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## SHAREABLES I

#### **BBQ FRIED RIBS | 15**

Tender baby back ribs, lightly dusted in flour and flash fried. Tossed in house bbq sauce and topped with scallions.

#### **COCONUT SHRIMP | 10**

Hand breaded jumbo shrimp served with sweet Thai chili dipping sauce.

#### STEAK FAJITA QUESADILLA | 12

Seasoned shaved prime rib, grilled peppers & onions, and cheese stuffed in a grilled flour tortilla. Served with house made fresh salsa and sour cream.

#### TEXAS NACHOS | 12

Giant plate of fresh fried tortilla chips topped with Detroit chili, mild queso, shredded cheese, shredded lettuce, tomato, red onion, and drizzled with cumin lime sour cream.

#### HOUSEMADE MEATBALLS (4) | 10

House-made meatballs in meat sauce sprinkled with mozzarella cheese. Served with garlic toast.

#### **CHEESE BREAD | 8**

House garlic bread rolled in parmesan cheese and grilled to golden brown. Served with meat sauce or ranch.

#### **CHEESE CURDS | 8**

Choice of: garlic or ghost pepper Wisconsin cheese curd cubes. Served with ranch.

#### SOFT BAVARIAN PRETZEL STICKS (3) | 10

Flash fried and served with mild queso dip.

#### **QUESO AND CHIPS | 5**

Mild queso dip served with fresh fried tortilla chips.

# **FUNKY FRIES**

#### Regular | 5

Basket of house seasoned fries, big enough to share.

#### Chili Cheese | 12

Basket of fries topped with Detroit chili, mild queso dip and scallions.

#### Fully Loaded | 8

Basket of fries topped with bacon, cheese, and scallions. Drizzled with ranch dressing.

#### Sweet Treat Funnel Fries | 8

Sweet, golden funnel fries dusted with powdered sugar.



Traditional or Boneless (8) | 15 Served with celery and carrots

#### **Choose From -**

- House Dry Rub
- Traditional BBQ
- Buffalo
- Asian Sweet Chili

Comes with choice of dipping sauce.

### **SALADS**

### COBB SALAD | 14

Chicken, bacon, boiled egg, roasted corn, tomato, and red onion on a bed of chopped romaine.

#### **CHICKEN CAESAR | 14**

Chicken and romaine tossed in Caesar dressing. Topped with fresh parmesan cheese and croutons.

#### LARGE HOUSE | 8

Tomato, red onion, cucumber, and shredded cheese on a bed of romaine. Topped with croutons.

### SOUP

Soups are made fresh daily in house.

Soup du Jour Cup with Oyster Crackers | 4

Soup du Jour Bowl with Oyster Crackers | 6



### SIDES

Coleslaw | 2

Vegetable de Jour | 3

Redskin Garlic Mashed Potatoes | 3

Basket of Tater Tots | 6

**Basket of Onion Rings | 7** 

Basket of Pub Chips | 4

Side Salad | 5

Loaded Potato Salad | 4

Can be prepared without meat for a vegetarian meal

Check MYC This Week for our daily and weekly features!

# HAND - HELDS

# BURGER WORKSHOP

Step 1 **Pick Your Protein** 

- Fresh Burger Patty Second Patty +4
- Veggie Burger 
  Ham +2

Bacon +2

Step 2 | Sauce it Up

Burgers start at 10 Served with pub chips Sub fries or tater tots | Sub onion rings | +3

1000 Island • Honey Mustard • Mayo • BBQ Sauce • Ancho Chipotle Sauce • Cajun Aioli

Step 3 | **Top it Off** 

**Each Item** 

Jalapeños • Caramelized Onions • Sautéed Mushrooms • Green Olives • Fried Egg •
American • Swiss • Provolone • Cheddar •
Blue Cheese Crumbles • Feta Crumbles

All sandwiches can be turned into a wrap upon request
Served with pub chips and pickle spear.
Sub fries or tater tots | +2
Sub onion rings | +3

#### YACHT CLUB | 13

Ham, turkey, bacon, cheddar, lettuce, tomato, and bacon aioli on grilled white bread.

#### **BUFFALO CHICKEN | 10**

Choice of crispy or grilled chicken, tossed in buffalo sauce topped with lettuce, tomato, bacon, colby jack, and ranch on a toasted craft bun.

Turkey, coleslaw, thousand island, and Swiss cheese on grilled marble rye.

#### **TURKEY REUBEN | 12**

#### CUBAN | 14

Roasted pork, ham, Swiss, sliced pickle, and giardiniera aioli on a grilled hoagie.

#### **PHILLY CHEESE STEAK | 14**

Shaved prime rib, sauteed onions & peppers, and melted provolone on a grilled hoagie.

#### **CHICKEN SANDWICH | 10**

Freshly grilled chicken tenders topped with Swiss on a grilled brioche bun, served with lettuce, tomato, red onion, and sliced pickle.

#### FRENCH DIP | 12

Shaved prime rib and melted provolone on a grilled hoagie, served au jus.

# **SANDWICHES**

#### BLT WRAP | 9

Applewood smoked bacon. lettuce, tomato, and bacon aioli wrapped in a flour tortilla and grilled.

#### **MORT'S REUBEN | 12**

Tender corned beef, sauerkraut, thousand island dressing, and Swiss cheese on grilled marble rye.

#### MYC GRILLED CHEESE | 9 🚳

Cheddar, Swiss, provolone, bacon, and tomato on grilled white bread.

#### 1/4 LB NATHAN'S CHILI DOG | 12

All beef grilled dog on a grilled hoagie topped with Detroit chili, mild queso dip, and red onion.

#### Chicken and Broccoli Alfredo | 16 🚯

Grilled chicken, steamed broccoli, and creamy alfredo sauce on the noodle du jour. Served with garlic toast.

#### **Noodles** with Meat Sauce | 16

Noodle du jour topped with house made meat sauce and fresh parmesan. Served with garlic bread.

Add a meatball or two - \$2 each

# **DINNERS**

#### **Cajun Grilled** Salmon | 16

Boneless salmon filet dusted lightly with cajun seasoning, grilled and topped with fresh roasted red pepper salsa. Served with rice pilaf and vegetable du jour.

#### **New Orleans** Shrimp | 14

Jumbo shrimp sautéed and smothered in a cajun beer sauce, topped with scallions. Served with rice pilaf, vegetable du jour, and garlic toast.

#### Vegetable Pasta | 10 🚳

Mushroom, onion, bell pepper, and tomato sautéed in a light vegetable cream sauce. Topped with fresh parmesan and served with garlic bread.

#### **Prime Rib** Burrito | 14

Seasoned shaved prime rib, refried beans and cheese wrapped in a flour tortilla. Topped with mild red and green chili sauces and cheese, and sprinkled with scallions. Served with fresh fried tortilla chips, salsa, and cumin lime sour cream.

#### **Hand Breaded** Chicken Tenders | 10

Three fresh jumbo chicken tenders, hand breaded in a southern seasoned flour, fried golden brown. Served with fries and choice of dipping sauce. 2 Pieces - \$8 | 1 Piece - \$6

#### Great Lakes Perch | 20

1/2 pound of Great Lakes wild caught yellow lake perch, dredged in saltine cracker crumbs and fried to golden brown. Served with coleslaw, French fries and house made remoulade.