

# Welcome

The Landmark Inn and Capers Restaurant welcome you to an Upper Peninsula dining experience. We believe in the U.P.--- our people, our products and our resources.

The grass-fed beef we serve was raised on a local farm, our whitefish comes directly from the docks on Lake Superior and our desserts are made daily by our talented chefs. The French press coffee we serve comes to us from a roaster just a few blocks away. We also offer a wide array of Michigan beers, wines and spirits.

Our chefs and wait staff take the utmost care and pride in serving you and we trust that your meal will be a memorable one.

Thank you for supporting local independent businesses.

Sincerely,  
Christine Pesola  
Proprietor

## Menu

### **Brie En Croûte**

Baked Brie with Michigan Cherries

Or

Granny Smith Apples and Toasted Walnuts  
in Puff Pastry Dough.

15

### **Smoked Salmon Cakes**

Smoked Atlantic Salmon with Fresh Mushrooms,  
Vegetables and a hint of Ginger. Paired with a  
Lemon Dill Cream Sauce.

11

### **Polenta Neapolitan**

Gorgonzola and Sundried Tomato Polenta layered  
with Eggplant, Tomato and Pesto drizzled with  
Garlic Infused Olive Oil.

10

### **Beet Salad**

Oven Roasted Beets with Goat Cheese, Arugula, Toasted Walnuts  
and Crispy Pancetta. Dressed with a Herb  
Infused Olive Oil.

12

### **Duo of**

### **Baked Caprese and Artichoke Spread**

Sliced Roma Tomato, Fresh Mozzarella, Fresh Basil and the  
Landmark's own Creamy Artichoke Spread, both  
baked on Artisan Bread.

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\*Notice: Items are grilled to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The Landmark Inn will not be responsible for guests requesting undercooked meat or seafood.

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### House

Mixed Field Greens garnished with Radish, Manchego Cheese, Oven Roasted Beets and Toasted Pumpkin Seeds. Tossed in our Maple Apple Cider Vinaigrette.

10

### \*Lamb Salad

Grilled Lamb Chop atop a bed of Mixed Greens, Red Onion, Toasted Walnuts and Berries. Tossed in an Apple Rosemary Vinaigrette.

15

### \*Beef Tenderloin Salad

Searched Tenderloin of Beef served over Spinach and Arugula with Sautéed Pearl Onions and Mushrooms, Radish, Goat Cheese and Beets. Finished with a Balsamic Mustard Dressing.

14

~ All Entrées Include Your Choice of Soup or Salad ~

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### Duck Pie

Shredded Duck Breast, Mushrooms, Leeks and Pancetta with a Tomato Demi Sauce in a Flaky Puff Pastry Shell and Chef's Choice of Vegetables.

25

### Cornish Game Hen

Cornish Game Hen Oven Roasted with Orange, Thyme and Sage. Atop Roasted Vegetables and Redskin Potatoes.

20

### Supreme Chicken Breast

Supreme Cut Chicken Breast stuffed with Arugula, Prosciutto, Onion, Fresh Garlic and Herbs. Served with a Wild Rice Blend and Chef's Choice of Vegetables.

23

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### **Halibut**

Grilled Halibut presented on a Jasmine and Wild Rice Blend with a Shiitake Mushroom, Scallion and Ginger Broth. Crowned with Wilted Spinach.

26

### **Whitefish Ballantine**

Fresh Lake Superior Whitefish stuffed with a Wild Rice Blend, Mushrooms, Green Onion, Roasted Red Peppers, Sweet Potato and Feta Cheese. Atop Wilted Spinach and Red Onion. Dressed with Garlic Infused Olive Oil.

22

### **Salmon**

Poppy Seed Encrusted Atlantic Salmon with a Fresh Ginger and Sesame Oil Glaze. Alongside a Cashew and Scallion Risotto and Chef's Choice of Vegetables.

25

### **\*Bone In Pork Loin**

Bone in Loin of Pork topped with Cider Poached Apples and finished with a Maple Bourbon Mustard Glaze. Served with Oven Roasted Sweet Potatoes and Chef's Choice of Vegetables.

24

### **\*Bone In Rib Eye**

Seared Chipotle and Smoked Black Pepper dusted Bone in Rib Eye. Paired with Garlic and Herb Whipped Potatoes and Chef's Choice of Vegetables.

28

### **\*Beef Tenderloin**

Fire Grilled Filet of Beef Tenderloin finished with Guinness Stout Demi-Glaze. Accompanied by Garlic and Herb Whipped Potatoes and Chef's Choice of Vegetables.

26

### **\*Lamb Chops**

Herb Seared Lamb Chops with a Mushroom Ragout. Alongside Garlic and Herb Whipped Potatoes and Chef's Choice of Vegetables.

35

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## Seafood and Acorn Squash Risotto

Sautéed Shrimp, Lobster, Pancetta,  
Pearl Onions and Sweet Peas in  
an Acorn Squash Risotto.

25

## Shrimp & Lobster Pasta

Shrimp and Lobster adorned with Mushrooms,  
Red Onions and Roasted Red Peppers in a Pesto Cream  
Sauce over Garlic and Parsley Linguine.

26

## Ravioli

A Classic Ravioli filled with Oven Roasted Butternut  
Squash, blended with Parmesan Cheese and  
simmered in a Saffron Cream Sauce.

20

## Stuffed Acorn Squash

Oven Roasted Acorn Squash stuffed with Jasmine and Wild Rice,  
Mushrooms, Zucchini, Eggplant, Sweet Potato and  
Toasted Pumpkin Seeds. Topped with Goat  
Cheese and served on Wilted Spinach  
and Red Onion.

19

## \*Chef's Cut

Featuring Grass-Fed Beef from Guindon Farms  
of Cornell, Michigan.  
Market Price

## Chef's Catch

Featuring Seasonal Fish or Seafood.  
Market Price

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