

FALL/WINTER MENU

G – GARLIC GF – GLUTEN FREE

V – VEGETARIAN DF – DAIRY FREE

APPETIZERS

SPINACH AND ARTICHOKE DIP –	11.00	HUMMUS AND VEGETABLES –	6.00
BAKED DIP SERVED WITH TORTILLA CHIPS.	G & V	HOUSE MADE GARLIC HUMMUS SERVED	GF, G,
PYC NACHO PLATTER –	13.50	WITH A VEGETABLE MEDLEY AND CRACKERS.	DF, & V
BAKED TORTILLA CHIPS, TOPPED WITH	GF & G	GRILLED CHICKEN QUESADILLA –	8.00
GREEN ONION, BELL PEPPERS, JALAPENOS,		PEPPERS, ONIONS AND CHEDDAR	
TOMATO, SAUTÉED BEEF, CHEDDAR		CHEESE IN A FLOUR TORTILLA AND	
CHEESE, AND CHIPOTLE SOUR CREAM.		SERVED WITH SALSA AND SOUR CREAM.	
HAND-BREADED CHICKEN DELIGHT –	7.00	COCONUT SHRIMP –	15.75
7 OZ. OF HAND-BREADED CHICKEN STRIPS.		JUMBO SHRIMP DIPPED IN A TEMPURA	DF
YOUR CHOICE OF SAUCE.		BATTER AND COATED WITH SWEET COCONUT FLAKES SERVED WITH A HONEY LIME DIPPING SAUCE.	

SOUPS

MICHIGAN ONION SOUP –	BOWL 6.00	TOMATO BASIL –	BOWL 7.50
TWIST OF THIS CLASSIC WITH A HINT	G	ROASTED PLUM TOMATOES,	CUP 5.00
OF APPLE AND TOPPED WITH SMOKED		FRESH BASIL, AND HEAVY CREAM.	G, V, & GF
GOUDA.			

SALADS

SOUTHERN FRIED CHICKEN SALAD –	13.50	MICHIGAN SALAD –	10.00
CRISPY CHICKEN TENDERS OVER MIXED		MIXED GREENS WITH APPLES, DRIED	SIDE 5.50
GREENS WITH HARD COOKED EGG, RED		CHERRIES, BLEU CHEESE, CROUTONS	V
ONION, BACON, CHEDDAR CHEESE, AND		AND WALNUTS.	
PECANS. SERVED WITH HONEY MUSTARD		- ADD CHICKEN	14.75 SIDE 10.25
DRESSING.		- ADD SALMON	18.00 SIDE 13.50
NICOISE SALAD –	15.00	KEY WEST CAESAR SALAD –	8.00
ROMAINE LETTUCE, GREEN BEANS, HARD		CRISP ROMAINE LETTUCE TOSSED	SIDE 5.00
BOILED EGGS, RED ONION, CHERRY TOMATOES, KALAMATA OLIVES, AND GRILLED TUNA SERVED WITH A THYME MUSTARD VINAIGRETTE.		WITH CROUTONS, PARMESAN CHEESE AND OUR KEY LIME CAESAR DRESSING	
PYC SALAD –	7.00	- ADD CHICKEN	12.75 SIDE 9.75
MIXED GREENS WITH TOMATOES,	SIDE 4.25	- ADD SALMON	16.00 SIDE 13.00
CUCUMBERS, RED ONION, CROUTONS, PARMESAN CHEESE, SLICED ALMONDS	V		
AND YOUR CHOICE OF DRESSING.			

SANDWICHES

*MARINA BURGER —	11.00	ROASTED CAULIFLOWER BURGER —	8.50
COOKED TO ORDER. 8 OZ. SIRLOIN BURGER SERVED ON A TOASTED BUN WITH LETTUCE, TOMATO, AND ONION.		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, & DF
NEW YORK REUBEN —	10.00		
GRILLED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING ON TOASTED RYE.			
CHICKEN PARMESAN SUB —	17.00	PRIME DIP —	16.25
BREADED CHICKEN BREAST WITH HOUSE MARINARA SAUCE, MOZZARELLA CHEESE, AND A BASIL PESTO SERVED IN A TOASTED HOAGIE ROLL.	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	G
ALL SANDWICHES SERVED WITH POTATO CHIPS AND PICKLE. SUBSTITUTE PYC FRIES, OR SWEET POTATO FRIES	+ 1.25		

LITTLE SAILORS

ALL LITTLE SAILORS MEALS COME WITH APPLESAUCE.

PEPPERONI PIZZA —	8.00	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 —	6.50
4 OZ. WITH RANCH OR BBQ SAUCE		4 OZ. PATTY , LETTUCE AND TOMATO	
MACARONI AND CHEESE —	4.50	- ADD CHEESE	7.00
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

APPLE SCALLOPS –	28.00	*STEAK DIANE –	34.00
PAN SEARED DIVER SCALLOPS SERVED OVER SWEET POTATO MASHERS AND TOPPED WITH AN APPLE COMPOTE.	GF	SAUTÉED 14OZ PORTERHOUSE STEAK SERVED OVER MASHED POTATOES AND VEGETABLES AND TOPPED WITH A DIANE SAUCE.	G & GF
*ROSEMARY FLAT IRON STEAK –	30.00		19.00
GRILLED FLAT IRON STEAK MARINATED IN A ROSEMARY GARLIC OIL SERVED WITH MASHED POTATOES AND VEGETABLES FINISHED WITH A HOTEL BUTTER.	GF & G	CRANBERRY BBQ CHICKEN –	GF & G
		GRILLED CHICKEN BREAST COVERED IN A HOUSE CRANBERRY BBQ SAUCE SERVED OVER MASHED POTATOES AND VEGETABLES.	23.00
PUMPKIN GNOCCHI –	11.00	PORK LOIN –	GF, G, & DF
HOUSE ROASTED PUMPKIN GNOCCHI WITH SPINACH, GARLIC, MUSHROOMS, AND ONIONS IN A CREAMY SAGE SAUCE.	G & V	BALSAMIC AND HONEY MARINATED PORK LOIN SERVED WITH A RICE PILAF AND VEGETABLES.	19.00
ALFREDO PASTA –	12.00	PYC FISH CAKES –	G
PENNE PASTA TOSSED IN A RICH GARLIC ALFREDO SAUCE.	G	WHITEFISH, ONION, GARLIC, BELL PEPPER, DIJON MUSTARD, AND A HOUSE SPICE BLEND SERVED OVER RICE PILAF AND VEGETABLES AND FINISHED WITH A KEY LIME GARLIC AIOLI.	14.00
ADD CHICKEN	16.75		GF, DF, & G
BAKED BARRAMUNDI –	25.00	GOULASH –	
PACIFIC OCEAN BARRAMUNDI BAKED AND SERVED OVER A HERB VEGETABLE RISOTTO AND FINISHED WITH AN ORANGE REDUC-TION.	GF & G	SLOW ROASTED TOMATO AND MEAT SAUCE SERVED OVER EGG NOODLES AND FINISHED WITH PARMESAN CHEESE AND HERBS.	
APPLE WALNUT SALMON –	20.00		
BAKED SALMON SERVED OVER AN APPLE WALNUT RISOTTO TOPPED WITH A MICRO-GREEN SALAD.	GF		

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 –	4.50	SUNDAE –	M / L
ASK YOUR SERVER FOR TODAY'S SPECIAL			3.50/5.75
APPLE PIE –	5.00	ADD SANDER'S HOT CHOCOLATE	4.50/7.25