



Douglas Dunes

  **SIR**  
DOUGLAS
casually elegant dining & drinks

Cocktails . . .

Double Dunes . . . \$2.50

Martini
Old Fashioned
Gimlet
Rob Roy
Manhattan

or any other cocktails of your choice . . .

Appetizers . . . May we suggest

Sir Douglas Shrimp - lightly breaded and sauteed in an herb lemon butter	\$4.95
Sauteed Mushrooms - fresh mushrooms gently sauteed in white wine and seasonings	\$1.95
Potato Skins - deep fried to a golden crisp, served with sour cream, ranch dressing or guacamole	\$2.50
Shrimp Cocktail - specially prepared with our own cocktail sauce	\$4.75

Specialty Salads . . .

Wilted fresh spinach - with mushrooms and sliced eggs served with our own hot bacon dressing	per person \$2.50
Fresh fruit compote - an array of fresh fruits in season	\$1.50
Chef salad - Garden greens topped with assorted cheeses ham, turkey, sliced eggs- your choice of dressing	\$4.95
Shrimp Salad - a gourmet delight—large chunks of shrimp served with our special sauce	\$5.50

Soups . . .

Our own New England style clam chowder	bowl \$1.50
French onion - A house specialty — croutons, topped with melted swiss cheese	\$1.50
Soup du jour	bowl \$1.50

Weekly Specials

Monday
Stuffed
Pork Chops

Tuesday
Sauerbraten

Wednesday
Barbeque
Ribs

Thursday
Spaghetti

Friday
Lamb Shanks
or Fish Fry

Saturday
Prime Rib

Sunday
Family Style
Chicken

Desserts

A variety, specially prepared for your pleasure **\$1.50**

Entrees . . .

All served with relish tray, cup of soup du jour,
choice of potato or rice, choice of fresh vegetable,
loaf of bread and butter.

Sir Douglas Filet

a 9 oz. filet with chef's special
butter sauce \$11.50

New York Strip

choice 12 oz. broiled
to perfection \$10.50

Tenderloin Medallions

Bordelaise

gently sauteed and enhanced with
bordelaise sauce \$ 9.95

Steak for Two

a choice 18 oz. marinated cut, oven
baked to perfection. Well done not
recommended. Please allow 20 min.
for preparation \$16.95

Mandarin Beef

with rice pilaf, encompassed by
our own fresh stir fry vegetables ... \$ 8.95

Chicken Georgette

a fresh chicken breast nested on
a slice of country ham then wrapped
with bacon and topped with our own
sauce served on a bed of
wild rice \$ 9.75

Chicken Cordon Bleu

we take a fresh chicken breast and
stuff it with ham and cheese and
top it with our special sauce \$ 9.25

Medallions of Veal Piccati

a most tender cut of veal sauteed in
our lemon herbed butter \$10.75

Veal Marsala

succulent medallions of veal gently
sauteed in a light wine sauce \$10.75

Baby Beef Liver

sauteed to order with choice of
onions or bacon \$ 7.95

Vegetarian Delight

fresh garden vegetables sauteed in
butter and herbs served on a bed of
rice pilaf \$ 6.95

Seafood . . .

Butter Crumb Scrod

a filet delicately broiled \$ 8.25

Scallops

gently sauteed with lemon, herbs,
butter and wine \$10.95

Alaskan King Crab Legs

served with drawn butter and lemon \$11.50

Sir Douglas Shrimp

lightly breaded and gently sauteed
in our lemon herbed butter \$11.95

Lake Perch

your choice of pan fried or broiled to
perfection \$ 7.95

Sir Douglas Combination

6 oz. marinated sirloin steak and
crab legs \$12.95

Steak and Lobster

Market

Lobster Tails

Market

Catch of the Day

Market

Chef's Daily Specials

Market

Lighter Fare . . .

Stacked ham with cheese \$ 2.95

Stacked turkey with cheese ... \$ 2.95

Dunesburger

Our specialty—1/3 pound ground
beef, broiled to order with grilled
onions, smoked cheddar cheese,
lettuce and tomato, topped with
alfalfa sprouts served with our
special sauce \$ 2.95

French Dip

thin sliced choice roast beef
stacked on a french bun served
with piping hot au jus \$ 3.25

Mt. Baldy

Our special 1/3 pound broiled
ground beef topped with cheddar
cheese and surrounded by tossed
garden salad—served with your
choice of dressing \$ 3.95

Beverages

Coffee - Tea - Milk - Decaffeinated Coffee .60
Soft Drinks .75

After Dinner . . .

Your favorite or try our hot spiced brandied
cider or coffee treats

Blue Star Highway
Douglas, MI 857-1401