

MISSION GRILLE AFTER 5 MENU

10627 n bay shore drive, sister bay (920) 854-9070 www.missiongrille.com

Starters

Signature Bruschetta Our special pesto (contains nuts), marinated tomatoes and red onions, Parmesan and fresh basil \$9

Chipotle Shrimp Sautéed cold water shrimp tossed in chipotle-parsley butter with toast points \$12

Maryland Blue Crab Risotto Cakes Topped with roasted garlic aioli \$12

Sea Scallops Jumbo scallops, pan seared, with pineapple citrus salsa and lime crème \$14

Thai Chicken Wontons Tender chicken breast, mildly spiced Thai peanut sauce (contains nuts) in wonton cups, topped with green onion & fresh tomatoes \$11

Memphis Spiced Pork Ribs With Mop sauce and braised red cabbage \$14

Sesame Seared Tuna Sashimi grade, seared rare, wonton crisps, Asian slaw, wasabi aioli \$15

Gourmet Mac and Cheese Cavatappi pasta, aged Cheddar, Mascarpone and Gruyere cheeses baked with Parmesan bread crumbs. Fried apple accompaniment \$13

Apple Figgy Flatbread Apples, figs, caramelized onions, toasted walnuts, goat cheese & spinach (contains nuts) \$12

Chicken Club Flatbread Grilled chicken breast, provolone cheese, applewood smoked bacon, tomatoes and basil pesto (contains nuts) \$13

Soups

Lobster Bisque Our made from scratch version of the classic, light & creamy \$10

French Onion Soup Gratinee Baked with Gruyere, Provolone and Parmesan cheeses \$9

Salads

Mission House Salad Organic romaine hearts, cucumbers, carrots, tomatoes, sunflower seeds and champagne vinaigrette dressing \$7
Blue cheese crumbles (add \$1)

Caesar BLT Crisp romaine, homemade Caesar dressing, bacon, caramelized onions, tomatoes, shaved Parmesan and garlic toast points \$8

Apple and Goat Cheese Mixed exotic green, Door County apples, strawberries, spiced candied pecans (contains nuts) and goat cheese and champagne vinaigrette \$9



Is it time

for wine?

Dinner Salads

Mission Salad Organic romaine hearts, cucumbers, carrots, tomatoes, sunflower seeds & champagne vinaigrette dressing, blue cheese crumbles add \$1
With: Wild Alaskan Salmon \$25 Chipotle Shrimp \$20 Grilled Chicken Breast \$18

Caesar BLT Crisp romaine, bacon, caramelized onions, tomatoes, shaved parmesan cheese, garlic toast points and homemade Caesar dressing
With: Wild Alaskan Salmon \$27 Chipotle Shrimp \$22 Grilled Chicken Breast \$20

Apple & Goat Cheese Mixed exotic greens, Door County apples, strawberries, spiced candied pecans, goat cheese and champagne vinaigrette dressing
With: Wild Alaskan Salmon \$29 Chipotle Shrimp \$24 Grilled Chicken Breast \$22

Featured Dinner Entrees

Filet Mignon 8 oz Certified Angus Beef®, barrel cut, grilled, red wine demi with Maytag blue cheese-scallion potato cake and kale and almond sauté (contains nuts) \$38

Top Sirloin 8 oz Certified Angus Beef® grilled, bacon-blue cheese compound butter, garlic and parmesan mashed potatoes and sautéed kale with toasted almonds (contains nuts) \$25

Maple Leaf Duck Oven-roasted, Door County cherry hunter sauce and vegetable quinoa \$28

Braised Pork Shanks Rosemary-veal demi, braised red cabbage and mashed potato \$22

Better than British Fish & Chips Lightly battered cod, fried, our recipe tartar sauce, french fries (malt vinegar, if you like!) and house-made slaw \$19

Quisado The national dish of Spain. Braised leg and thigh of free range organic chicken with a spicy combination of black beans and Chorizo sausage. Accented with lime cilantro sour cream and fresh avocado \$22

Door County Cherry Barbeque Chicken Tender boneless chicken breast, grilled, cherry BBQ sauce, Door County cherry-walnut wild rice blend (contains nuts) and seasonal vegetable \$21

Line-Caught Wild Alaskan Salmon Grilled medium-well, topped with mango-citrus salsa, served with vegetable quinoa \$28

Great Lakes Walleye Sesame-almond crusted (contains nuts), cucumber-wasabi tartar with Door County cherry-walnut wild rice blend (contains nuts) and seasonal vegetable \$25

Sides (add \$5)

Kale & Almond Sauté (contains nuts)

Vegetable Quinoa

Braised Red Cabbage

Fried Apples

French Fries

Napa Cabbage Slaw

Blue Cheese Scallion Potato Cake

Veggie du Jour

Garlic & Parmesan Mash Potatoes

Pastas, Burgers and Sandwiches

Shrimp and Scallop Linguine Gulf Coast shrimp, dry sea scallops, chicken sausage in a garlic herb seafood broth with tomatoes and spinach \$26

Southwestern Chicken Penne Pasta Grilled chicken sautéed portabellas mushrooms, sun dried tomatoes and spinach, tossed with gorgonzola-vodka cream sauce & southwestern spices \$23 Substitute shrimp (add \$2)

Linguini & Boursin Stuffed Meatballs Basil marinara sauce and freshly grated parmesan cheese \$19

Chop House Burger Chop-House style burger on a Ciabatta roll with bacon, Renard's white cheddar cheese and grilled onions. Served with french fries and a side of garlic aioli \$14

Chicken Breast Deluxe Grilled breast with gruyere cheese, bacon, avocado, pesto mayo (contains nuts), served on a Ciabatta roll with french fries \$13

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Early Dining Prix Fixe Menu

three course dinner for \$29

Available 5 to 6 PM Sunday through Friday

One - Choose a Starter

Bruschetta

Grilled french bread, fresh basil pesto, marinated tomatoes and red onions and grated parmesan cheese (contains nuts)

Maine Lobster Bisque

Our made from scratch version of the classic. Light and creamy.

Mission House Salad*

Organic romaine hearts, cucumbers, carrots, tomatoes, sunflower seeds

Caesar BLT

Crisp romaine, bacon, caramelized onions, tomatoes tossed with homemade Caesar dressing. shaved parmesan and garlic toast points on top.

*Please NO Sharing and NO Substitutions
for the Prix-Fixe Menu.*

***indicates gluten-free options**

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Two - Choose an Entrée

Cocoa Spiced Pork Ribs*

Slow-cooked succulent ribs with Memphis Mop Sauce, accompanied by braised red cabbage and mashed potatoes du jour.

Door County Cherry Barbeque Chicken*

Tender boneless chicken breast, grilled, with cherry BBQ Sauce, Door County cherry walnut wild rice blend and fresh seasonal vegetable (contains nuts).

Better than British Fish and Chips

Lightly beer battered North Pacific Cod, deep fried with Mission recipe tartar sauce, french fries (malt vinegar, if you like) and house made slaw.

Top Sirloin*

8 oz. Certified Angus Beef®, grilled, with bacon blue cheese compound butter, garlic parmesan mashed potatoes, and vegetable du jour.

Linguini & Boursin Stuffed Meatballs

Basil marinara sauce and freshly grated parmesan cheese.

Three - Choose a Dessert

Mission Berry Cobbler

Mixed berries baked with butter crumb topping and served with french vanilla ice cream.

Specialty Sundae*

French vanilla Ice Cream with house toffee, caramel sauce, chocolate sauce and whipping cream on top.