

Supporting local agriculture the *tasty* way with Burgers at the Gateway City Garage!



Indulge in the Highlander Burger

Whenever our family visits the area, we love to discover the local treats when dining. Finding burgers made from local beef is easy in St. Ignace! We meandered over to the Gateway City Garage, a popular walk-up burger stand located downtown on McCann Street, right off the main strip.

Mackinac Highlander Beef

Standing in the lot that serves as staging ground for the open-air eatery, we spoke with chef Perry Manning. He introduced us to an Upper Peninsula treasure: delicious hand-made burgers made from Mackinac Highlander beef.



Local farmer Chuck Cullip raises his herd of Scottish Highland Cattle, affectionately dubbed “Mackinac Highlander”, using natural methods and non-GMO feed to produce a truly special beef. Manning explained, “Scottish Highlander cows are very unique to this area and actually pretty much anywhere in the state or the country. The beef has a much longer mature time than most Angus or other beef that you would find on the market.”



At Gateway City Garage, Manning's dedication to quality ingredients and innovative combinations culminate in an intriguing collection of burgers, every one of them featuring that delicious Mackinac Highlander beef.

Finding myself in the mood for a distinctive bite, I considered the Highlander Burger - a sublime masterpiece elevating the mundane burger experience with a blend of smoked brisket, bacon jam, and tasty blue cheese sauce.

It was hard to choose! Did I want the Mushroom and Swiss Burger, with its oyster mushrooms marinated in a medley of garlic and avocado oil sounded lovely, or perhaps the Cowboy Burger, adorned with bacon, onions, and topped with tangy Memphis barbecue sauce?

Burgers and More



Beyond the realm of burgers, Manning filled us in on other favorite options at Gateway City:

“We have a variety of things on our menu if you’re not in the mood for a burger. Our pulled pork is smoked right here in town. Our cherry chicken wrap - absolutely

wonderful with the honey crisp apples, pecans and dried cherries with onion, little mayonnaise, sour cream and garlic! Yum, yum, I love it! We do a grilled veggie wrap, which everyone seems to really enjoy. It has fresh vegetables, onions, water chestnuts and then a local green and then we grill that so that it is a hot sandwich.” Yum!

It was decided! I ordered the veggie wrap. I’m a sucker for fresh greens.



Belgian French Fries: Gourmet Spuds



For the potato lover, the Belgian French Fries stand out with rave reviews. Perry and his team have reimagined this classic side with parsley, garlic, truffle oil, and real butter. As the finishing touch, a delicate shower of parmesan cheese simply elevates these fries to gourmet heights.

We found ample outdoor picnic table seating at Gateway City, ideal for hanging out on a splendid sunny day! We talked

about how next time, we could grab some grub to go and walk it over to the beautiful Lake Huron shore-front park right across the street for an especially charming dining spot.

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