

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 Aioli 9
- PARMESAN TRUFFLE FRIES** ^V
Shallots, Parmesan, Toasted Garlic 7
- SHORT RIB TACOS**
Cotija, Salsa Fresca
Avocado Sour Cream, Scallions 9
- BUFFALO SHRIMP**
Crunchy Vegetables
Bleu Cheese Dip 10
- JALAPENO POPPER DIP** ^V
Warm Soft Pretzels 8
- CRISPY BRUSSELS SPROUTS** ^V
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 Basil 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
Scallions, 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
Red Wine Demi Glace 7oz. 30
Add Three Shrimp 35

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 Bean, Crostini 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
- WINTER** ^{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.