

DINNER

apps.

- LOBSTER NACHOS
Sour Cream, Salsa
Pickled Jalapenos **12**
- ROASTED GARLIC HUMMUS ^v
Carrots, Watermelon Radish
Cauliflower, Toasted Pita **9**
- CALAMARI
Sriracha Aioli, Red Peppers
Scallions **9**
- PARMESAN TRUFFLE FRIES ^v
Shallots, Parmesan, Toasted Garlic **7**
- SHORT RIB TACOS
Manchego, Salsa Fresca
Avocado Sour Cream **9**
- BUFFALO SHRIMP
Crunchy Vegetables
Bleu Cheese Dip **10**
- JALAPENO POPPER DIP ^v
Warm Soft Pretzels **8**

soups.

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

venison chili. ^{GF}
Sour Cream, Scallions, White Cheddar **6**
Royal Oak Jaycees' Cook Off
People's Choice Winner 2012 & 2013
Best of the Best Winner 2013

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**
- JUMBO LUMP CRAB CAKE
Old Bay Redskin Potatoes, Green Beans, Mustard Aioli **28**
- SEA SCALLOP & SHRIMP ALFREDO
Linguine, Butternut Squash
Applewood Smoked Bacon, Spinach **20**
- FISH & CHIPS
Icelandic Cod, Slaw, Remoulade, Fries **16**
- PANKO CRUSTED CHICKEN MILANESE
Artichoke, Arugula, Fennel, Lemon Vinaigrette **17**
- PULLED PORK ENCHILADAS
Roja Sauce, Monterey Jack, Avocado, Salsa Fresca **16**
- TT BURGER*
Ale Braised Mushrooms & Onions, Muenster
Lettuce, 1000 Island, Fries **13**
- MEATLOAF
Mashed Potatoes, Green Beans
Wild Mushroom Gravy **17**
- OVERNIGHT BRAISED SHORT RIB ^{GF}
White Bean Puree, Brussels Sprouts
Balsamic Demi **28**
- FILET MIGNON* ^{GF}
Mashed Potatoes, Wild Mushroom
Grilled Onion, Asparagus **6oz. 27**
Herbed Horseradish Butter **8oz. 32**

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**
- SPRING ^{GF v}
Kale, Shredded Brussels Sprouts, Quinoa
Chevre, Red Onion, Granny Smith Apples
Golden Raisins, Pistachio, Agave 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.