



ONLINE AND TO GO MENU BRUNCH

EGG – CEPTIONALS AND EARLY BITES

THE CLASSIC BREAKFAST two eggs any style, crispy bacon or sausage, hash browns, toast 14

STACK OF CAKES four pancakes, whipped butter, pure michigan maple syrup 12 add fresh fruit 5 | add granola 4

BENEDICT EGGS two classic poached eggs, hash browns, and any of below choices:

- **TRADITIONAL** thick cut little town jerky ham, english muffins, hollandaise 15
- **SMOKED SALMON** pastrami lox, beefsteak tomato, english muffin, dill hollandaise, capers, bermuda onion 17
- **LOCO PEPE** chorizo, pupusas, fresh pico de gallo, roasted corn, avocado, cholula hollandaise 16

3 EGGS GOURMET OMELET three eggs, french style pan flipped, find your favorite below:

- **GARDEN** spinach, onion, pepper, mushroom, tomato, cheddar 14
- **PIG-INN-THE GARDEN** sausage, ham, pepper, onion, mushroom, cheddar 14
- **THE SPARTAN** spinach, tomato, greek feta cheese 13
- **SHROOMIN'** mixed mushrooms, swiss, onion 14
- **CRAB GALORE** asparagus, tomato, swiss, hollandaise 19

BANANA BREAD FRENCH TOAST chocolate chunks, whip cream, porter caramel sauce, white chocolate sauce 16

CHICKEN & BISCUITS southern fried chicken, chorizo sausage gravy, fried eggs, hash browns 16

AVOCADO TOAST & LOX cured salmon, avocado, multigrain toast, hardboiled egg, fried capers, bermuda onion, tomato 17

SHRIMP & GRITS two poached eggs, creamy bacon gouda grits, cajun shrimp, hollandaise 16

HASH & EGGS michigan's little town jerky corned beef, hash browns, peppers, onions, two eggs any style, toast 16

STEAK AND EGGS 10oz striploin, two eggs any style, hash browns, toast 19

THE EGGWICH two eggs, hash, cheddar cheese, bacon or ham, everything bagel, splash of hollandaise, side of fruit 15

SALADS AND HANDHELD FARES ALL SANDWICHES SERVED WITH FRIES

KALE CAESAR tuscan kale, fried capers, house mixed croutons, pecorino, caesar dressing 15

LOADED WEDGE half baby iceberg + soft poached egg + corn cobb pepper bacon + beefsteak tomato + smoked bleu cheese + russian dressing 14 add protein: chicken 6 | five shrimp 8 | 6oz trout 10

OLD HARBOR WINGS ten wings and thighs + hot honey sriracha or house bbq + bleu cheese + celery 17

BIG ASS PRETZEL peanut butter pecan spread + tavern cheese + spicy mustard 18

WAGYU BURGER corn cobb smoked pepper bacon, government cheese, sweet onion aioli, sesame bun, house bread and butter pickles, chef's homemade ketchup 22

BLACK BEAN BURGER our own made black bean patty, chili aioli, avocado, lettuce, tomato, onion 16

GREAT LAKES CHEESE STEAK shaved steak, peppers, onions, provolone, fries on top, cheese sauce, side slaw 16

ANGRY REUBEN ebel's corned beef, house pickled jalapenos, sauerkraut, thousand island, swiss, dark rye 15

NASHVILLE HOT CHICKEN fried chicken, coleslaw, house bread and butter pickles, spicy honey aioli 16

MEDITERANEAN CHICKEN WRAP chicken, feta cheese, onion, olives, tomato, romaine, greek vinaigrette 15

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ORDER ONLINE ON OUR SITE <https://www.harborshoresresort.com/the-inn/planks-tavern> DELIVERY BY DOORDASH

THANK YOU FOR YOUR SUPPORT!



DINNER MENU

SHAREABLE

- ARTISAN BREAD & SPREADS seasoned hearth baguette + assorted chef inspired butters 6
SALT 'N PEPPER CALAMARI light batter + brazilian peppers + onions + garlic + salt & vinegar aioli + gweilo sauce 16
SHISHITOS & CHICKEN ROU WAN sichuan meatballs + blistered shishito peppers + spicy lemon garlic sauce 16
BIG ASS PRETZEL peanut butter pecan spread + tavern cheese + spicy mustard 18
CHARCUTERIE artisan cured meats and aged cheeses + pickled vegetables + house made accompaniments 23
OLD HARBOR WINGS ten wings and thighs + hot honey sriracha or house bbq + bleu cheese + celery 17

SOUPS & GREENS

GOOD PROTEINS: CHICKEN 6 | FIVE LARGE SHRIMP 8 | SIX OUNCE FJORD TROUT 10

- SOUP DU JOUR a bowl of our daily fresh made soups 7
SIMPLE SALAD greens + cucumbers + tomatoes + carrots + croutons + choice of dressing 14
KALE CAESAR tuscan kale + fried capers + house croutons + pecorino + caesar dressing 16
BEETS AND GREENS house pickled beets + fresh chevre + clean greens + orange gastrique 13
LOADED WEDGE half baby iceberg + soft poached egg + corn cobb pepper bacon + beefsteak tomato + smoked bleu cheese + russian dressing 14

TAVERN FARE

- TAVERN RIBS house smoked half rack of baby ribs + house bbq + tavern fries 18
BLACK BEAN BURGER house made bean patty + lettuce + tomato + onion + mustard + mayo + tavern fries 16
BEER BATTERED FRESH COD tempura fried + tavern fries + remoulade + lemon 21
BARBACOA TACOS braised beef + cabbage + cotija + pickled fresno peppers + cilantro + valentina aioli + chilled elote 22
WAGYU BURGER corn cobb smoked pepper bacon + government cheese + sweet onion aioli + sesame bun house + house bread and butter pickles + chef's homemade ketchup 22

ENTRÉES

PROBIOTICS BEFORE MAIN COURSE: BOWL OF SOUP 7 | HALF SIMPLE SALAD 7

- KUNG PAO CAULIFLOWER tempura cauliflower + basmati rice + scallion + celery + chili peppers + roasted peanuts + steamed asparagus spears 21
KIM'S VEGGIE ENCHILADA corn tortillas + mushroom wild rice + roasted poblano cream sauce + blistered tomatoes + chihuahua cheese + salsa verde 22
FJORD SEA TROUT pan seared + tarragon honey butter + sauteed spinach + mushroom rice pilaf + pearl onions 27
CHERRY CHIPOTLE CHOP grilled porkchop + braised greens + bacon gouda mac + spicy onion rings 28
RAINBOW TROUT chow chow relish + blistered heirloom tomatoes + sauteed brussels + bacon gouda grits 25
HEN DA VINCI grilled breast + artichokes + chicken andouille + pepper + white wine + tomato + asiago + pasta + toast 23
LOBSTER MAC-N-CHEESE leg and claw meat + blackened shrimp + gemelli + bacon gouda sauce + roasted broccoli + bacon garlic breadcrumbs + toast 34
THE NEW YORKER 16oz NY strip house marinated + parmesan cauliflower steak + roasted asparagus 38
SCOTCH FILLET & FUNGI 12oz hand cut eye of ribeye + cast iron duck fat seared + wild mushrooms + asparagus + parmesan cauliflower steak 46

SURF YOUR TURF

FIVE LARGE SHRIMP 8 | SIX OUNCE FJORD TROUT 10



WINE LIST

ALL WINES ARE SOLD FOR \$20 A BOTTLE WHEN ORDERED ONLINE WITH FOOD!

BUBBLES

Jaume Serra Christalino Brut Penedes, Spain
JP Chenet Dry Rosé, Pays d'Oc, France

ROSE & WHITE

Domaine de Pellahaut Rosé Gascoigne, France
Ruby Donna Moscato Puglia, Italy
Chateau Grand Traverse Riesling, Michigan
Casa Lunardi Pinot Grigio Veneto, Italy
SeaSun Chardonnay Wagner, California
Rich & Creamy Chardonnay, California

REDS

JP Chenet, Reserve Pinot Noir Pays d'Oc, France
Secret Cellars Pinot Noir St. Lucia, California
Chateau Galochet Bordeaux, France
Fiulot Barbera D'Asti Angliano Prunotto, Italy
Gouguenheim Malbec Mendoza, Argentina
Silk and Spice Red Blend, Portugal
Fleur Violette Cabernet Sauvignon Languedoc, France

BEERS | SELTZERS | CANNED COCKTAILS

6 PACK DOMESTIC BEER \$12 | 4 PACK CRAFT BEER \$12

Bud light 3	Round Barn Kolsch 4	North Pier Gold Coast Tiki 5
Coors light 3	Haymarket Hazy is Lazy 4	North Pier Cut & Run 5
Miller light 3	North Pier Happy Guy 4	New Holland Rum Punch 5
Michelob Ultra 3	Bell's Two Hearted Ale 4	New Holland Gin Lemonade 5
Blue Moon 3	White Claw Black Cherry 3	Hemptails Pasion Fruit 5
Corona 3	White Claw Raspberry 3	Hemptails Citrus Gold 5

HOUSE BOTTLED COCKTAILS 20|35

ALL SERVED IN TWO OR FOUR SERVING CONTAINERS:
6OZ (\$20) AND 12OZ (\$35) BOTTLES SEALED AND SAFE TO TRANSPORT

RYE MANHATTAN

Journeyman's Barrel aged Organic Rye poured from Solera Barrel, over Punt e Mes vermouth. A sweeter take on a classic Manhattan; pour over ice and sip.

NEW OLD FASHION

Pours from Journeyman's Solera Barrel a modern take on the Old Fashion made with Organic Rye and the distillery's secret ingredients; add little ice and sip.

BARELLED NEGRONI

A twist of the old Negroni made by our friends at Journeyman. Filled Solera Barrel, it takes the gin drinkers to a new level of sipping. The aromatics in Bilberry Gin are blending and aging with Campari and Sweet Vermouth in an American Oak Barrel.

HONEY GO FIGURE

One of the most requested sippers in house; flavorful with a long finish of Honey and Figs. A great marriage between our own fig infused Kentucky Bulleit Bourbon and the iconic Drambuie Scotch - herbs, spices, and honey infused scotch.

MUST BE 21 OR OLDER TO PURCHASE OR PICKUP ALCOHOL FROM OUR RESTAURANT!
ENJOY RESPONSIBLY!