

All group menus include unlimited beverages consisting of soda, coffee or tea. Packages do not include tax or gratuity. Menus will be printed for your guest to order from when they arrive at the restaurant.

## LUNCH MENU

\$13 per person • Available 11am - 4pm

### FREIGHTERS HOUSE SALAD

mixed greens, roquefort bleu cheese, strawberries, traverse city dried cherries, cinnamon raisin bread croutons, toasted pecans & cherry maple vinaigrette

### THE FREIGHT BURGER WITH CHEESE

usda choice ground chuck, tomato, lettuce & shredded dill pickle with salt and pepper fries

### MESA CHICKEN WRAP

blackened chicken, chopped lettuce, grilled sweet corn and red peppers, white cheddar, fried garbanzo beans, chipotle ranch dressing in a flour tortilla with salt and pepper fries

### HOUSE MAC & CHEESE

cavatappi noodles, bold white 5 cheese blend & fried parmesan

## HURON DINNER MENU

\$19 per person

### FREIGHTERS HOUSE SALAD

mixed greens, roquefort bleu cheese, strawberries, traverse city dried cherries, cinnamon raisin bread croutons, toasted pecans & cherry maple vinaigrette

### SECOND COURSE (choose one)

#### LOADED MAC & CHEESE

cavatappi noodles, bold white 5 cheese blend, smoked chicken, sweet peas, asparagus, cherry tomatoes with baked cheddar bread crumbs & fried parmesan

#### BRAISED BULL

tender chuck roast, slow braised with pepperoncini and Italian tomatoes on toasted French bread with fried pickles, served with house-made potato chips

#### THE ZIP CHICK

lightly breaded chicken breast cooked in detroit zip sauce with white wine, butter, tomatoes, artichoke heart, capers, mushrooms and snap peas with roasted garlic mashed potatoes

#### FISH & CHIPS

beer battered cod with waffle fries and house-made tartar sauce

## ST. CLAIR DINNER MENU

\$26 per person

### FREIGHTERS HOUSE SALAD

mixed greens, roquefort bleu cheese, strawberries, traverse city dried cherries, cinnamon raisin bread croutons, toasted pecans & cherry maple vinaigrette

### SECOND COURSE (choose one)

#### BOURBON MAPLE GRILLED SALMON

grilled salmon with maple bourbon glaze served with seasonal vegetables and garlic mashed potatoes

#### FREIGHTERS SHRIMP LINGUINE

pan roasted garlic shrimp tossed with pasta, sun dried tomatoes, asparagus and tomato cream, finished with fresh basil and parmesan bread-crumbs

#### GALLEY PERCH

perch golden fried served with seasoned fries, vegetable of the day and tartar sauce

#### HAND CUT NEW YORK STRIP

12oz. choice USDA NY strip, char-grilled, chef's mashed potatoes and seasonal vegetables

**ADD A DESSERT** Vanilla Cheesecake with Strawberry Coulis or Freighters Brownies, \$4 per person



## LARGE PARTY LUNCH MENU

All group menus include unlimited beverages consisting of soda, coffee or tea.

### **FREIGHTERS HOUSE SALAD**

mixed greens, roquefort bleu cheese, strawberries, traverse city dried cherries, cinnamon raisin bread croutons, toasted pecans & cherry maple vinaigrette

### **THE FREIGHT BURGER WITH CHEESE**

usda choice ground chuck, tomato, lettuce & shredded dill pickle  
with salt and pepper fries

### **MESA CHICKEN WRAP**

blackened chicken, chopped lettuce, grilled sweet corn and red peppers, white cheddar, fried garbanzo beans, chipotle ranch dressing in a flour tortilla with salt and pepper fries

### **HOUSE MAC & CHEESE**

cavatappi noodles, bold white 5 cheese blend & fried parmesan



# HURON DINNER MENU

All group menus include unlimited beverages consisting of soda, coffee or tea.

## **FREIGHTERS HOUSE SALAD**

mixed greens, roquefort bleu cheese, strawberries, traverse city dried cherries, cinnamon raisin bread croutons, toasted pecans & cherry maple vinaigrette

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## **CHOOSE YOUR SECOND COURSE**

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### **LOADED MAC & CHEESE**

cavatappi noodles, bold white 5 cheese blend, smoked chicken, sweet peas, asparagus, cherry tomatoes with baked cheddar bread crumbs & fried parmesan

### **BRAISED BULL**

tender chuck roast, slow braised with pepperoncini and Italian tomatoes on toasted French bread with fried pickles, served with house-made potato chips

### **THE ZIP CHICK**

lightly breaded chicken breast cooked in detroit zip sauce with white wine, butter, tomatoes, artichoke heart, capers, mushrooms and snap peas with roasted garlic mashed potatoes

### **FISH & CHIPS**

beer battered cod with waffle fries and house-made tartar sauce



# ST. CLAIR DINNER MENU

All group menus include unlimited beverages consisting of soda, coffee or tea.

## FREIGHTERS HOUSE SALAD

mixed greens, roquefort bleu cheese, strawberries, traverse city dried cherries, cinnamon raisin bread croutons, toasted pecans & cherry maple vinaigrette

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## CHOOSE YOUR SECOND COURSE

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### BOURBON MAPLE GRILLED SALMON

grilled salmon with maple bourbon glaze served with seasonal vegetables & garlic mashed potatoes

### FREIGHTERS SHRIMP LINGUINE

pan roasted garlic shrimp tossed with pasta, sun dried tomatoes, asparagus and tomato cream, finished with fresh basil and parmesan breadcrumbs

### GALLEY PERCH

perch golden fried served with seasoned fries, vegetable of the day and tartar sauce

### HAND CUT NEW YORK STRIP

12oz. choice USDA NY strip, char-grilled, chef's mashed potatoes and seasonal vegetables