



## SALADS

### Michigan Cherry Salad

Fresh mixed greens with red onions, cucumber, dried Michigan cherries, and blue cheese crumbles. Served with Raspberry Vinaigrette. \$8.99

### Fiesta Salad

Mixed greens with tomato, avocado, egg and cheddar cheese topped off with our house made black bean and corn salsa. For even bigger Southwestern flavor, we serve this salad with a Chipotle Ranch dressing. \$9.99

### Late Harvest Salad

Spinach, walnuts, red onion, apple, and dried cranberries topped with bleu cheese crumbles. Served with House dressing. \$9.99

### Add to Any Salad

Grilled Chicken \$3.00  
Crispy Chicken \$3.00  
Grilled Sirloin \$6.00

## PASTA

Gluten free pasta available, please ask your server.

### Fettuccini Alfredo

Grilled chicken breast on a bed of fettuccini noodles, tossed in our house made creamy garlic Alfredo sauce. Topped with shredded parmesan. Served with garlic bread. \$16.50

### Mediterranean Pasta

Herb infused pasta tossed with wilted spinach, red pepper flakes and garlic. Finished with crumbled goat cheese. \$14.99  
Add chicken \$3.00 | Add shrimp \$5.00

### Baked Spaghetti

Our cavatappi noodles tossed in our house made chorizo meat sauce, covered in mozzarella, then baked until bubbly and delicious. Served with garlic bread. \$12.99

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

## DINNERS

Served with sautéed vegetables and a choice of baked potato, fire roasted sweet potatoes, French fries, or Traverse City cherry rice pilaf.

### Chicken Rosa

Grilled chicken breast with a garlic parmesan, red pepper cream sauce. Finished with spinach, sweet roasted red peppers, and goat cheese. \$16.50

### Maple Chicken

Two breaded chicken breasts, deep-fried and smothered in a maple glaze, layered with cheddar cheese and bacon. \$16.50

### Pub Style Fish & Chips

Two pieces of classic flaky cod fried to a golden crisp. Served with hushpuppies, fries, sweet onion slaw and our house made tartar sauce. \$16.50

### Pan Fried Citrus Walleye

Lightly breaded walleye served with a citrus cream sauce. \$19.99

### Whitefish

Start with a flaky whitefish fillet and make it the way you like it, broiled or fried. Served with tartar sauce and lemon. *Market Value*

### Ribeye

A 10 ounce ribeye grilled to order. \$23.99

### Perch Dinner *When Available*

Yellow lake perch, lightly battered and fried golden. \$20.99

### Shrimp Iggy

Butterfly shrimp filled with crab stuffing, wrapped in bacon, and perfectly baked. Crowned with a decadent Hollandaise sauce. \$23.99

### Asiago Steak

8oz Sirloin grilled to order and covered in a delicious garlic asiago aioli and finished with caramelized onion. \$18.99

### Planked Whitefish

A fresh whole fillet baked on a maple plank, sautéed vegetables, parmesan crusted tomato crown and bordered with duchesse potatoes. *Market Value*

### Zucchini Marinara\*

Fresh thin strips of zucchini sauteed al dente, tossed in our homemade marinara sauce and sprinkled with shredded parmesan cheese. Served with crusty bread. \$13.99  
Add chicken \$3.00 | Add shrimp \$5.00

\*This dinner entrée is not served with choice of vegetable and starch.

2021



# village inn

RESTAURANT • LOUNGE

*Lake View Dining*  
*Dine In or Take Out*

250 South State Street  
St. Ignace, Michigan 49781  
(906) 643-9511

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4/30/2021





# APPETIZERS

## Bavarian Pretzel

This pretzel is for sharing! Bavaria meets Belgium! Golden brown, soft pretzel served with brewpub mustard and craft beer cheese, made with New Belgium Brewing Company's Fat Tire. \$10.50

## Fried Pickles

Juicy, deep fried pickle spears served with a creamy jalapeño ranch sauce for dipping. \$8.00

## Tot-Chos

Like nachos... but different! Fried potato cakes are topped with our made in-house chili con queso, seasoned ground beef, pico de gallo, shredded lettuce, and diced candied jalapeño. \$8.75

## Chili Con Queso and Pico De Gallo

Our house made chili con queso and pico de gallo are served up with some of Detroit's finest tortillas cut and fried for dipping. \$7.50

## Walleye Bites

Small bites with a big crunch! Panko crusted walleye deliver a light texture and capture our house made tartar with every dunk. \$8.99

## Steak Bites

Sirloin tips grilled tender, covered in our zip sauce and served with toasted garlic parmesan crostinis. \$14.99

## Whitefish Dip

A creamy blend of whitefish, select cheeses and green onion with a hint of garlic. Served with Naan Bread. \$8.25

## Chicken Tenders

All white meat deep fried golden. \$6.99

## Potato Poppers

Southwestern Spuds are poppin' with a combination of cheese, diced potato, chopped green pepper, and our special seasoning cooked to a crisp! Served with garlic asiago aioli for dipping. \$7.99

# BEVERAGES

Minute Maid Lemonade • Ice Tea • Sprite • Coke  
Diet Coke • Mellow Yellow • Barq's Root Beer



# BURGERS

All burgers served with a choice of French fries or daily side. Gluten free buns available, please ask your server.

## All American Cheeseburger

Topped with your choice of melted American or Swiss served steaming hot and juicy on a toasted bun with lettuce, tomato, onion and pickle. \$9.99 Add Bacon \$1.00

## Mushroom & Swiss Burger

Grilled mushrooms covered with melted Swiss cheese, lettuce, tomato, onion and pickle. Served on a toasted bun. \$9.99

## Sugar Shack Burger

Start with a burger patty and add our craft beer cheese, a slice of Swiss, sweet and spicy pickles, some bacon-onion crumble and lettuce. Then, top it all off with a delectable maple bacon glaze and crispy fried onions. This is the burger you have been dreaming about, now go ahead and try it, you know you want to. \$11.99

## Olive Swiss Burger

An Upper Peninsula favorite. Our classic burger with melted Swiss cheese with a black and green olive sauce. \$9.99

## Chipotle Black Bean Burger

A delicious, nutritious, spicy black bean burger patty, covered with cheddar cheese and avocado. A mild, smoky chipotle pesto and lettuce and tomato finish it all off. \$10.50

# Mexican

## Chimichanga

A large flour tortilla, stuffed with cheese, and seasoned ground beef or chicken, deep fried until crispy then smothered in our delicious chimi sauce. Served with beans, rice, sour cream, and salsa. \$12.99

## Nachos *Jalapeño on request.*

Tortilla chips topped with seasoned ground beef, diced tomatoes, onions and lettuce. Drizzled with our melted chili con queso. Served with a side of sour cream and salsa. \$10.99

## Chicken or Beef Enchiladas

Two cheese and onion enchiladas filled with your choice of meat, rolled in corn tortillas, smothered in sauce and covered with cheese. Served with beans and rice. \$12.99

# SANDWICHES

All sandwiches served with a choice of French fries or daily side. Gluten free buns available, please ask your server.

## Candied Jalapeño Ranch Chicken Wrap

Crispy chicken never tasted so good. Accompanied by fresh lettuce, tomato and cheddar cheese, then drizzled with our house made Candied Jalapeño Ranch dressing. Served all wrapped up for easy enjoyment. \$8.99

## Hey Arnold

A warm stack of smoked turkey, melted Swiss cheese and bacon on a flaky grilled croissant. Lettuce, tomato, onion and our signature sauce to finish off this favorite. \$8.50

## Black Bean & Avocado Wrap

Crisp lettuce, black bean corn salsa, avocado, mixed cheese, and our chipotle ranch, stuffed in a whole wheat tortilla. \$8.99

## Roast-E-O

Sourdough bread filled with a new spin on an old classic: thinly sliced roast beef, Swiss cheese, sweet and spicy pickles, topped with traditional brown mustard. Served hot off the grill and sure to satisfy your tastebuds. \$9.50

## Chipotle Chicken Wrap

Crispy chicken with a twist! We start with a wrap and stuff it with crisp lettuce, black bean and corn salsa, avocado, and mozzarella cheese, drizzled with our house made chipotle ranch. \$8.99

## Roaring Dan Seavy Whitefish Sandwich

Named after The Great Lakes Pirate, this fresh local Whitefish is lightly battered and fried until golden and flaky, topped with lettuce, thin-cut cucumber, fresh dill, homemade tartar, and a slightly spicy aioli. Served on a grilled garlic bun. Arrgh... Mighty Fine! \$12.99

## Reuben

Homemade corned beef freshly sliced, melted Swiss cheese and sauerkraut. Served with Thousand Island dressing on rye bread. \$11.99

## Crispy Chicken Cordon Bleu

Crispy chicken patty topped with smoked ham and melted Swiss cheese. Served on a toasted bun with lettuce, tomato, and garlic mayo. \$9.50

## Cali Club

Sliced avocado, warm smoked turkey, bacon, melted cheddar cheese, tomato, and lettuce, topped with tomato pesto and served on a grilled croissant. \$8.99

## Basil Grilled Chicken

A grilled chicken breast, smothered in Swiss cheese, topped with sweet red pepper, lettuce and basil pesto mayo. Served on a toasted bun. \$9.50

