DINNER MENU

– SIT BACK, RELAX, AND ENJOY THE VIEWS –

SHAREABLES

Bread & Edible Candle Service*
artisan bread + duck fat or butter candle + crispy garlic and herbs | 13

Charcuterie* GF
artisan cured meats + aged cheese + hummus + spinach tzatziki + olive mix + pita + flat bread crackers | 22

Old Harbor Wings*
ten wings + hot honey, sriracha, house bbq, gweilo, hot honey mustard, or cajun dry rub + blue cheese dressing crudité | 22

Big Ass Pretzel
soft pretzel + tavern cheese + peanut butter + jalapeño honey mustard | 25

Fig & Goat Cheese Bruschetta
grilled focaccia + fresh chèvre + fig jam + arugula + hot honey | 17

Tuna Tartar* GF
ahi tuna + ponzu marinade + avocado salsa + peppadew aioli + pickled onion + trout caviar + wonton | 27

Calamari*
flash fried + banana peppers + onion + meyer lemon pepper aioli | 22

Brussels Sprouts*
flash fried + chipotle maple glaze + pancetta + hickory smoked almonds + aged cheddar + dried cherries | 20

Spicy Thai Lobster Lettuce Wraps* GF
leg and claw meat + thai chili jam + crispy garlic + mint + shredded cabbage + carrot + cucumber + peanut dipping sauce | 30

SOUPS & GREENS

Soup Du Jour
cup or bowl of our fresh made soup | 8 or 10

Plank's Chopped Salad*
romaine + bacon + egg + tomato + cucumber + onion + smoked blue cheese crumbles + avocado + choice of dressing | 16

Plank's Caesar*
romaine + fried capers + house mixed croutons + pecorino + red onion + caesar dressing | 16

Add Protein*:
chicken breast 7 | five large shrimp 12 | sea trout 12 | lobster tail 26

ENTRÉES

No substitutions- you may add a side

Bourbon Beef Filet*
pan seared 10 oz. tenderloin + bourbon sesame sauce + shitake mushrooms + togarashi roasted vegetable | 56

Cherry Chop* GF
14 oz. bone-in pork chop + chop chop glaze + traverse city cherry compote + sweet potato purée + roasted vegetable | 38

Roasted Half Chicken* GF
fried kennebec potatoes + honey glazed baby carrots + butter mounted pan jus | 30

Stout Braised Short Rib*
blue cheddar mashed potatoes + coffee stout beef gravy + roasted vegetable | 32

Norwegian Trout* GF
chipotle honey glaze + fried brussels + butternut squash + dried cherries + hickory smoked almonds | 34

Parmesan Crusted Whitefish*
arugula + roasted tomato + israeli cous cous + lemon pepper aioli | 29

Falafel & Hummus
chickpea fritters + hummus + herbed feta + spinach tzatziki + pita + jerusalem salad | 26

Sides:
loaded mash 10 | **seasonal vegetables** 10 | **pita** 5 | **fries** 10 | **malt fries** 13 | **truffle fries** 13 | **garden salad** 10 | **garlic bread** 5

TAVERN FARE

Tavern Ribs*
house smoked half rack of baby back ribs + house bbq + fries | 26

Fish & Chips*
lightly battered cod + tartar + lemon + malt vinegar fries | 25

Plank's Wagyu Smash Burger*
house ground wagyu patty + american cheese + onion aioli + pickles + pepper bacon + truffle fries | 25

Olive Wagyu Smash Burger*
house ground wagyu patty + american cheese + olives + mayo + lettuce + tomato + truffle fries | 25

Lobster Mac*
lobster tail + white cheddar + cavatappi + breadcrumbs | 36

You're a Lob-Star Roll*
leg and claw meat + herbed lemon sauce + brioche roll + malt vinegar fries | 30

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITIES WILL BE APPLIED ON ALL PARTIES OF SIX OR MORE, NO SPLIT CHECKS FOR PARTIES LARGER THAN SIX.
Please note that items marked GF can be made gluten-free upon request. Inform your server if you would like your selection modified.