

Port *of* Call

 *Restaurant* 
& *Lounge*

DRUMMOND ISLAND. MICHIGAN

Appetizers

Chesapeake Bay Style Crab Cakes

3 large pan-sauteed Crab Cakes topped with fresh gourmet mustard and a hint of hot sauce. Served with zesty vegetable crackers

Walleye Strips

Thin strips of fresh Walleye, lightly seasoned and flash-fried for tenderness. Served with our own garlic dill or tartar sauce. (seasonal)

Coconut Shrimp

5 Jumbo Gulf Shrimp rolled in Japanese bread crumbs & fresh coconut, deep-fried golden. Served with our own Thai-peanut sauce

Duck Tenderloin

Duck Tenderloin Strips fried golden, served with organic wild Lingonberry Chutney sauce

Shrimp Cocktail

7 Jumbo Shrimp on a bed of natural greens and served with cocktail sauce

Smoked Whitefish Pate'

Local Lake Huron Whitefish, lightly smoked with a blend of herbs and seasonings. Served with sesame rice crackers. (seasonal)

Our Famous Wing Dings

Large zesty wings and drumsticks served with homemade Roquefort or buttermilk ranch dressing

Chopped Liver Plate (Jewish style)

Our fresh homemade chopped liver on a bed of Romaine lettuce served with Mattzo's or Sesame Rice Crackers

Parmesan Breaded Portabella Mushrooms

Thick sliced extra large portabella mushroom caps lightly tossed in buttery Parmesan cheese breading and served with our own special dipping sauce

Soups

French Onion

Rich golden broth loaded with caramelized onions and topped off with croutons and imported Swiss Gruyere Cheese, baked and served in its own crock

Butternut Squash

Creamy butternut squash with a hint of nutmeg, cinnamon and ginger. Topped with fresh chives

Roasted Red Pepper and Tomato

Organic tomatoes, roasted garlic, and delicate sweet red bell peppers, topped with a dollop of fresh sour cream

Oriental Vegetable Noodle

(House Specialty #1)

Oriental seasoned chicken broth chock full of bean sprouts, water chestnuts, bamboo shoots, straw mushrooms, baby corn, bok choy and chunky noodles

Chicken Soup

(House Specialty #2)

Lots of chicken and homemade Kluski noodles

Soup of the Day....Ask your server about today's selection.

Cup Bowl

Salads

Caesar Salad

Garden fresh romaine lettuce with freshly squeezed lemon, fresh ground black pepper and imported Parmigiano-Reggiano parmesan cheese, seasoned croutons lightly tossed with our creamy Caesar dressing.

Grilled Salmon Caesar

8 oz. center-cut North Atlantic Salmon filet, "teriyaki style," marinated with Hawaiian pineapple juice, zesty ginger and fresh garlic, char-grilled, flaked & topped with imported Parmigiano-Reggiano parmesan cheese and seasoned croutons

Grilled Steak Caesar

Our extra large Caesar salad topped with 8 oz. of oven-roasted prime rib steak** strips

Grilled Chicken Caesar

Our extra large Caesar Salad topped with strips of lightly seasoned, char-grilled chicken breast.

House Salad

Garden fresh mixed spring greens served with tomatoes, European cucumber, red onions and seasoned croutons.

Salad Dressings

We offer our own special homemade Port of Call "HOUSE DRESSING," or THOUSAND ISLAND, BUTTERMILK RANCH, GREEK, or RASPBERRY VINAIGRETTE.

We also feature OUR HOMEMADE ROQUEFORT - with 5 year aged imported blue cheese @ \$1.25 extra

Entrees

All dinners are served with our fresh baked bread of the day... Portuguese Rustic, Paesano or Ciabatta, our homemade Ammoghio dipping sauce & whipped creamery butter.

Choice of a garden fresh salad with natural mixed spring greens or a cup of soup of the day.

Baked potato, rice blend of the day or fresh steamed vegetable medley.

The Best Cuts of Beef from Port of Call

(All of our steaks are aged USDA prime)

The 1st Mate

12 Oz. Center Cut New York Strip, hand cut and trimmed

The Captain

14 Oz. Center Cut Rib-eye, hand cut and trimmed... it's a must for the real beef lover!

The Admiral

16 oz. Center Cut Prime Rib, slowly oven-roasted for tenderness.

Served with au jus and horseradish sauce

Top your beef, chicken breast, or pork chop selection with our wild portabella, shittake, & porcini mushroom medley or sauteed mushrooms

Pork

Hickory Smoked Baby Back Ribs

Our meaty true Baby Back Ribs, slowly cooked for tenderness & lightly hickory smoked from our own smokehouse for full flavor. Served with our own barbeque sauce.

Half Rack Full Rack

Pork Chops

Two 8 oz. Center Cut Pork Chops, char-grilled plain or southwestern style.

Served with chunky home-style applesauce

Poultry

Hickory or Applewood Smoked Chicken

One half free-range Chicken, seasoned and hickory or applewood smoked from our own smokehouse

Southern Fried Chicken

One half galley style Chicken, crispy on the outside, tender and juicy on the inside

Chicken Breast

One large Chicken breast lightly seasoned and char-grilled

Pasta

Shrimp Scampi

10 extra large pan sautéed Gulf Shrimp served on a bed of handmade fettuccini and tossed with shallots and fresh garlic in a delightful sauce

Chicken Alfredo Primavera

Pan sautéed breast of Chicken, combined with sweet red bell peppers, broccoli & tomatoes, lightly tossed with handmade fettuccini with our own creamy Alfredo sauce, topped with grated imported Parmigiano Reggiano cheese

Cheese Stuffed Pasta

5 Extra large pasta shells stuffed with Ricotta & aged imported Romano cheese, served with our traditional meatless house red pasta sauce (vegetarian). OR choose our olde-world house red pasta sauce with meat!

Olde World Pasta

Handmade garlic fettuccini served with our house red pasta & meat sauce, topped with fresh grated imported Parmigiano-Reggiano Parmesan cheese

Vegetarian Pasta

Handmade spinach and basil garlic fettuccini served with house red pasta sauce, topped with fresh grated imported Parmigiano-Reggiano Parmesan cheese



From the Seven Seas



Lobster Tails

Three 4 oz. North Atlantic cold water Lobster tails, steamed & served with drawn butter

Fresh Swordfish

Our center cut Swordfish loin, char-grilled & topped with our galley chefs' homemade orange ginger glaze

Scallops

North Atlantic Nova Scotia Scallops lightly breaded*

Crab Stuffed Gulf Shrimp

Large fantailed Gulf Shrimp, stuffed with crabmeat and three cheeses, rolled in a light gourmet breading*

Fantailed Gulf Shrimp

*7 extra large butter-fried Gulf Shrimp, lightly breaded**

New England Style Haddock

10-12 oz. North Atlantic Haddock filet, coated with our English Pub style beer batter*

Fried Clams

*Our tender-sweet Clam strips, lightly breaded & fried to perfection**



From the Great Lakes



Lake Huron Perch

*Fresh Yellow Perch from the waters of Lake Huron**

North Channel Walleye

Fresh filet of Walleye from the Canadian North Channel*

Lake Huron Whitefish

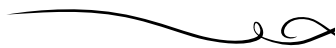
Fresh filet of Whitefish, broiled or fried, from the deep cold waters of Lake Huron*

Great Lakes Style

SURF & TURF

Freshwater

Perch, Walleye or Whitefish with 8 oz. Prime Rib**
(served with au jus and horseradish sauce)*



Port of Call



SURF & TURF

Traditional

Two 4 oz. North Atlantic Cold Water Lobster Tails served with drawn creamery butter and 8 oz. Prime Rib**
(served with au jus and horseradish sauce)*

** Served with our own garlic dill, cocktail, or tartar sauce and a lemon wedge*

*** Cooked to order... consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.*

Port of Call Specials

CHINA

Your choice of Sweet & Sour Pork, Orange Chicken, Lemon Chicken, Sesame Chicken, General Tao's Chicken, Almond Boneless Chicken or Kung Pao Shrimp served with oriental vegetables and fried rice. Includes a cup of oriental noodle vegetable soup and an egg roll

COSTA RICA

Fresh yellow fin Tuna, char-grilled and topped with our Caribbean Peach-Mango sauce. Served with rice blend of the day, baked potato or steamed vegetable medley

GERMANY

Two center-cut 8 oz. Pork Chops served with Spaetzle and a roasted pork gravy. Served with a fresh steamed vegetable medley

POLAND

3 handmade authentic Eastern European potato and cheddar cheese Pierogi's. Served with Polish Sausage and Sauerkraut. Includes fresh baked bread of the day and dinner salad.

SICILY

Steak Sicilian, Two 4 oz. sirloin filets encrusted with seasoned Italian bread crumbs, char-grilled and topped with our homemade Ammoghio sauce. Includes cannoli and authentic espresso or cappuccino.

GREECE

Shish-ka-bob - 2 large skewered Grecian marinated Beef and Lamb ka-bobs, red and green bell peppers, red onions, mushrooms, char-grilled. Served with chef's choice of rice medley and baklava.

CHEF'S SPECIAL

This is served with our fresh baked bread of the day... Portuguese Rustic, Paesano or Ciabatta, our homemade Ammoghio dipping sauce & whipped creamery butter. Choice of a garden fresh salad with natural mixed spring greens or a cup of soup of the day. Baked potato, rice blend of the day or fresh steamed vegetable medley.

Wine List

CRISP & FRESH WHITES

Light & fresh with little or no oak influence. Focus is on crisp acidity & forward fruit. Use as an aperitif, or with salads and light fare. Or as a refreshing contrast to dishes with rich sauces. Listed slightly sweet to crisp & dry.

Riesling, Kabinett (Germany)
 Vouvray "Chateau de Montfort" (France)
 Chenin Blanc "Cape Indaba" (South Africa)
 Pinot Grigio "Lagaria" (Italy)
 Viognier "Cline Cellars" (California)
 Fume Blanc Reserve "Montes Estates" (Chili)
 Chardonnay (non-oaked) "White Knot" (Australia)

SOFT & FRUITY REDS

Little to no oak influence. Fruit driven style that can accompany a wide range of foods including: mild cheeses, pasta dishes, vegetarian fare, game birds & grilled fish. Listed lightest to fullest in style.

Shiraz "Peace Vineyards" (Australia)
 Pinot Noir "Campus Oaks" (California)
 Chianti "Melini" (Italy)
 Merlot "Long Neck" (South Africa)
 Cabernet-Merlot "Covey Run" (Washington)
 Zinfandel "Cline Cellars" (California)

PORT OF CALL - HOUSE POURS:

As fellow wine drinkers, we feature the size of glass we would pour at home, a very generous 8 oz. glass. We hope that you enjoy. Served by the glass \$6.50 Cheers!

FROM CALIFORNIA:

White Zinfandel "Coastal Ridge"
 Johannesburg Riesling "Coastal Ridge"
 Chardonnay "Coastal Ridge"
 Pinot Grigio "Coastal Ridge"
 Merlot "Coastal Ridge"
 Sangria "Rea'l" (low alcohol - great for lunch!)

FROM SPAIN: Syrah "Coastal Ridge"

FROM FRANCE: Champagne "Chavenet Brut"

RICH & ELEGANT WHITES

Medium to full-bodied with more dynamic flavor profiles. Flavors may be influenced by barrel (oak) aging, producing lush flavors (spice and vanilla) and creamy textures, or they might express regional styles (terrior) featuring crisp minerals and exotic fruits. Listed slightly sweet to dry in style.

Pinot Gris "Oak Knoll" (Oregon)
 Sauvignon Blanc-Chardonnay (Blend)
 "White Truck" (California)
 Big House Pink (Dry Rose) "Bonny Doone" (California)
 Sauvignon Blanc "Glazebrook" (New Zealand)
 Chardonnay "Los Vascos" (Chile)
 Chardonnay "Avila" (California)

BOLD & COMPLEX REDS

Medium to full bodied in style & weight. Rich tannins & crisp acids are balanced with ripe concentrated fruit & hints of vanilla-oak, chocolate, cedar and maybe even a hint of tobacco. Due to weight & opulence these pair well with rich cheeses, wild game & grilled or roasted meats (Don't overlook the delightful possibility of a little chocolate at the end of the dinner). Listed medium to full bodied in style.

Dragon (Tempranillo) "Berberbana" (Spain)
 Cotes de Bourg "Chateau du Bousquet" (France)
 Malbec "Bodegas Norton" (Argentina)
 Bearitage "Gundlach Bundsch" (California)
 Syrah "Avila" (California)
 Cabernet Sauvignon "Excelsior" (South Africa)
 Cabernet Sauvignon "Fieldstone Vineyards" (California)

PORT OF CALL SPECIAL COCKTAILS

Our Original Margarita
 Fresh Strawberry Margarita
 Pina Colada
 Strawberry Daiquiri

Our Famous Bloody Mary
 Millionaire's Martini
 Virgin Island's Pina Colada (non-alcoholic)

Full Cocktail Lounge Available

Port & Starboard Sides

All of the following Port and Starboard "Sides" are served with French Fries

Prime Rib Steak Sandwich

An 8 oz. queen size portion of our center-cut slow oven-roasted prime rib, served open face on our homemade toasted bread.

Served with au jus and horseradish sauce

Hot Corned Beef

Our thinly sliced New York Style Corned Beef Brisket stacked high on Zingerman's Jewish Rye. Served with a kosher dill pickle and melted imported Swiss cheese if you wish!

Reuben

Our hot Corned Beef Brisket, real German sauerkraut, imported Swiss cheese with our own Russian dressing on Zingerman's Jewish Pumpernickle. Served with kosher dill pickle.

Dinty Moore

Our hot Corned Beef Brisket, imported Swiss cheese, homemade coleslaw and our own Russian dressing on Zingerman's Jewish Rye. Served with kosher dill pickle.

Chicken Tenderloin Fritters

Select Tenderloin Chicken Breast with a crunchy fritter breading.

Hot Pastrami

Thinly sliced Pastrami from New York, stacked high on Zingerman's Jewish Pumpernickle. Served with kosher dill pickle and melted imported Swiss cheese if you wish!

Chicken Sandwich

Our half-pound tender boneless breaded Chicken Breast. Served with your choice of cheese, lettuce, tomato, onion, or bacon. Served on a house baked Ciabatta bun

Fish Sandwich

Our "English Style" tavern battered North Atlantic Cod or extra large Haddock filet. Served on a toasted house baked Ciabatta bun with our homemade garlic dill sauce, tartar sauce, or cocktail sauce.....Cod
Extra Large Haddock

Steakburger

Our half-pound freshly ground CERTIFIED BLACK ANGUS char-broiled Steakburger, with your choice of any or all of the following: cheese, lettuce, tomato, onion, or bacon. Served on a fresh baked Rustic Bun

Beer & Ales of the World

Join our Century Club and get 10% off all beers and ales for life! Ask your server for details

AUSTRIA:

The world's most extraordinary beer 14%. Brewed only once a year on December 6th. Aged 10 months before bottling. Older vintages become more complex with a creamy finish.

1) Samichlaus Beir

AUSTRALIA:

- 2) Coopers Pale Ale - Original
- 3) Fosters Lager 12 oz.
- 4) Fosters Lager 25 oz. oil can

BELGIUM:

- 5) Bavik Prem. Pilsner 5.2%
- 6) Bokrijks Kruikenbier
golden ale in crock 750 ml.
- 7) Delirium
- 8) Delirium Nocturnum "dark"
- 9) Gulden Draak Ale 10.50%
- 10) Hoogstraten Poorter
dark top-fermented porter in crock 750ml.
- 11) La Chouffee
artisanal belgian golden spiced ale 8%
- 12) Mc Chouffe
artisanal belgian brown ale 8.50%
- 13) Pauvel Kwak Ale 8%
- 14) Piraat Ale 10.50%
- 15) Sterkens Dubbel Ale
- 16) Sterkens White Ale
- 17) St. Fevillien Triple
Abbey Ale
- 18) St. Sebastiaan Golden
dark top-fermented abbey ale 1 pt. in crock
- 19) St. Sebastiaan Dark
blond top-ferm. abbey ale 1 pt. in crock
- 20) Triple Karmeliet
3 grain bier, 1993 gold medal winner:
- 21) White Church Wheat Ale

CANADA:

- 22) Don-de-dieu
Bottle Fermented Ale 9%
- 23) Ephemere - Apple Juice,
Coriander & Curacao 5.5%
- 24) Labatt Blue
- 25) Labatt Blue Lite
- 26) Molson Canadian
- 27) Molson Golden Ale
- 28) Molson XXX

29) Moosehead

30) Trois Pistoles
Bottle Fermented Ale 9%

CHINA:

31) Tsingtao

CZECH REPUBLIC:

- 32) Czech Rebel
- 33) Czechvar
- 34) Pilsner Urqell

ENGLAND:

- 35) Bass Ale
- 36) Boddington's Pub Ale 1 pt
- 37) Newcastle Brown Ale
- 38) Old Speckled Hen
- 39) Samuel Smith Tadcaster
"Taddy Porter"
- 40) Samuel Smith
"Oatmeal Stout"
- 41) The Tanners Jack
- 42) World Famous Ruddles
County Ale 1 pint .9

GERMANY:

- 43) Aventinus Wheat-Doppelbock
Ale 500 ml. 8%
- 44) Becks
- 45) Becks Dark
- 46) Einbecker Brauherren
Pilsner
- 47) Eku Classic Pilsner
- 48) Jubel Ale 500 ml
- 49) Oberdorfer Weiss Bavarian
Wheat Bier 500 ml
- 50) Reissdorf Kolsch Ale
500 ml
- 51) Schneider Weisse Hefe-Weizen
Original Ale 500 ml.
- 52) Schneider Weisse Wiesen
Edel-Weisse 500ml. 6.2%
- 53) St. Pauli Girl
- 54) St. Pauli Girl Dark
- 55) Weihenstephaner Hefe
Weiss-bier
- 56) Weihenstephaner Hefe
Original Lager

HOLLAND:

- 57) Amstel Light
- 58) Bavaria
- 59) Grolsch Premium Lager
500 ml
- 60) Heineken Original
- 61) Heineken Dark
- 62) Heineken Light
- 63) Hollandia

IRELAND:

- 64) Guinness Extra Stout
- 65) Guinness Pub Draught
- 66) Harp

ITALY:

67) Peroni

JAMAICA:

68) Red Stripe

JAPAN:

- 69) Hitachino Nest Weizen
- 70) Hitachino Nest White Ale
- 71) Kirin Lager
- 72) Sapparo 22 oz.

MEXICO:

- 73) Corona Extra
- 74) Dos Equis XX Special Lager
- 75) Dos Equis XX Amber
- 76) Negra Modelo
- 77) Pacifico Clara
- 78) Tecat

POLAND:

- 79) Eb Special Pilsner
- 80) Krolewskie Traditional Premium
3 Gold Medals

SCOTLAND:

- 81) Skullsplitter Orkney Ale
- 82) The Red MacGregor 500 ml

UNITED KINGDOM:

- 83) Fraoch Legendary Ales
Elderberry Ale
- 84) Grozet "Gooseberry & Wheat"
Ale
- 85) Heather Ale

86) Scots Alba Pine Ale

UNITED STATES OF AMERICA:

CALIFORNIA

- 87) Sierra Nevada Pale Ale
 - 88) Sierra Nevada Porter
- #### COLORADO
- 89) Coors Light
 - 90) Killians Irish Red

MAINE

- 91) Old Thumper
Extra Special Ale
- 92) The Shipyard Export Ale
- 93) The Shipyard Light Ale

MASSACHUSETTS

- 94) Sam Adams
- 95) Sam Adams Cherry Wheat
- 96) Sam Adams Light

MICHIGAN

- 97) Bell's Oberon
- 98) Bell's Amber
- 99) Bell's Pale
- 100) Belgium Amber Ale
- 101) Crooked Tree India Pale Ale
- 102) Irish Red Full Bodied Ale
- 103) Lake Superior ESP
(Extra Special Bitter)
- 104) Dark Horse Raspberry Ale
- 105) Sleeping Bear Brown Ale

MISSOURI

- 106) Bud Lite
 - 107) Budweiser
 - 108) Budweiser Select
 - 109) Michelob
 - 110) Michelob Amber Boch
 - 111) Michelob Light
 - 112) Michelob Ultra
- #### NEW YORK

- 113) Three Stooges Beer
- #### WISCONSIN

- 114) Frog Island Cream Ale
- 115) Leinkugel's Creamy Dark
- 116) Leinkugel's Honey Weiss
- 117) Leinkugel's Red Lager
- 118) Miller
- 119) Miller Genuine Draft
- 120) Miller Lite