

EVERYDAY PEOPLE CAFE

11 CENTER ST.

DOUGLAS, MI 49406

GUEST SEATING: 40

Seating Time: 5:30 - out by 7:15

289-857-4248

www.everydaypeoplecafe.com

BEVERAGES

Guest's choice of coffee, hot tea, iced tea or soda pop

SALAD

House tossed salad with romaine lettuce, tomato, onion, cucumber and carrot with gorgonzola cream, sweet balsamic vinaigrette or garlic-basil cream dressing

ENTREES

ROASTED GORGONZOLA PORK CHOP

Valley View Farms center cut pork loin chop, caramelized onion jam, gorgonzola cheese, demi-glace

ORGANIC SALMON

Spice crusted Shetland Island Black Pearl salmon, roasted tomato caper coulis, butter poached leeks

CHAR GRILLED SIRLOIN

Herb slurry rubbed kobe beef sirloin, house cured local bacon marchand de vin

DESSERT

Dessert selection from one of our in-house freshly made desserts

THE GRILL ROOM - CLEARBROOK GOLF CLUB

6494 CLEARBROOK DR.

SAUGATUCK, MI 49453

GUEST SEATING: 42

Seating Time: 5:30 - out by 7:15

269-857-2000

www.clearbrookgolfclub.com/the-grill-room/

BEVERAGES

Guest's choice of coffee, hot tea, iced tea or soda pop

SALAD & BREAD

Mixed greens house salad with herb vinaigrette

Fresh made breads

ENTREES

SEARED MAPLE FARMS ALL-NATURAL PORK CHOP PARMIGIANA

10 oz, chop. pan-seared parmesan crust, roasted garlic, marinara, mozzarella,
kalamata olives

Served with Chef's choice of starch & fresh sautéed vegetables

CEDAR-PLANK BAKED FRESH LAKE WHITEFISH

(Gluten Free item)

Lake Superior whitefish, oiled, seasoned & oven baked on the plank.

Oven-browned whipped potatoes & fresh vegetables

CHAR-GRILLED TOP SIRLOIN TROTTER STEAK

8 oz. cut. served with maitre d' butter

Chef's vegetable and starch choice

DESSERT

Mini lava cake, sweet bread pudding & fruit crisp

All 3 served to each table with guests passing and swapping at their discretion

HERCULES BAR AND GRILL

236 Culver St.

Saugatuck, MI 49453

GUEST SEATING: 30

Seating time: 5:30 - out by 7:15

269-455-5112

www.facebook.com/pages/Hercules-Bar-Grill/100533573353363

BEVERAGES

Guest's choice of coffee, hot tea, iced tea or soda pop

SALAD

Romaine lettuce with tomatoes, chick peas, kalamata olives, red onion, cucumbers and feta with Hercules dressing served with grilled pita bread

ENTREES

ROAST DUCK

Slow roasted and charbroiled with a raspberry glaze and toasted pecans
Served with rice pilaf and fresh asparagus

PORK CHOP

A grilled bone in 12 oz. rib chop with sautéed mushrooms, peppers and onions
Served with oven roasted potatoes and fresh asparagus

SALMON PLAKI

Grilled Salmon on bed of sautéed spinach, diced tomatoes, feta, & capers
Served with rice pilaf and fresh asparagus

DESSERT

Strawberry Shortcake

WILD DOG GRILLE

24 Center St.

Douglas, MI 49406

Guest Seating: 25

Seating time: 5:30 - out by 7:15

269-857-2519

www.thewilddoggrille.com

BEVERAGES

Guest's choice of coffee, hot tea, iced tea or soda pop

SALAD OR SOUP

Choice of house salad or soup of the day

ENTREES

STEAK POMMES FRITES

Four peppercorn crusted, pan roasted 10 oz. ribeye

Served with hand-cut French fries, baby arugula salad and worcestershire-brandy pan sauce

CHIPOTLE "LACQUERED" SALMON

Pan roasted chipotle lacquered salmon

Served with cheesy-scallion potato cake, and roasted vegetables
Creme fraiche & honey-chili sauce

CHICKEN & EGGPLANT PARMESAN

(EGGPLANT SERVED FOR VEGETARIAN OPTION)

Parmesan crusted chicken breast & eggplant topped with Mozzarella & pine nuts
Served with roasted grape tomato 'ragout' & balsamic dressed spinach

DESSERT

Special dessert cake

ZING! EAT DRINK
310 Blue Star Hwy
Douglas, MI 49406
GUEST SEATING: 60
Seating time: 5:30 - out by 7:15
269-857-3287

www.facebook.com/pages/Zing-EatDrink/189036944473585

BEVERAGES

Guest's choice of coffee, hot tea, iced tea or soda pop

SALAD

Lettuce, tomatoes, onion, carrot and cucumber with choice of gorgonzola or balsamic dressings

ENTREES

HERB CRUSTED TILAPIA

With dill Cream sauce
Served with fresh vegetable du jour

BABY BACK RIBS (1/2 RACK)

Memphis style BBC), honey jalapeno slaw & sweet potato fries

OVEN ROASTED HALF CHICKEN

Gourmet mushrooms, bacon, shallots, chicken demi glace marsala, fresh herbs
Asiago potatoes and vegetable du jour

VEGETABLE PASTA

Penne, fresh basil pesto sauce, broccoli florets, zucchini, summer squash & red onion

DESSERT

Mississippi red velvet cheesecake

MARRO'S ITALIAN RESTAURANT

147 Water Street

Saugatuck, MI 49453

GUEST SEATING: 32

Seating time: 5:30 - out by 7:15

269-857-4248

www.marrosrestaurant.com

BEVERAGES

Guest's choice of coffee, hot tea, iced tea or soda pop

SALAD

Tossed Salad with a whipped balsamic vinaigrette dressing

ENTREES

BRACIOLE

Sliced round steak rolled and stuffed with bacon, parsley, Romano cheese and garlic
Seared, then slowly cooked in our marinara sauce, Served with pasta.

CARAMELIZED WALNUT SALMON

Filet of **salmon** coated with a honey and caramelized walnut glaze,
Served with sautéed vegetables

LASAGNA

Layers of noodles, ground beef. Mozzarella and Romano cheeses baked

ANGEL HAIR PRIMAVERA

Mushrooms, onions, sweet red peppers, zucchini, broccoli **and spinach**
Served over angel hair pasta in **a light** plum tomato sauce

DESSERT

TORTA LEMONCELLO

Lemon cake, lemon zest, lemon cello liquor, Mascarpone cheese & whipped cream