



Mariner's Restaurant

Appetizers

- Bacon Wrapped Scallops — 9
Sea scallops wrapped in smoked bacon, laced with a honey glaze and served with rice and teriyaki sauce
- Barbecued Shrimp — 10
Shrimp simmered in butter, Cajun seasonings, garlic and Worcestershire and served with a French baquette
- Ahi Tuna Taco — 12
Rare tuna, scallions, wasabi paste in sesame shells with a ginger soy dressing
- Shrimp Cocktail — 11
Four Gulf of Mexico shrimp served with tangy cocktail sauce and horseradish
- Bourbon Glazed Chicken Drumettes — 8
Bourbon glazed wings served with a bleu cheese dipping sauce

Soups and Salads

- Caesar Salad — 6
Romaine lettuce, Caesar dressing, croutons, black olives and parmesan
With Chicken Breast 9
With Grilled Salmon 11.50
- Mariner's House Salad — 5
Mixed greens, mandarin oranges, almonds, dried cranberries, toasted sunflower seeds
- French Onion Soup Gratinée — 6.50
Classic onion soup loaded with sweet onions, crispy and bubbling Gruyere cheese

— Filet Mignon —

8 ounces of beef tenderloin, creamy mashed potatoes and chef's vegetable du jour

Choose from:

- Classic – with Sautéed mushrooms 26
- Oscar – lump crab, asparagus, hollandaise 29

- Almond Crusted Chicken — 13.50
Almond crusted chicken breast, sweet and spicy pineapple-papaya salsa, rice pilaf and chef's vegetable du jour
- Penne Pasta with Fresh herbs — 12.50
Penne pasta, olive oil, garlic, lemon zest, fresh herbs, zucchini, parmesan cheese, crostinis
Add chicken 15
- Hoisin Glazed Yellowfin Tuna — 21
Fresh yellowfin tuna hoisin glaze, roasted vegetables and rice pilaf

- New York Strip Steak — 29
Seasoned sirloin steak, creamy mashed potatoes and chef's vegetable du jour
- Ginger Glazed Atlantic Salmon — 16
Ginger, brown sugar and orange butter glazed salmon, rice pilaf, sautéed bok choy

- Lake Erie Perch — 19
Perch dusted with special breading and deep-fried to a golden brown. Served with choice of potato and Mariner's vegetable of the day
- Shrimp & Scallop Kabobs — 18.50
Marinated Gulf of Mexico shrimp, diver scallops, sweet onion, yellow & red pepper, mushroom, rice pilaf



Lighter Side

— Crispy Chicken Sandwich — 9

Breaded chicken tenders on a hoagie bun. Garnished with mesclun mix greens, tomato slices and laced with a remoulade sauce. Served fries.

— Perch Sandwich — 11

Lake Erie perch freshly breaded and fried to a golden brown. Served with slaw and fries

— Mariners Burger — 8.50

Hand packed burger topped with melted brie cheese and sautéed mushrooms. Accompanied with Fries and Mariners slaw

— Ahi Tuna Melt — 12

— Marinated Ahi Tuna, ginger wasabi dressing, lettuce, tomato and havarti cheese, Mariners slaw

Mariner's Pastrami 11

Stacked pastrami, grilled onions, spicy sausage, cheese, fried egg, dill pickle, pepper mayonnaise and chips

Desserts

— Pineapple Upside Down Cake — 6.50

Individual cakes baked at the Club loaded with fresh pineapple

— Fudge Lava Cake — 6.50

This one is a chocolate lover's delight. Rich chocolate cake layered with creamy chocolate fudge.

— Hot Fudge Sundae — 5.50

Creamy vanilla ice cream topped with rich hot fudge and whipped cream

— Nutella Crepe — 6

Homemade crepes served warm with Nutella chocolate hazelnut, dusted with powdered sugar and garnished with fresh berries