherries & Bleu Cheese on Romaine 15

Chopped Cobb Chicken chicken, Bacon, Avocado, hard boiled Egg, Tomato, scallion, Romaine and green leaf lettuce, chopped and tossed in a balsamic glaze with Fustini's garlic olive oil 15 *GF*

Salmon Spinach Salad Grilled Salmon, Fresh Spinach and field greens, Red Onion, bacon, cucumber, fried goat cheese with Balsamic glaze and garlic olive oil 15 *GF*

Sesame Crusted Ahi Tuna Field Greens, Cucumbers, Wasabi Peas, Fried Wonton Strips with Sesame Vinaigrette 15 *(w/o wonton strips)*

Caesar romaine & Croutons tossed with Caesar Dressing then Topped with Parmesan Cheese 13
grilled or blackened chicken, shrimp, salmon or filet mignon

PASTAS

Served with Apache Gourmet Pesto & Bread Service

Loaded Mac & Cheese Five Cheese Sauce, Chicken Breast, Bacon, Snow Peas, Tomatoes & Red Onion 16

Tequila Lime Chicken Pasta Chicken Breast, Peppers, Onions and Tri-Color Fettuccine tossed in Spicy Cilantro Cream Sauce 18

Shrimp Linguine Large Shrimp Sautéed with Mushrooms & Green Onions in a Garlic Cream Sauce 23

AWARD WINNING SOUPS

Shrimp & Lobster Bisque
cup 6 bowl 8

Baked French Onion Soup 7

Chef's Soup of the Day
cup 4 bowl 6

Apache Favorites

Served with Apache Gourmet Pesto & Bread Service

Baja Tacos

Twin Flour Tortillas Stuffed with Choice of Fried Shrimp, Grilled Chicken or Fried Whitefish with Fresh Salsa, Lime Sour Cream & Swiss Cheese, served with Avocado Egg Roll 18

Petite Filet of Beef

Char-Grilled 4 oz. Beef Tenderloin served on Yukon Gold Mashed Potatoes with Grilled Asparagus & Sautéed Grape Tomatoes 20 *GF*

Half Rack BBQ Ribs

Slow Cooked with our Special Formula Dry Spice Rub, Glazed with House BBQ Sauce 17

Apache Whitefish Panko Crusted Deep Fried Lake Superior Filet with Choice of Side 23 *GF*

Walleye Sautéed Great Lakes Filet Topped with Caper Beurre Blanc Sauce with Choice of Side 26

GF Denotes Gluten Free Ingredients

STONE BAKED FLATBREADS

Margherita Fresh Mozzarella, Marinara Sauce & Fresh Basil 11

BBQ Chicken Chicken Breast, Bacon, Red Onion, Five Cheese Blend, House BBQ Sauce 12

White A Blend of Mozzarella, Fontina, Asiago, Romano & White Cheddar Cheese, Garlic Olive Oil 11

Peninsula bacon, Fresh Mozzarella & Caramelized Red Onions 12

CLASSIC SANDWICHES Served with choice of Fries or Cole Slaw

Whitefish Sandwich Panko Crusted Deep Fried Lake Superior Filet with House Tartar Sauce on a Brioche Roll 13

French Dip Hot Thinly Sliced Prime Rib on a Toasted French Roll, served with Au Jus 13

Apache Club Triple Decker with Turkey, Ham, Bacon, Cheddar, Swiss, Tomato, Lettuce & Mayonnaise 13

Reuben Corned Beef, Swiss, Sauerkraut, 1000 Island, on Grilled Marbled Rye 12

Pecan Crusted Chicken Pecan Crusted Deep Fried Chicken Breast with Honey Mustard Sauce on a Brioche Roll 12

Beef Short Rib Sliders Three Sliders of Cola Braised, Bourbon BBQ Basted Short Rib, Topped with Haystack Onions 13

Half Lunch Chef's Half Sandwich Special of the Day and a cup of soup. Choose our baked French onion soup or house specialty shrimp and lobster bisque for an additional charge 12

BURGERS Half Pound Beef Burgers Served on Brioche Roll with Choice of Fries or Cole Slaw

Charbroiled Cheeseburger Choice of Cheese with Shredded Lettuce & Tomato Slice 12

"Mighty Mac" Burger Cheddar, Pickles, Onion, Lettuce, & Chipotle 1000 Island Dressing 13

BBQ Bacon Burger Bacon, Cheddar, Haystack Onions & House BBQ Sauce 13

Chi-Town Burger Bleu Cheese, Mushrooms, Bacon, Garlic & Shredded Lettuce 15

Chipotle Black Bean Burger Pepper Jack, Pickled Red Onion, Chopped Pickled Jalapeno, Shredded Lettuce, Tomato & Avocado Yogurt Sauce 12

SIDES 3.50

Yukon Gold Mashed Potatoes ~ BBQ Baked Beans ~ French Fries ~ Sweet Potato Fries ~
~Basmati Rice ~ Apache Home Fries ~ Dinner Salad

PREMIUM SIDES 4.50

Candied Sweet Potato ~ Grilled Asparagus ~ Sautéed Mushroom Caps ~ ~

Please ask your server for today's house made dessert offerings

Desserts are hand crafted by our pastry chef daily! Ask for today's tasty choices

Check Out Our Great Selection of Local Craft Beers, Wines & Spirits

Traverse City, Leelanau & 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

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.