



APPETIZERS

PEABODY'S BEEF TENDERLOIN WELLINGTON*

Broiled Beef Tenderloin Medallions, Puff Pastries, Caramelized Onions and Wild Mushroom-Port Wine Cream Sauce **11.95**

SESAME GINGER CALAMARI

Flash Fried with a Sesame Seed Crust, Jasmine Sticky Rice and an Orange Ginger Sauce **7.95**

HAYSTACK ONION RINGS

A Bucket of Extra Thin Sliced Onions, Special Batter **4.25**

BAKED SPINACH & ARTICHOKE DIP

Warm Pita Chips **7.95**

HONEY B.B.Q. DIPPED CHICKEN WINGS

Bleu Cheese Dressing and Fresh Vegetables **6.95**

JUMBO SHRIMP COCKTAIL

Jicama Slaw and Gourmet Greens on Apricot-Champagne Vinaigrette, Cocktail Sauce **9.95**

GRILLED CHICKEN QUESADILLAS

Cajun Chicken, Monterey Jack Cheese, Avocado and Tomato in a Sun-Dried Tomato Flour Tortilla topped with Cilantro Sour Cream, Roasted Corn-Black Bean Salsa **9.95**

SOUPS AND CHOWDERS

PEABODY'S FAMOUS SWISS ONION AU GRATIN

Creamy Onion Soup, Croutons and Cheese
Cup 3.65 Bowl 4.65

SAN FRANCISCO HAMBURGER *(Monday's Only)*

Tomato, Dill, Sour Cream, Ground Sirloin, Vegetables, and Noodles. A Meal in a Bowl
Cup 3.65 Bowl 4.65

MANHATTAN CLAM CHOWDER "BEST ON THE STRIP" *(Friday's Only)*

With Just Enough Zip
Cup 3.65 Bowl 4.65

SOUP DU JOUR

Chef's Choice
Cup 2.95 Bowl 3.95

**Can be cooked to order: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



SALADS

INDIAN HARVEST CHICKEN SALAD

All Natural Grilled Chicken Breast, Roasted Acorn Squash, Roasted Corn, Candied Pecans, Tomato and Red Onions on Mixed Greens, Pumpkin-Yogurt Dressing and a Corn Muffin 10.95

GRANNY SMITH APPLE DUCK BREAST SALAD

Grilled Duck Breast, Candied Pecans, Gorgonzola Cheese, Cherry Tomatoes, Raisins, Red Onions, Apple Chips on Gourmet Greens, with Granny Smith Apple White Balsamic Vinaigrette and a Bran Muffin 10.95

APRICOT SALMON SALAD

Broiled Atlantic Salmon, Dried Apricots, Dried Cherries, Tomatoes, Candied Pecans, Bleu Cheese, Crispy Wontons on Gourmet Greens with Apricot-Champagne Vinaigrette and a Cranberry-Walnut Muffin 11.95

GRAND TRAVERSE SALAD

Mixed Greens, Berries, Red Onions, Walnuts, Sun-Dried Cherries, Crumbled Bleu Cheese with Raspberry Vinaigrette 8.25 All Natural Grilled Chicken 10.25

COBB SALAD

Turkey, Egg, Tomato, Green Onions, Bacon and Bleu Cheese, Mixed Greens and a Corn Bread Muffin 10.95

PEABODY'S CHOICE CAESAR SALADS

Fresh Romaine Lettuce with House Made Caesar Dressing, Egg, Croutons, Red Onion and Parmesan Cheese 7.95

All Natural Grilled Chicken 9.95

With Grilled Salmon 10.95

Dressing Choices: *Ranch, Poppyseed, Bleu Cheese, Italian, Raspberry Vinaigrette, Honey-Dijon, Balsamic Vinaigrette*

ON THE SIDE

Mandarin Spinach Salad

Petite Caesar Salad

Petite Grand Traverse Salad

Peabody's Signature Coleslaw

Vegetable Du Jour

Sweet Potato Puree

Loaded Baked Potato

*With Cheddar Jack Cheese,
Bacon and Green Onions*

Bucket of Sweet Potato Fries

With a Vanilla Brown Sugar Sour Cream

Deluxe With Any Sandwich

*French Fries, Sweet Potato Fries or our
Signature Coleslaw*

GRILLED SANDWICHES AND BURGERS

GRILLED SALMON BURGER*

Seasoned with Mustard and Dill, Grilled Sourdough Ciabatta, Leaf Lettuce, Tomato, Red Onion and Preserved Lemon Aioli, served with Sweet Potato Fries **9.25**

DELI REUBEN

Lean Sy Ginsberg's Corned Beef, Bavarian Style Kraut, Swiss Cheese and Thousand Island Dressing, Grilled on Pumpnickel and served with our Signature Coleslaw **9.25**

PEABODY'S BURGER*

½ Pound All Natural Ground Angus Sirloin, Lettuce, Tomato and Onion, served with House Made Potato Chips **7.75**
Additional Toppings: American Cheese, Bleu Cheese, Monterey Jack Cheese, Cheddar Cheese, Swiss Cheese, Ham, Bacon, Grilled Onions, Portabella Mushroom **.50 each**

KENTUCKY WHISKEY BBQ BURGER*

½ Pound All Natural Ground Angus Sirloin, Swiss Cheese, Sautéed Mushrooms, Bourbon BBQ Sauce, Crispy Haystack Onions, Lettuce, Tomato on a Sourdough Ciabatta, served with House Made Potato Chips **9.25**

CAFÉ SANDWICHES

CRANBERRY PECAN CHICKEN ROLL-UP

Cranberry Pecan Chicken Salad rolled in a Whole-Wheat Flat Bread, with Fresh Fruit **8.95**

BIRMINGHAM BLT

Applewood Smoked Bacon, Leaf Lettuce, Roma Tomato, Avocado and Basil Mayonnaise on Grilled Fococcia, and Sweet Potato Fries **9.25**

FRESH TURKEY SANDWICH

House Roasted Turkey Breast, Lettuce and Mayonnaise on Cherry Walnut Bread, served with our House Made Potato Chips **8.25**

CORNED BEEF SANDWICH

Lean Sy Ginsberg's Corned Beef served warm on Rye Bread, served with our Signature Coleslaw **8.25**
With Melted Swiss Cheese **8.75**

CLASSIC CLUB SANDWICH

Fresh Sliced Turkey, Bacon, Lettuce, Tomato and Mayonnaise served with Sweet Potato Fries **9.25**

Bread Choices: Eight Grain Wheat, Rye, White, Pumpnickel, Cherry-Walnut
Deluxe with any Sandwich includes French Fries, Sweet Potato Fries or our Signature Coleslaw 2.50.

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ENTREES

Served with a House Salad or Coleslaw. Substitute a Grand Traverse Salad 2.95

Petite Caesar or Mandarin Spinach Salad 1.95

CENTER CUT FILET MIGNON*

8oz. All Natural Filet Mignon, Caramelized Onion Mashed Potatoes, Cabernet Jus, Grilled Asparagus with Roasted Red Bell Pepper, Red Wine Shallot Butter 23.95

ROQUEFORT CRUSTED FLAT IRON STEAK*

Caramelized Onion Mashed Potatoes, Roasted Asparagus and Cherry Tomatoes, Mushroom Port Sauce 15.95

STEAK DIANE*

14oz. All Natural New York Strip, Wild Mushroom-Port Wine Cream Sauce, Caramelized Onion Mashed Potatoes 22.95

CIDER GLAZED ALL NATURAL PORK MEDALLIONS*

Sweet Potato Puree, Oven Roasted Carrots and Brussels Sprouts, Cider Glaze, Fuji Apple Compote 15.95

APPLE-JACK BABY BACK RIBS

Char Grilled Baby Back Ribs, Hickory Apple-Jack BBQ Sauce with French Fries

Half slab 15.25 Full slab 20.95

OVEN ROASTED CHICKEN WITH CRANBERRY AND SAGE *Oven Roasted Airline Chicken Breast, Butternut Squash Ravioli, Walnut Brown Butter, Roasted Acorn Squash, Cranberry-Sage Cream 13.95*

BLACK CURRANT CITRUS GLAZED CHICKEN BREAST *Grilled All Natural Chicken Breast, Wild Rice Pilaf, Black Currant Citrus Glaze, Roasted Acorn Squash, Mandarin Orange-Scallion Compote 13.95*

GRILLED CHICKEN AND WILD MUSHROOM PAPPARDELLE *Grilled All Natural Chicken Breast, Herb Pappardelle Pasta, Roasted Red Bell Peppers, Artichoke Hearts, Wild Mushrooms, tossed in a Boursin Cream Sauce, Parmesan-Mozzarella Bread Stick 12.95*

HAZELNUT CRUSTED SEA SCALLOPS

Wild Rice, Sautéed Spinach and Onions, Mandarin Orange-Scallion Compote, Frangelico Cream Sauce 18.95

FRESH LAKE SUPERIOR WHITEFISH

Broiled Whitefish Filet in Lemon Butter, Parsley Buttered Red Skin Potatoes and Vegetable Du Jour 14.95

ATLANTIC SALMON

Broiled in Lemon Butter, Parsley Buttered Red Skin Potatoes and Vegetable Du Jour 15.95

Topped with Tomato Pesto 17.95

FROGLEGS

Roadhouse Style, French Fries and Coleslaw 14.95

FANTAIL GULF SHRIMP

Peabody's Signature In House Hand Breaded Shrimp, French Fries and Coleslaw 15.95

FISH AND CHIPS

Icelandic Cod Lightly Battered and Fried, French Fries and Coleslaw 13.25

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