



The Blue Pelican Inn

Take Out Menu

231-544-2583



Great Beginnings

Maryland Crab Cake - our specialty! Premium crabmeat sautéed to a crispy golden brown and served with our fresh salsa. **\$13**

Blue Mussels - one pound steamed in white wine, butter, garlic, onions, mushrooms and tomatoes. Try it spicy! **\$12**

Big Bang Shrimp - lightly battered shrimp tossed in our sweet n' spicy Thai sauce. **\$11**

Stuffed Mushrooms - fresh Portobello mushrooms packed full of ground beef, sharp cheddar cheese and roasted red peppers. **\$8**

Soup of the Day - made fresh in house.

Cup **\$4** Bowl **\$5**

Salads

Blue Pelican Dinner Salad - sweet greens, topped with tomatoes, cheddar cheese, Michigan dried cherries and sliced almonds. **\$11**

Classic Caesar Salad - romaine hearts, tomatoes, aged Parmesan and anchovies drizzled with Elsie May Caesar dressing. **\$11**

Blue Pelican Inn Salad - sweet greens, with tomatoes, apples, Michigan dried cherries, candied walnuts and Derby Sage cheese. **\$13**

*Add your choice of grilled chicken or salmon to any salad (may also be blackened). **\$5**

Dressings

⊗Elsie May Dressings

Bleu Cheese
⊗Garlic/Basil Vinaigrette

Oil & Vinegar
⊗Caesar

Ranch
Honey Mustard Vinaigrette

Ask About our Seasonal Dressing!

Pasta Selections

Served with a house salad.

Chicken Pomodoro - onions, garlic, tomatoes, capers and lemon. Tossed with linguine, vodka and butter. Half **\$17** Full **\$21**

Blue Mussels Pasta - mussels steamed with onions, mushrooms, tomatoes and white wine. Tossed with linguine, garlic and butter. **\$22**

Shrimp Pasta - sautéed with onions, mushrooms, tomatoes and lemon. Tossed with linguine, white wine and butter. Ask for spicy! Half **\$18** Full **\$23**

Orange Chicken Marsala Pasta - sautéed with onions, mushrooms, capers, garlic and fresh squeezed oranges. Finished with Marsala wine. Half **\$17** Full **\$21**

Chicken Parmesan - lightly breaded chicken breasts smothered with our fresh tomato marinara and mozzarella cheese. Served on a bed of linguini. **\$17**

Vegetarian Selection

Served with choice of two sides.

Portobello Ravioli - four cheese and Portobello ravioli tossed with roasted red peppers, onions, garlic and our sherry cream sauce. **\$19**

*Food can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Seafare

Served with your choice of two sides.

***Fresh Atlantic Salmon** - fresh salmon fillet grilled to medium and accompanied with a lemon beurre blanc.

Half \$17 Full \$24

Walleye - lightly dusted in our herb flour and sautéed to golden brown. Also try it grilled or blackened. \$24

Parmesan Crusted Walleye - a fresh walleye fillet, lightly coated in our Parmesan-Panko mixture. \$24

Crab Cakes - Voted #1! Two of our premium crabmeat cakes served with our fresh salsa. \$26

Michigan Yellow Perch - fresh perch fillets lightly dusted in herb flour and seared to a golden brown.

Also try them in our crispy beer batter! \$25

Crab Stuffed Walleye - a walleye fillet stuffed with premium crabmeat, dusted in our herb flour and sautéed to golden brown. \$26

Jumbo Shrimp - Choose steamed or beer battered and fried to perfection. Half pound \$23 Full pound \$29

Dungeness Crab Legs - lightly steamed in lemon, garlic and white wine. Half pound \$20 Full pound \$26

Southern Pride

Served with your choice of two sides.

Carolina Pulled Pork - slow smoked in our smoker for fifteen hours and basted in our cherry BBQ sauce

Half \$16 Full \$21

***Fillet** - USDA Choice beef tenderloin lightly seasoned, grilled to your liking and smothered with mushrooms, bacon and Swiss cheese. \$28

***Black n' Bleu N.Y. Strip** - USDA Choice center cut strip loin seasoned with our Cajun blackening spice, grilled to perfection and smothered with bacon and blue cheese sauce. \$28

***Top Sirloin** - USDA Choice center fillet cut sirloin steak seasoned with our own special blend and grilled to your liking. \$22

***N.Y. Strip** - USDA Choice center cut strip loin seasoned with our own special blend and grilled to your liking. \$26

***Peppered Beef Stroganoff** - USDA Choice top sirloin, smothered with fresh cracked peppercorns grilled to your liking and topped with our mushroom cream sauce. Served on a bed of noodles. \$21

***Butterflied Pork Chop** - tender and juicy pork loin chop breaded with herbs and Panko bread crumbs and finished with mustard cream. Can be grilled! \$16

***Apple Seared Pork Chop** - tender and juicy pork loin chop seared with cinnamon, nutmeg and granny smith apples. \$18

Gouda Chicken Melt - a pair of chicken breasts pan seared and smothered with roasted red peppers, bacon topped with a gouda cream sauce. \$17

Surf and Turf

Add Shrimp - (1/4 pound) – choose steamed or fried. \$8

Add Dungeness Crab - (1/2 pound). \$15

Sides - \$3.25 each

Asparagus
Baked Sweet Potato

French Fries
Green Beans
House Salad

Wild Rice
Whipped Potatoes

Join us for all you can eat Snow Crab Saturdays!
Served at the Inn or the Side Door Saloon!!

\$25

(includes two sides)

Take Our Virtual Tour
and
Check Out Our Event Calendar
at www.thebluepelican.com

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2535 North Main Street, Central Lake