



Salads and Diversions

Caesar \$7 / \$12

Romaine, aged parmesan, garlic croutons, house made Caesar dressing

LT Cherry \$8 / \$13

Mixed greens, red onion, feta cheese, dried cherries, candied pecans, mustard vinaigrette

House \$7 / \$12

Mixed greens, cucumber, tomato, shaved carrot, garlic croutons, choice of dressing

Bruschetta \$6

Heirloom tomato, fresh basil, garlic clove, olive oil, grilled crostinis, drizzled balsamic reduction

Chicken or Tuna Salad Plate \$10

Scoop of cherry chicken or tuna salad, sliced melon, toasted French baguette

Deviled Eggs \$7

Wasabi, green onion, toasted sesame seeds, hard boiled eggs

Wing Dings \$12

Half-dozen chicken wings, choice of sauce (barbeque, buffalo, or Jamaican jerk), celery, ranch or bleu cheese dressing

Soup du Jour cup \$4 / bowl \$6

Chef's selection daily

Slice of Pie \$7

House of Pies selection daily, served à la mode

Dark Chocolate Lava Cake \$9

Drizzled with raspberry compote, served à la mode

Sandwiches and Specialties

All sandwiches are served with chips, choice of coleslaw or cottage cheese, and a pickle spear.

Add French fries \$2.50; Add bacon \$1.50

Breads: wheatberry, sourdough, or rye; Cheeses: cheddar, Swiss, American

Half or Full Wedge half \$8 / full \$12

Ham, turkey, corned beef, cherry chicken salad, or tuna salad, lettuce, tomato, choice of bread

Club \$13

Ham, turkey, bacon, cheddar, lettuce, tomato, mayo, choice of bread

Reuben \$13

Corned beef, sauerkraut, Swiss, 1000 island dressing, grilled rye bread

Grilled 3 Cheese \$8

Cheddar, Swiss, and American, choice of bread

Fish and Chips \$12

Lightly battered Great Lakes whitefish

BLT \$9

Thick smokehouse bacon, and thin crispy bacon, lettuce, tomato, choice of bread

*Burger \$13

¼ lb handmade patty, choice of cheese, lettuce, tomato, onion, kaiser roll

Chicken Sandwich \$10

Fresh-herb marinate chicken breast, choice of cheese, lettuce, tomato, kaiser roll

Shrimp or Ahi Tuna Taco \$14

Two ancho marinated jumbo shrimp or seared Ahi tuna poke tacos, pickled red onion, cilantro slaw, grilled pineapple salsa, grilled flour tortilla

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.



Draught Beer

Coors Light	\$4.00
Horny Monk	\$6.00
Oberon	\$6.50
Summer Shandy	\$6.00
Two Hearted	\$6.00

(Ask your server about our rotating options.)

Bottle Beer

Buckler	\$4.00
Budweiser	\$3.50
Bud Light	\$3.50
Coors Light	\$3.50
Founders All Day IPA (Session)	\$4.00
Guinness	\$5.00
Heineken	\$4.00
Labatt Blue	\$3.50
Miller Lite	\$3.50
Sam Adams	\$4.00
Sierra Nevada	\$4.00

Can Beer

Beards Citrinity IPA	\$4.00
Budweiser	\$3.50
Bud Light	\$3.50
Coors Light	\$3.50
Founders All Day IPA (Session)	\$4.00
Heineken	\$4.00
Labatt Blue	\$3.50
Labatt Blue Light	\$3.50
Miller Light	\$3.50
Oberon	\$4.00
Summer Shandy	\$4.00
Tandem Cider Smackintosh (16 oz)	\$6.00

Welcome to Little Traverse Bay Restaurant!

Little Traverse Bay Golf Course and Restaurant began operations in 1992 under the direction of owner, Ted Frey. Perched high above the bay for which it is named, Little Traverse Bay Golf Course and Restaurant exemplifies Harbor Springs at its best. Since its first full season in 1992, Little Traverse Bay has retained its status as a “favorite” among residents and visitors alike.

The golf course provides breathtaking water views from twelve of the eighteen holes. Tee complexes and ingenious routing through hilly terrain allow all levels of golfers to enjoy (not merely endure) a challenging day on the golf course. The course is open to public play, seven days a week, from early May through mid October.

Situated at the heart of the golf course, the restaurant offers magnificent views of the sometimes tranquil, sometimes ominous Little Traverse Bay. Our staff is committed to providing you and your guests with personalized service and a truly enjoyable visit. We look forward to serving you. The restaurant is open to the public for lunch and dinner, seven days a week, from late May through early October.