



Sangomore's at Forest Dunes

STARTERS

Ricotta and Fruit

Orange ricotta dip served with fresh fruit and berry coolie.

14

Hummus & Naan

Roasted red pepper hummus served with cut vegetables and grilled naan bread.

12

Spinach Artichoke Dip

A creamy blend of artichoke hearts, baby spinach, and Italian cheeses; served with naan bread.

12

Oysters Rockefeller

Oysters on a half shell, topped with spinach Florentine, bacon, lemon juice and seasonings.

3.50 each

Wings

Eight wings served with your choice of Buffalo, honey, Parmesan garlic, or barbecue.

13

Cilantro Lime Shrimp

Eight shrimp tossed in lime and cilantro; accompanied with sauce.

15

SOUPS

Forest Dunes Chili

Lightly smoked tenderloin, chilies, onions, peppers and red beans with our blend of chili spices.

9

French Onion

Caramelized Vidalia onions deglazed with root beer and simmered in beef stock; topped with toast points, provolone and Parmesan cheeses.

7

Soup du Jour

Ask your server about today's special offering.

8

SALADS

Classic Caesar

Fresh chopped romaine mixed with Parmesan cheese, croutons and our creamy garlic dressing.

11 / with chicken 17

with shrimp 18 / with salmon 20

Pecan Chicken

Pecan encrusted chicken breast, dried cherries, mandarin oranges and strawberries tossed in raspberry vinaigrette.

16

Classic Cobb

Chopped, mixed specialty greens with tomatoes, bacon, apples; topped with blue cheese and egg crumble.

14

(without blue cheese )

Wedge

Wedge of iceberg lettuce with diced bacon, tomatoes and blue cheese crumbles.

9

(without blue cheese )

 — *Gluten Free Selection*

* *Cooked to Order* — Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





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ENTRÉES

All entrées are accompanied with dinner bread and your choice of soup or salad, vegetable and starch.
French onion (3) may be substituted for an additional cost.

Vegetables

- seasonal selection
 - asparagus
 - mixed fruit

Starches


- garlic mashed potatoes
- roasted redskin potatoes
 - onion rings
 - french fries
- smoked mac & cheese

Surf add-ons

- Langostino lobster - 15
- soft shelled crab - 15
- jumbo shrimp skewer - 10



Prime Beef Filet — 8 oz.*

Cold smoked, Certified Angus Beef fresh cut and cooked to order; served with a Michigan cherry red wine glaze and topped with onion straws. *(without onion straws* )

46

Ranch Steak — 10 oz.*

Beef shoulder center cut, blackened and drizzled with housemade bearnaise.

25

Ribeye — 12 oz.*

Prime, cold smoked, fresh center cut; char grilled to order.

37

Honey Glazed Salmon

Honey garlic marinated and grilled to perfection.

28

Blackened Walleye

Our famous walleye broiled or sauteed with lemon basil butter.

30

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Encrusted Mahi Mahi

Macadamia nut encrusted Mahi Mahi; served with a lemon and orange gastrique.
28

Herb Encrusted Chicken

A chicken breast tossed in freshly chopped rosemary and basil and grilled to perfection.
18

Barbecue Pork Ribs

Smoked, dry rubbed ribs with your choice of a red wine cherry sauce or sweet and spicy barbecue.
Half 19 / Full 29

Fish and Chips

Lightly battered cod deep fried and served with french fries and tartar sauce.
17

Soft Shell Crab Mac & Cheese

Smoked cheddar cheese sauce with cavatappi noodles.
25 / without crab 17

Pasta Alfredo

Fettuccini pasta tossed with creamed garlic sauce.
17 / with chicken 22 / with shrimp 24 /
with lagostino lobster 24 / with salmon 28

The Dunes Burger *

In-house, seasoned 8 oz. blend of tenderloin, ribeye and brisket trimmings; served on a butter grilled bun with lettuce, tomatoes and sweet onions.
16

DESSERTS

Carrot Cake

House made special with butter cream frosting.
8

Cheesecake

Our house cheesecake with a drizzle of fruit coolie glaze.
7

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