



DINNER

LOCAL FARMS AND PRODUCTS FEATURED ON OUR MENU:

WELCOME TO FRANKFORT AND THANK YOU FOR CHOOSING US TONIGHT. WE ARE PROUD TO ANNOUNCE THAT WE HAVE BEEN CHOSEN AS A "STEWARD" BY THE STATE OF MICHIGAN FOR OUR ECOLOGICAL APPROACH TO DOING BUSINESS AS A "GREEN HOTEL". AS PART OF OUR COMMITMENT TO THE COMMUNITY WE UTILIZE THE FOLLOWING PRODUCTS: WILLIAM KING & SON - WHITEFISH; HIGHER GROUNDS - ORGANIC FAIR TRADE COFFEE; SLEEPING BEAR FARMS - HONEY; TLC TOMATOES - BIBB LETTUCE, TOMATOES, HERBS; NORCONK FARMS - ASPARAGUS; CREATION FARMS - ORGANIC GREENS; LEELANAU CHEESE COMPANY - CHEESE; GLACIER SPRINGS TROUT FARM - TROUT

WINES BY THE GLASS

WHITES

BETSIE BAY INN PRIVATE LABEL WHITE - MICHIGAN
7/\$26

CHARDONNAY, KENDAL-JACKSON - CALIFORNIA
7/\$26

CHARDONNAY, HIGH END
10/\$36

SAUVIGNON BLANC, WHITEHAVEN - NEW ZEALAND
7/\$26

PINOT GRIS, ARCTUROS BLACK STAR FARMS - MICHIGAN
7/26

REISLING, SHADY LANE - MICHIGAN
7/26

TOUCHE' SHADY LANE CELLARS, MICHIGAN
7/\$26

PIESPORTER, SAINT CHARLES - GERMANY
7/\$26

ITALIAN WHITE - HIGH END
10/33

REDS

BETSIE BAY INN PRIVATE LABEL RED - MICHIGAN
7/\$26

CABERNET SAUVIGNON, HAHN, CALIFORNIA
7/\$26

PINOT NOIR, JOSEPH DROUHIN - FRANCE
7/26

MERLOT, LA NOBLE - FRANCE
7/\$26

MALBEC, CHATEAU CHANTEL - ARGENTINA
7/\$26

SHIRAZ, FAITH - AUSTRALIA
7/\$26

APPETIZERS

BAKED BRIE

WRAPPED IN PUFF PASTRY AND BAKED GOLDEN BROWN. SERVED WITH FRESH FRUIT AND CRACKERS. 9

VEGGIE NACHOS

FLASH FRIED PITA CHIPS TOPPED WITH TOMATO, SCALLIONS, CILANTRO, AND MELTED MONTEREY JACK CHEESE. SERVED WITH AN ARTICHOKE-LEMON SPREAD. 9

SUN-DRIED TOMATO SPREAD

BLENDED WITH ASSORTED CHEESES, FRESH OREGANO, AND BASIL. SERVED WITH CHICAGO FLAT BREAD. 6

GEOFF'S HOTSPUR NACHOS

FRESH FRIED TORTILLAS TOPPED WITH SEASONED BEEF, DICED TOMATOES, GREEN ONION, AND MELTED MONTEREY JACK AND CHEDDAR CHEESES. SERVED WITH SOUR CREAM AND SALSA. 9

BAKED ARTICHOKE/CRAB DIP

ARTICHOKE HEARTS AND CRAB MEAT, TOPPED WITH GRATED PARMESAN, AND BREAD CRUMBS. SERVED WITH CHAR-GRILLED SOURDOUGH BREAD. 9

SMOKED WHITEFISH DIP

BLENDED WITH FRESH DILL, THYME, SCALLIONS, AND MASCARPONE CHEESE. PRESENTED WITH CARR'S WATER ROUNDS. 9

FRESH SMOKED SALMON

FRESH ATLANTIC SALMON SMOKED HERE AND SERVED WARM. PRESENTED WITH A CREAMY HORSERADISH SAUCE, CORNICHONS, CAPERS, AND ASSORTED CRACKERS. 9

DUCK QUESADILLAS

PAN SEARED DUCK BREAST WITH CILANTRO, TOMATO, ASSORTED PEPPERS AND CHEESES. SERVED WITH A MANGO SALSA. 9

FRESH SHUCKED BLUEPOINT OYSTERS

A HALF DOZEN, SERVED RAW ON THE HALF SHELL OR BAKED ROCKEFELLER STYLE WITH SPINACH, PERNOD, AND BREADCRUMBS. P.S. DON'T FORGET OUR RAW BAR FRIDAY NIGHTS IN THE HOTSPUR PUB! 9

SOUPS AND SALADS

SOUP OF THE DAY

ASK YOUR SERVER FOR TODAY'S FEATURE! \$3 MUG

SEAFOOD CREOLE SOUP

SHRIMP, SCALLOPS, AND ANDOUILLE SAUSAGE. "VOTED BEST SOUP IN BENZIE COUNTY 2007" \$5 MUG \$10 BOWL

LEELANAU COLD CHERRY SOUP

MADE WITH SWEET AND TART CHERRIES, FINISHED WITH KIRSCH. \$4 MUG

BAKED FRENCH ONION SOUP

DUCK STOCK, GRUYERE, ROSEMARY SOURDOUGH CROUTON. 7

OUR HOUSE SALAD

ORGANIC GREENS AND BABY ROMAINE PRESENTED WITH YOUR CHOICE OF MAYTAG BLUE CHEESE, RANCH, CHERRY VINAIGRETTE, OR "THAT FRANKFORT HOTEL DRESSING". FINISHED WITH SPICED WALNUTS AND SHREDDED PARMESAN. 9 ENTREE, \$3 SIDE

CHILLED HARICOT VERTS AND TOMATOES

BABY ORGANIC GREENS, FRESH MOZZARELLA AND BASIL VINAIGRETTE. 9

LEELANAU BIBB

LOCAL BIBB LETTUCE, FRESH BERRIES, CASHEWS, MANDARIN ORANGES, SAFFRON-RASPBERRY VINAIGRETTE. 9

CAESAR SALAD

CRISP ROMAINE TOPPED WITH A CREAMY "NO RAW EGG" PARMESAN DRESSING. TOPPED WITH PARMESAN, AND WARM CROUTONS. ADD GRILLED CHICKEN BREAST FOR ANOTHER THREE DOLLARS. 7

UP NORTH ENTREES

ALL ENTREES ARE SERVED WITH A HOUSE SIDE SALAD, HOMEMADE BREAD AND BUTTER.

WHITEFISH BY BETSIE BAY

FRESH FILLETS FROM LAKE SUPERIOR,
YOU CHOOSE HOW WE PREPARE IT FOR YOU:

- * BAKED WITH PESTO AND PARMESAN
- * BROILED WITH CITRUS BUTTER, WHITE WINE AND LEMON.
- * SAUTEED IN OLIVE OIL WITH A NUTTY CRACKER CRUST. 18

MICHIGAN LAKE PERCH

LIGHTLY DUSTED IN SEASONED FLOUR THEN FLASH FRIED IN PEANUT OIL. OR TRY THEM SAUTEED IN A LEMON GARLIC BUTTER FOR AN ADDITIONAL TWO DOLLARS. 22

GLACIER SPRINGS BROOK TROUT

STUFFED WITH APPLEJACK BACON, SCALLIONS, TOMATO, LEMON, AND FRESH HERBS. SERVED WITH A DILL VELOUTE AND WILD RICE PILAF. 18

SAUTEED WALLEYE

HERB-CRUSTED, FIRE-ROASTED TOMATO-SPINACH RAGOUT, AND ASIAGO GRITS. 20

CIOPPINO PESCATORA

JUMBO GULF SHRIMP, SCALLOPS, MUSSELS, ATLANTIC SALMON, AND FETTUCCHINI, BROUGHT TOGETHER WITH FRESH HERBS, CAPERS, TOMATOES, VODKA, AND GARLIC. 24

***THE BETSIE BAY FILET**

AGED ANGUS BEEF TENDERLOIN GRILLED TO YOUR LIKING, FINISHED WITH PIMIENTO CHEESE, POTATO CAKE, CLASSIC MADEIRA SAUCE. 26

BABY BACK RIBS

ONE HALF RACK OF TENDER PORK RIBS SLOW ROASTED THEN FINISHED WITH A SOUTHERN COMFORT-CHERRY BBQ SAUCE. SERVED WITH ROASTED BABY POTATOES AND FRESH VEGETABLE. 19

GNOCCHI WITH SUMMER VEGETABLES

GARDEN FRESH VEGETABLES SAUTEED WITH OLIVE OIL, FRESH HERBS AND GNOCCHI. FINISHED WITH FRESH LEMON. 17

CHICKEN PENNE PRIMAVERA

SAUTEED WITH FRESH VEGETABLES, HERBS, PENNE PASTA AND CREAM. ALSO AVAILABLE, SAUTEED IN OLIVE OIL, AND FINISHED WITH WHITE WINE. 18

LINGUINI ALLA CHECCA

ROMA TOMATOES, BASIL, GARLIC, OLIVE OIL, AND WHITE WINE. 16

SCOTTISH ENTREES

SALMON DUNDEE

CHAR-GRILLED ATLANTIC SALMON, BRAISED RED CABBAGE, ORANGE/CILANTRO BROSE, AND HARICOT VERT. 18

HERB-SEARED LAMB LOIN

MARINATED WITH FRESH ROSEMARY, SAGE, THYME, GINGER AND GARLIC. SERVED WITH MASHED SWEET POTATOES, LAMB JUS, AND A SIDE OF MINT SAUCE. 26

SHEPHERD'S PIE

A HEARTY BLEND OF ROAST BEEF, CARROTS, PEAS, PEARL ONIONS IN A ROBUST BEEF GRAVY. TOPPED WITH MASHED POTATOES AND BAKED TO PERFECTION. 17

SANDWICHES

***ROBBY BURNS BURGER**

SERVED ON A GRILLED BUN WITH LETTUCE, TOMATO, AND A PICKLE SPEAR. YOUR CHOICE OF AMERICAN, CHEDDAR, OR SWISS CHEESES. SERVED WITH CHIPS. 9

PERCH SANDWICH

SEASONED FLOUR, SESAME BUN, CORNICHONS AND REMOULADE. SERVED WITH CHIPS. 9

GRILLED CHICKEN

MELTED MONTEREY JACK, CORNICHONS, AND COUNTRY DIJON MUSTARD ON A PRETZEL BUN. SERVED WITH CHIPS. 9

DESSERT

CREME BRULEE

A FAVORITE OF OUR GUESTS HERE AT THE INN. WE USE FARM FRESH EGGS AND CREAM, AND MADAGASCAR BOURBON VANILLA BEANS. 7

HOT FUDGE CREAM PUFF

A WARM CREAM PUFF FILLED WITH VANILLA ICE CREAM AND LAYERS OF RICH AND DELICIOUS HOT FUDGE. SERVED WITH RIBBONS OF STRAWBERRY COULIS AND CREME ANGLAISE. 7

BEER BY THE BOTTLE

AMSTEL LIGHT

ANCHOR STEAM

BECKS

BECKS DARK

BUD

BUD LIGHT

COORS

COORS LIGHT

CORONA

CORONA LIGHT

DOS EQUIS

DOS EQUIS AMBER

HEINEKEN

KALIBER

KILLIANS

MICHELOB LIGHT

MICHELOB ULTRA

MIKE'S HARD LEMONADE

MOLSON CANADIAN

ROLLING ROCK

SAM ADAMS

SIERRA NEVADA PALE ALE

ST. PAUL DARK

ST. PAULI GIRL

TSING TAO

WOODCHUCK CIDER

BEER ON TAP

BASS PALE ALE

BELL'S TWO HEARTED ALE

BLACK AND TAN

BUD LIGHT

GUINNESS STOUT

LABATT BLUE

SEASONAL DRAFT

*MAY BE COOKED TO ORDER.

THE CONSUMPTION OF RAW OR UNDER COOKED FOODS ON OUR MENU MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.