

SUMMER MENU

G – GARLIC GF – GLUTEN FREE

V – VEGETARIAN DF – DAIRY FREE

APPETIZERS

SPINACH AND ARTICHOKE DIP –	11.00	SHRIMP COCKTAIL –	11/22
BAKED DIP SERVED WITH TORTILLA CHIPS.	G & V	8 OR 16 TIGER SHRIMP SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE.	GF & DF
PYC NACHO PLATTER –	12.25	GRILLED CHICKEN QUESADILLA –	8.00
BAKED TORTILLA CHIPS, TOPPED WITH GREEN ONION, BELL PEPPERS, JALAPENOS, TOMATO, SAUTÉED BEEF, CHEDDAR CHEESE, AND CHIPOTLE SOUR CREAM.	GF & G	PEPPERS, ONIONS AND CHEDDAR CHEESE IN A FLOUR TORTILLA AND SERVED WITH SALSA AND SOUR CREAM.	
HAND-BREADED CHICKEN DELIGHT –	7.00	COCONUT SHRIMP –	15.50
7 OZ. OF HAND BREADED CHICKEN STRIPS. YOUR CHOICE OF SAUCE.		JUMBO SHRIMP DIPPED IN A TEMPURA BATTER AND COATED WITH SWEET COCONUT FLAKES SERVED WITH A HONEY LIME DIPPING SAUCE.	DF
ONION RINGS –	8.00	FIVE SPICE TUNA –	20.00
14 SPANISH ONION RINGS DIPPED IN A TEMPURA BATTER AND DEEP FRIED, SERVED WITH A SRIRACHA AIOLI SAUCE.	V	PAN SEARED TUNA RUBBED WITH CHINESE FIVE SPICE SERVED OVER AN ASIAN SLAW AND A POPPY SEED DRESSING.	

SOUPS

MICHIGAN ONION SOUP –	BOWL 6.00	GAZPACHO –	BOWL 6.00
TWIST OF THIS CLASSIC WITH A HINT OF APPLE AND TOPPED WITH SMOKED GOUDA.	G	LOCAL GARDEN GAZPACHO WITH TOMATO, CUCUMBER, CELERY, ONION, PEPPERS, GARLIC, AND HERBS	CUP 4.00
			G, V, GF & DF

SALADS

SOUTHERN FRIED CHICKEN SALAD –	13.00	MICHIGAN SALAD –	9.00
CRISPY CHICKEN TENDERS OVER MIXED GREENS WITH HARD COOKED EGG, RED ONION, BACON, CHEDDAR CHEESE, AND PECANS. SERVED WITH HONEY MUSTARD DRESSING.		MIXED GREENS WITH APPLES, DRIED CHERRIES, BLEU CHEESE, CROUTONS AND WALNUTS.	SIDE 5.50
		- ADD CHICKEN	13.00 SIDE 9.50
		- ADD SALMON	15.00 SIDE 11.50
BLACKENED SALMON SALAD –	19.50	KEY WEST CAESAR SALAD –	7.00
BLACKENED SALMON SERVED OVER A BED OF MIXED GREENS WITH MANDARIN ORANGES, AVOCADO, FETA CHEESE, BLACK OLIVES, AND CHERRY PEPPERS SERVED WITH A BASIL HONEY DRESSING.	GF	CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN CHEESE AND OUR KEY LIME CAESAR DRESSING	SIDE 4.00
		- ADD CHICKEN	11.00 SIDE 7.00
		- ADD SALMON	13.00 SIDE 10.00
SHRIMP PASTA SALAD –	13.00	PYC SALAD –	7.00
ROTINI PASTA TOSSED WITH SHRIMP, PEAS, ASPARAGUS, BASIL, AND MINT, COATED IN A CREAMY DILL DRESSING.		MIXED GREENS WITH TOMATOES, CUCUMBERS, RED ONION, CROUTONS, PARMESAN CHEESE, SLICED ALMONDS AND YOUR CHOICE OF DRESSING.	SIDE 4.25
			V

SANDWICHES

*MARINA BURGER –	10.75	CUBAN PORK SANDWICH -	10.00
COOKED TO ORDER. 8 OZ. SIRLOIN BURGER SERVED ON A TOASTED BUN WITH LETTUCE, TOMATO, AND ONION.		BLACK FOREST HAM, CANADIAN BACON, PORK BELLY WITH CUMIN MUSTARD, DILL PICKLE, AND SWISS CHEESE PRESSED BETWEEN A TOASTED ROLL.	
NEW YORK REUBEN –	10.00	SHRIMP PO' BOY SANDWICH –	16.25
GRILLED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING ON TOASTED RYE.		GARLIC SAUTÉED SHRIMP SERVED ON A HOAGIE ROLL WITH CAJUN MAYONNAISE, SWEET AND SOUR SLAW, AND AVOCADO.	DF & G
ROASTED CAULIFLOWER BURGER –	9.50	PRIME DIP –	15.00
SLOW ROASTED CAULIFLOWER SEASONED WITH A HOUSE SPICE BLEND, MIXED WITH RED ONION, GARLIC, AND ROASTED BELL PEPPER, FORMED INTO A PATTY. SERVED ON A BRIOCHE BUN WITH SRIRACHA AIOLI, ONION RINGS, AND LETTUCE.	v & g	SHAVED PRIME RIB, CARAMELIZED ONIONS, ROASTED BELL PEPPERS AND SMOKED MOZZARELLA CHEESE SERVED IN A TOASTED HOAGIE ROLL WITH A SIDE OF AU JUS	
BLT –	7.00	TURKEY CLUB –	9.50
BACON, LETTUCE, TOMATO, AND MAYONNAISE ON YOUR CHOICE OF BREAD.	DF	SMOKED TURKEY BREAST, BACON, LETTUCE, TOMATO, AND MAYONNAISE SERVED ON YOUR CHOICE OF BREAD.	
ALL SANDWICHES SERVED WITH POTATO CHIPS AND PICKLE. SUBSTITUTE PYC FRIES, SWEET POTATO FRIES, OR ONION RINGS (4)	+ 1.25		

LITTLE SAILORS

ALL LITTLE SAILORS MEALS COME WITH APPLESAUCE.

PEPPERONI PIZZA –	6.00	SPAGHETTI WITH TOMATO SAUCE –	4.25
HOUSE-MADE TO ORDER		LINGUINE PASTA WITH HOUSE-MADE SAUCE	v
CHICKEN DELIGHTS AND FRIES –	5.50	HAMBURGER WITH FRIES –	7.00
4 OZ. WITH RANCH OR BBQ SAUCE		4 OZ. PATTY , LETTUCE AND TOMATO	7.50
MACARONI AND CHEESE –	4.00	- ADD CHEESE	
HOUSE-MADE WITH THREE CHEESE BLEND	v		
GRILLED CHEESE –	4.00		
AMERICAN OR CHEDDAR CHEESE ON WHITE OR WHEAT BREAD	v		

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, CRANBERRY JUICE, APPLE JUICE,	SODA 2.00
ORANGE JUICE, LEMONADE, MARGIE, SWEET TEA, UNSWEETENED TEA, COFFEE	JUICE 2.50
ASK YOUR SERVER FOR OUR SELECTION OF BEER, WINE AND COCKTAILS	COFFEE/TEA 2.00

ENTREES

AVAILABLE AFTER 5 PM

FENNEL POLLEN SCALLOPS –	20.00	*FILET AU POIVRE–	28.00
DIVER SCALLOPS DUSTED WITH FENNEL POLLEN AND PAN SEARED, SERVED OVER RICE PILAF AND VEGETABLES, FINISHED WITH A SAFFRON BUTTER.		CENTER CUT FILET, PAN SEARED SERVED OVER MASHED POTATOES AND VEGETABLES FINISHED WITH A BRANDY PEPPER-CORN SAUCE.	GF
MARINATED HANGER STEAK –	28.00	CHICKEN FORESTIERE –	22.00
CHOICE CUT HANGER STEAK MARINATED IN DIJON MUSTARD AND BALSAMIC VINEGAR GRILLED AND TOPPED WITH CHIMMICHURRI SAUCE, SERVED WITH MASHED POTATOES AND VEGETABLES.	G & GF	CREAM BRAISED CHICKEN BREAST WITH CARROTS, MUSHROOMS, AND SPINACH SERVED OVER A WILD RICE PILAF.	GF
TOFU PAD THAI –	21.00	FRIED CHICKEN –	14.00
SESAME SEARED TOFU TOSSED WITH SOBA NOODLES, GREEN ONION, NAPA CABBAGE, GARLIC, AND PEANUTS COATED WITH A THAI PEANUT SAUCE.	G & V	BUTTERMILK SOAKED CHICKEN, COATED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH MASHED POTATOES AND VEGETABLES.	
ALFREDO PASTA –	11.00	JUST LIKE MOM'S MEATLOAF –	14.00
PENNE PASTA TOSSED IN A RICH GARLIC ALFREDO SAUCE.	G	BEEF AND PORK BLENDED WITH ONIONS, GARLIC, THYME, AND DIJON MUSTARD, SERVED OVER MASHED POTATOES, AND VEGETABLES AND FINISHED WITH MUSHROOM CREAM GRAVY.	
ADD CHICKEN	15.00	ASIAN GRILLED TUNA –	28.00
SEAFOOD PASTA –	25.00	SPICED TUNA, GRILLED AND SERVED OVER A GINGER CARROT PUREE WITH A GREEN BEAN SLAW AND FINISHED WITH A WASABI CRÈME.	
PAN SEARED SCALLOPS AND SHRIMP TOSSED IN A GARLIC WHITE WINE SAUCE SERVED OVER ANGEL HAIR PASTA.	G	STUFFED PORK CHOP –	27.00
TERIYAKI SALMON –	23.00	PAN SEARED BONE-IN PORK CHOP, STUFFED WITH MOZZARELLA CHEESE, BASIL PESTO, CARAMELIZED ONION, AND SMOKED BACON SERVED WITH MASHED POTATOES AND VEGETABLES AND FINISHED WITH AN ONION CREAM.	
GRILLED TERIYAKI GLAZED SALMON SERVED OVER STIR FIRED RICE WITH A MICRO GREEN SALAD AND TOSSED IN A GINGER VINAIGRETTE.	G		

ALL ENTREES SERVED WITH CHOICE OF A CUP OF SOUP OR SIDE SALAD AND WARM HOUSE-MADE ROLLS

SIDE SUBSTITUTION: MASHED POTATOES, GARLIC MASHED POTATOES, SWEET POTATO FRIES, PYC FRIES, RICE PILAF, VEGETABLE DU JOUR, OR BAKED POTATO (THURSDAYS).

* CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DESSERTS

CHEESE CAKE –	4.00	SUNDAE –	M / L
ASK YOUR SERVER FOR TODAY'S SPECIAL			3.25/4.25
BLUEBERRY & APPLE PIE –	5.00	ADD HOT CHOCOLATE	5.25/7.00