



# PINK PONY

MACKINAC

## Lunch Menu

Served 11:15 am to 4:30 pm daily.

### APPETIZERS

#### Smoked Whitefish Dip

An Island Favorite!  
Fresh smoked Mackinac whitefish blended with cream cheese and garlic; baked until piping hot. Served with pita chips.

**\$11**

#### Bruschetta

Fresh diced tomatoes, roasted red peppers and buffalo mozzarella, blended with Italian spices. Served with an arugula salad and grilled ciabatta bread.

**\$10**

#### Pan Fried Calamari

Cherry peppers and pepperoncinis sautéed with fresh ocean calamari. Served with our housemade marinara dipping sauce.

**\$12**

#### Whitefish Fingers

Fresh beer battered Mackinac whitefish served with our housemade tartar sauce.

**\$10**

#### Boneless Pony Wings

Boneless chicken wings tossed in your choice of Pony buffalo sauce: hot, mild, or barbeque. Served with bleu cheese dressing and celery.

**\$9**

#### Dipping Platter

Trio of housemade dips featuring roasted red pepper hummus, a bacon, garlic and chipotle dip and a smoked gouda, crab and artichoke dip. Served with seasoned pita chips and flatbread crackers.

**\$12**

### SOUPS

#### Soup of the Day

Enjoy our Chef's daily creation prepared with the freshest ingredients.

**\$5**

#### Homemade

#### Roma Tomato Basil Bisque

Topped with a homemade crouton.

**\$5**

#### French Onion Soup

Traditional caramelized onion broth, topped with a crostini and finished with baby swiss and provolone cheeses.

**Crock - \$7**

### SALADS

Add grilled chicken to any salad - \$4

#### Caesar Salad

A traditional recipe with crisp romaine lettuce, homemade croutons and fresh parmesan cheese.

**\$9**

**Side salad - \$5**

#### Gorgonzola Salad

A bed of mixed greens, sundried tomatoes, pine nuts, bermuda onions and gorgonzola cheese, tossed with a honey balsamic vinaigrette.

**\$12**

**Side salad - \$7**

#### The Wedge

Baby iceberg wedge with chopped smoked bacon, chives, tomatoes and Maytag bleu cheese dressing.

**\$9**

#### Michigan Apple & Goat Cheese Salad

A mix of greens tossed with goat cheese, sliced apples, red onions, candied walnuts and a housemade champagne vinaigrette. Topped with apple chips.

**\$12**

**Side salad - \$7**

#### House Salad

Fresh mixed greens tossed with tomatoes, cucumbers, carrots and red onions finished with your choice of honey balsamic vinaigrette or buttermilk ranch.

**\$8**

**Side salad - \$4**

## SANDWICHES

All sandwiches are served with french fries or Asian slaw and a pickle spear.  
Substitute sweet potato fries \$2

### **Classic Pony Burger\***

1/2 lb. Grilled steak burger with lettuce, tomato and your choice of cheese.

**\$11**

Add bacon - \$2

### **BBQ Bacon Burger\***

Applewood smoked bacon, cheddar cheese and a housemade blackberry brandy BBQ sauce.

**\$13**

### **Southwest Burger\***

1/2 lb . grilled steak burger topped with cheddar and pepper jack cheese. Served with salsa, jalapenos and fried tobacco onions.

**\$12**

### **Gourmet Patty Melt\***

Grilled ground sirloin smothered with grilled Vidalia onions and mushrooms, with dijon mustard. Served on grilled marble rye bread with melted gruyere cheese.

**\$12**

### **Fresh Chicken Salad Sandwich**

Fresh chicken, Michigan dried cherries, onion and celery. Served on multi-grain bread.

**\$9**

### **Chicken BLT Melt**

Marinated grilled chicken breast, bacon, lettuce and tomato smothered with melted cheddar cheese. Drizzled with buttermilk ranch dressing.

**\$10**

### **Buffalo Chicken Sandwich**

Grilled chicken breast covered in buffalo sauce. Topped with homemade bleu cheese dressing, lettuce and tomato.

**\$10**

### **Chippewa Combo**

Choose two of the following to create your own light lunch favorite:

- Half classic honey roasted turkey
- Half fresh chicken salad
- Cup of soup
- Small house salad

(french fries not included)

**\$9**

### **Whitefish Sandwich**

Fresh Great Lakes whitefish beer battered and deep fried.

Served with our housemade tartar sauce, lettuce and tomato.

**\$11**

### **Barbeque Pork Sandwich**

Mojo-marinated, pulled pork slow roasted in our own BBQ sauce. Topped with fried tobacco onions.

**\$10**

### **Classic Honey Roasted Turkey**

Turkey, baby swiss, tomato and lettuce piled high on multi-grain bread spread with a honey mustard mayo.

**\$9**

### **The Turkey Club**

Honey roasted sliced turkey layered with smoked bacon, vine ripe tomatoes and lettuce. Finished with a sundried tomato, avocado and basil mayonnaise. Served on grilled multi-grain bread.

**\$11**

### **Prime Rib French Dip**

Slow roasted thinly shaved prime rib served on a french baguette with melted provolone and swiss cheeses.

Served with au jus for dipping.

A Pony favorite!

**\$14**



For parties seven or more, an 18% gratuity is added to your check.

\*Cooked to order

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

