

DINNER

apps.

- LOBSTER NACHOS
Sour Cream, Salsa
Pickled Jalapenos **12**
- TT GUACAMOLE ^V
Kale, Roasted Poblano, Citrus
Corn Tortillas, Radish **9**
- CALAMARI
Sweet Peppers, Scallions
Cherry Peppers, Lemon **9**
- PARMESAN TRUFFLE FRIES ^V
Shallots, Parmesan, Toasted Garlic **7**
- SHORT RIB TACOS
Cotija, Salsa Fresca
Avocado Sour Cream **9**
- BUFFALO SHRIMP
Crunchy Vegetables
Bleu Cheese Dip **10**
- JALAPENO POPPER DIP ^V
Warm Soft Pretzels **8**
- CRISPY BRUSSELS SPROUTS
Maple Cider Vinaigrette, Spiced Raisins
Hazelnuts **8**

soups.

- FRENCH ONION
Swiss, Croutons **7**
- CREAM OF TOMATO **4**

- venison chili.** ^{GF}
Sour Cream, Scallions, Cheddar **6**

plates.

- BROILED GREAT LAKES WHITEFISH ^{GF}
Apple Walnut Brown Rice, Broccoli, Tartar Sauce **19**
- CEDAR PLANKED SALMON* ^{GF}
Brown Rice, Seasonal Vegetable
Dijon Mustard Glaze **25**
- SHRIMP PASTA*
Gemelli, Spinach, Mushrooms, Parmesan
Tomato Fennel Sauce **20**
- STACKED BABY BACK RIBS
Apple Bourbon Glaze
Spiced Sweet Potato Tots, Slaw **22**
- FISH & CHIPS
Icelandic Cod, Slaw, Remoulade, Fries **16**
- PANKO CRUSTED CHICKEN MILANESE
Artichoke, Arugula, Fennel, Parmesan
Lemon Vinaigrette **17**
- PULLED PORK ENCHILADAS
Roja Sauce, Monterey Jack, Avocado, Salsa Fresca **16**
- TT BURGER*
Ale Braised Mushrooms & Onions, Muenster
Lettuce, Pickle, 1000 Island, Fries **13**
- MEATLOAF
Mashed Potatoes, Green Beans
Wild Mushroom Gravy **17**
- FILET MIGNON* ^{GF}
Mashed Potatoes, Wild Mushroom
Grilled Onion, Broccolini **7oz. 30**
Red Wine Demi Glace

macs.

- LOBSTER Creamy Mascarpone, Ritz Cracker Crust **17**
 - BUFFALO CHICKEN Bacon, Sharp Cheddar, Bleu Cheese Crust **15**

greens.

small.

- CAESAR
Romaine, Croutons
Parmesan **7**
- WEDGE ^{GF}
Bacon, Red Onion, Grape Tomato
Bleu Cheese Dressing
Chopped & Tossed Upon Request **6**
- TAVERN ^V
Cucumber, Red Onion
Tomato, Garbanzo Beans **5**

large.

- CAESAR
Romaine, Croutons, Parmesan
with Buffalo Shrimp **18**
with Grilled Chicken Breast **15**
- PULLED CHICKEN
Port Soaked Cranberries, Wild Rice
Almonds, Crispy Wontons
Maple Mustard Vinaigrette **15**
- STEAK* ^{GF}
Walnuts, Bleu Cheese, Red Onion
Balsamic Vinaigrette **16**
- AUTUMN ^{GF V}
Kale, Shredded Brussels Sprouts, Quinoa
Chevre, Apples, Spiced Raisins, Hazelnuts
Roasted Sweet Potato, Cider Vinaigrette **14**

V - Vegetarian GF - Gluten Free

* State of Michigan Requirement: These items may be served raw or undercooked. Consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.