

DINNER

**apps.** .....

- LOBSTER NACHOS  
Sour Cream, Salsa  
Pickled Jalapenos **12**
- ROASTED GARLIC HUMMUS <sup>V</sup>  
Carrots, Radish  
Cauliflower, Toasted Pita **9**
- CALAMARI  
Sriracha Aioli, Red Peppers  
Scallions **9**
- PARMESAN TRUFFLE FRIES <sup>V</sup>  
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 <sup>V</sup>  
Warm Soft Pretzels **8**

**soups.** .....

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

**venison chili.** <sup>GF</sup>  
Sour Cream, Scallions, Cheddar **6**

**plates.** .....

- BROILED GREAT LAKES WHITEFISH <sup>GF</sup>  
Apple Walnut Brown Rice, Broccoli, Tartar Sauce **19**
- CEDAR PLANKED SALMON\* <sup>GF</sup>  
Brown Rice, Seasonal Vegetable  
Dijon Mustard Glaze **25**
- PAN SEARED SEA SCALLOPS\* <sup>GF</sup>  
Roasted Red Pepper Hummus,  
Black Bean and Corn Salad, Olive Oil **26**
- JERK-SPICED BABY BACK RIBS  
Rum BBQ Glaze, Sweet Potato Tots  
Pineapple Slaw **22**
- 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**
- FILET MIGNON\* <sup>GF</sup>  
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 <sup>GF</sup>  
Bacon, Red Onion, Grape Tomato  
Bleu Cheese Dressing  
Chopped & Tossed Upon Request **6**
- TAVERN <sup>V</sup>  
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\* <sup>GF</sup>  
Walnuts, Bleu Cheese, Red Onion  
Balsamic Vinaigrette **16**
- SUMMER <sup>GF V</sup>  
Kale, Shredded Brussels Sprouts, Quinoa  
Chevre, Red Onion, Granny Smith Apples  
Strawberries, 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.