

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