



# THE CLUB

EST 2019

WATERFRONT VIEWS



UPSCALE SERVICE

*The Club at Breakers sets sail to a culinary adventure as the only hotel waterfront restaurant and beach bar in St. Ignace*

**FULL BAR + NIGHTLY BONFIRES**

#### HOURS

SUN - MON + WED - THUR 5:00 - 9:00PM

FRI - SAT: 5:00 - 11:00PM

CLOSED TUESDAY

**VIEW MENU ONLINE**

**[www.theclubatbreakers.com/menu](http://www.theclubatbreakers.com/menu)**

**GENERAL MANAGER KENNETH RANN**





# THE CLUB



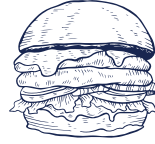
LOCAL CULINARY CREATIONS THOUGHTFULLY CRAFTED BY OUR HIGHLY TRAINED CHEFS

## SHARABLES

- ◆ **Maple Balsamic Brussel Sprouts** \$14  
Flash fried brussel leaves, bacon, balsamic glaze, Michigan maple syrup, lemon.
- ◆ **Sautéed Shrimp and Brie** \$16  
Extra large shrimp sautéed in our garlic herb compound butter. Topped with melted brie and feta cheese. Served with lemon and toasted baguette.
- ◆ **Hot Michigan Maple Chicken** \$15  
Breaded chicken tenderloins tossed in our hot Michigan maple glaze served with signature sauce.
- ◆ **Two Dipsy** \$15  
A weekly rotation of our two favorite dips served with fresh pita chips and sliced vegetables. Ask your server for this week's featured dips.
- ◆ **Parmesan Garlic Fried Ravioli** \$12  
Breaded ravioli tossed in parmesan, garlic butter, and served with marinara.
- ◆ **Truffle Fries** \$9  
Shoestring fries tossed in truffle oil, parmesan, thyme, fresh cracked pepper, and served with our house-made roasted garlic aioli.
- ◆ **Crab Cakes** \$17  
3 crab cakes perfectly seasoned and pan seared until golden brown. Served with a citrusy arugula salad and Chef's zesty remoulade sauce.

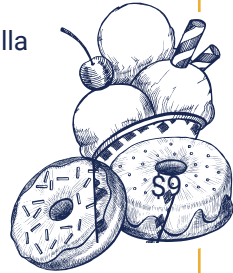
## HANDHELDS

- ◆ **French Dip** \$19  
Served with Great Lakes Kettle Chips  
French baguette piled high with roast beef, melted gruyere cheese, and roasted garlic aioli. Served with a side of house-made au jus.
  - ◆ **Shame on Brie** \$17  
Sourdough bread, chicken, bacon, brie, swiss, arugula, cherry preserves, truffle mayo, served hot & toasted.
  - ◆ **Breaker Burger\*** \$18  
6 oz. smashed beef patty, cheddar cheese, lettuce, house made bacon jam, & roasted garlic aioli.
  - ◆ **Detroit Style Burger\*** \$15  
6 oz. smashed beef patty, cheddar cheese, caramelized onions, pickles, ketchup and mustard on a toasted bun.
  - ◆ **Whitefish Sandwich** \$16  
Locally sourced whitefish, lightly coated then fried and served on a toasted bun with lettuce, pickles, and Chef's zesty remoulade.
- HANDHELD ADD-ONS**
- + French Fries \$3
  - + Truffle Fries \$6
  - + Cup of Soup \$4
  - + Side Salad \$5



## Sweet Things!

- ◆ **Blueberry Skillet Pie** \$13  
House-made blueberry filling, pie crust topping, and served with french vanilla ice cream.
- ◆ **World's Best Michigan Donut** \$9  
Pillow soft donuts bathed in butter & cinnamon sugar and served with french vanilla ice cream.
- ◆ **Tiramisu** \$10  
An Italian Classic with a little twist.



## Drinks

- ◆ **Coca-Cola Fountain Drinks** \$2.50  
Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade
- ◆ **Iced Tea** \$2.50  
Unsweetened Iced Tea
- ◆ **Freshly Brewed Roast Coffee** \$2.50
- ◆ **Cranberry Juice** \$2.50

## KID'S MENU\*

All kids meals served with choice of Kettle Chips or fruit cup. **Sub fries + \$3**

- ◆ **Chicken Tenders** \$10  
Sauce choice BBQ or Ranch
- ◆ **Grilled Cheese** \$8
- ◆ **Buttered Pasta** \$7
- ◆ **Cheeseburger** \$11



One 3-oz. serving of whitefish features Omega-3 fatty acids: .35g of EPA and 1.03g of DHA, to be exact. That's more than pink and sockeye salmon.\*

\* <https://mfpa.us/fish/>

\*Kids must be present



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## GREENERY

**Caesar Salad\*** \$14  
Romaine, cherry tomato, parmesan crisp, white anchovy, house-made, Caesar dressing.

◆ **Greek Salad** \$17  
Romaine, beets, banana pepper, cherry tomato, red onion, feta, kalamata olives, greek dressing Served with fresh pita.

**Garden Salad** \$10  
Romaine, cherry tomato, cucumber, red onion served with your choice of dressing.  
+chicken \$5 +shrimp \$6 +salmon \$8

## SOUPS

**Soup Du Jour**  
Ask your server what soup the Kitchen is serving up today! Bowl: \$10 Cup: \$5



## ENTREES

◆ **Chicken + Shrimp Jambalaya** \$19  
Southern classic served with seasoned rice.

**4 Cheese Mac** \$16  
Cavatappi pasta, Chef's 4 cheese blend, toasted parmesan panko bread crumbs.

◆ **Sauteed Locally Sourced Whitefish** \$27  
Locally sourced seared fresh whitefish, blistered cherry tomatoes, confit garlic, sliced almonds, lemon herb butter. Served with yukon gold potato puree, and roasted garlic green beans.

**Maple Miso Salmon\*** \$25  
6 oz seared salmon glazed with Chef's maple miso sauce. Served with seasoned rice and garlic green beans.

**Home Run Steak\*** \$32  
8 oz sous vide prime top sirloin baseball steak, yukon gold potato puree, garlic green beans, served with Chef's steak sauce.



VIEW MENU ONLINE WITH THE QR CODE OR WWW.[THECLUBATBREAKERS.COM/MENU](http://WWW.THECLUBATBREAKERS.COM/MENU)



## ABOUT *Us!*

Breakers Resort and Beach Bar has been in the Brown family since 2004 and is currently owned by third-generation hotelier, Timothy Patrick Brown. The name of the hotel was inspired by the breathtaking view of the big sea waves crashing onto the shore, which can be seen from the panoramic view spanning the hotel. The mesmerizing waves were the inspiration behind the name "Breakers."

In 2017, Mr. Brown had a vision of a Lake Huron waterfront restaurant that would provide a unique indoor/outdoor dining experience unlike any other in the town. This idea was brought to life in 2019, with the construction of a third building designed by David Argano, a prominent local architect. The restaurant, nicknamed "The Club," was nestled between the hotel and beach to create the first waterfront hotel restaurant in St. Ignace.

The New England styled architectural design of The Club is stunning, with a copper cupola and weathervane visible from the inside of the centered bar. The Club serves as the heart of the hotel, providing guests with a unique space for breakfast in the morning and dining and relaxing in the evening, open to the public. As the sun sets, The Club's outdoor patio glows and sparkles with a substantial fire pit, which is built into the waterside structure, creating the ultimate atmosphere for cocktails and dining on the waterfront.



**THE CLUB  
MANAGER  
KENNETH  
RANN**

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Fri - Sat:  
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CLOSED TUESDAY

follow us!  
[@theclubatbreakers](https://www.instagram.com/theclubatbreakers)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS