

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

FRENCH DIP

shaved roast sirloin cooked in a pepper au jus on ciabatta bread, topped with horseradish sauce and crisp michigan onion straws. served with salt and pepper fries

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

SOUTHWEST GRILLED CHICKEN CARBONARA

tender grilled chicken, sliced asparagus, chopped applewood smoked bacon, shredded parmesan cheese and Michigan scallions on linguine in a chipotle cream sauce

GALLEY PERCH

perch sautéed in garlic butter served with mashed potatoes, vegetable of the day and tartar sauce

SIRLOIN STEAK

10oz usda choice sirloin, char-grilled with garlic butter, chef's mashed potatoes and seasonal vegetables

ADD A DESSERT Vanilla Cheesecake with Strawberry Coulis or German Chocolate Cake, \$4 per person