

SUPERBOOK



PLANK'S

TAVERN



800 Whitwam Drive
St. Joseph, MI 49085
(269) 408-9108
innatharborshores.com

Plank's Tavern is in an Inn on the water on one of the oldest harbors in the Great Lakes. It takes inspiration from the place it's in, the people who live here and the past it comes from. It's about our American food and drink, the abundance of our agriculture, the beauty of our land and water and our spirit of community and hospitality. Located inside The Inn at Harbor Shores, our Chef has the knack for taking a standard dish and adding flair, while still making it feel comfortable for his guests. A can't miss opportunity at Plank's Tavern is the extensive, and impressive brunch offering. Served Saturdays and Sundays from 9-2 complete with flavorful breakfast classics, a variety of eggs Benedict options, craft cocktails and Housemade Bloody Marys. For dinner, a menu that will suit any palette. Pairing traditional dishes with elevated elements, your dining experience will be unlike any other you've had in St. Joseph.

See website for updated menu and hours

**You and your guest are cordially invited to enjoy up to
\$15.00 off any dinner entrée when a second dinner entrée
of equal or greater value is purchased
Sunday through Thursday**

or

**Up to \$10.00 off any dinner entrée when a second dinner entrée
of equal or greater value is purchased Friday or Saturday**

***Valid for Dinner after 5:00 pm
from Dinner Entrée Menu Section Only***

Offer expires December 31, 2019

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Use Dinner Card Punch #9



SHARED PLATES

ARTISAN BREAD & SPREADS seasoned hearth baguette + assorted chef inspired butters 5
HIBISCUS HONEY GOAT hibiscus + windshadow farm chevre + mike's hot honey + local apple + salt cracker 14
CALAMARI lightly fried + lemon caper aioli + lemon 15
CRAB POPPER TOTS potato + jalapeños + aged cheddar + cream cheese + lump crab + chile aioli's 14
BIG ASS PRETZEL peanut butter pecan spread + queso + jalapeno honey mustard 16
SHRIMP TAMALE chili lime shrimp + deconstructed tamale + corn cake + pico de gallo + cilantro crème 14
PEI MUSSELS garlic + onion + chicken andouille sausage + white wine + lime aioli + crostini 14
SHRIMP COCKTAIL bloody mary cocktail sauce + edible garnishes 14
CHARCUTERIE artisan meats and cheeses + pickled vegetables + house made accoutrements 20
OLD HARBOR WINGS hot honey sriracha or house bbq , bleu cheese + celery 16

SOUPS & GREENS

SOUP DU JOUR it's the soup of the day 5/7
KALE SALAD baby kale + chèvre + corn + bacon + tomato + hardboiled egg + green goddess dressing 14
SIMPLE SALAD greens + cucumbers + tomatoes + carrots + croutons + sunflower seeds+ choice of dressing 12
MARINA MEYER LEMON romaine + capers + onions + croutons + pecorino + meyer lemon dressing 12
CAESAR romaine + bermuda onion + pecorino + house croutons+ caesar dressing 12
WEDGE gem iceberg + blue cheese + pancetta + michigan hot house tomato slice + soft boil egg 12
add grilled chicken 5 | 6 oz sea trout 11 | shrimp 8

TAVERN FARE

ALL-AMERICAN BURGER lettuce + tomato + onion + pickle + tavern fries 14
PLANK'S BURGER lettuce + tomato + onion + pickle + bacon + cheddar + tavern fries 16
TAVERN RIBS house honey bbq + tavern fries + slaw half rack 17 | full rack 27
BLACK BEAN BURGER house made + lettuce + tomato + onion + mustard + mayonnaise + tavern fries 14
FISH & CHIPS tempura fried + tavern fries + tartar + lemon = market price
CARNE COLORADO ancho braised beef + maize corn tortillas + pico de gallo + guacamole + pinto beans + lime sour crème + marinated queso 20

ENTREES /ADD SOUP OR SALAD FOR \$5

ORANGE SESAME CAULIFLOWER crispy fried + saffron rice + scallion + orange sesame sauce 18
STUFFED MUSHROOM SCAMPI goat cheese & chive stuffed button mushrooms + fire roasted tomatoes + garlic parsley linguini + reggiano cheese + lemon butter reduction 23
DIVER SCALLOPS seared scallops + butternut squash risotto + pecorino cheese + pancetta 34
FJORD SEA TROUT ginger green onion basmati + cured lemons + fried chick peas + carrot salad 25
PORK RIBEYE pan roasted + winter mash + brussels and pancetta + fried sage + candied pecans + journeyman's bourbon barrel aged maple syrup 26
HEN AND DUMPLINGS roasted chicken + stewed vegetables + roasted poultry stock + house dumplings 22
FRIED HEN fried free range chicken + mashed potatoes + giblet gravy + pork belly green beans + house biscuit 26
SHORT RIB sous-vide + soft mushroom polenta + roasted root vegetable + pan drippings + chili butter 24
SIGNATURE FILET 6oz cut + mushroom demi + salt n vinegar fingerlings + vegetable 34 add jumbo shrimp 42

MOST DISHES CAN BE MADE TO GLUTEN SENSITIVE SPECIFICATIONS
CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS