

Miscowaubik Club

Menu

Jeremy Berryman, Executive Chef

Soups

Miscowaubik Baked French Onion au Gratin

Our classic house soup is made from caramelized onions in a rich beef broth topped with house made croutons and sliced Swiss cheese.

Soup du Jour

Ask your server about today's featured house made soup.

Salads

Caesar Salad

Chopped romaine lettuce tossed with grated Parmesan cheese, baked croutons, and house made Caesar dressing.

Michigan Salad

Bed of mixed greens topped with dried cherries, bleu cheese crumbles, candied walnuts and Granny Smith apples served with our raspberry vinaigrette.

Garden Salad

A bed of mixed greens topped with tomatoes, cucumber, sliced red onion, and croutons, served with our signature Miscowaubik Champagne vinaigrette, creamy bleu cheese, or buttermilk ranch.

Entrées

All entrées come with your choice of soup or salad.

Braised Lamb Shank - New Zealand lamb shank, slow cooked in red wine and vegetables for optimal tenderness, and the broth is reduced for a flavorful sauce. Served with a vegetable medley and your choice of Miscowaubik potatoes, smashed Yukon potatoes, baked potato, risotto, or rice pilaf.

Smothered Pork Chop - Our seared bone-in pork chop simmered in a seasoned buttermilk gravy. Served with a vegetable medley and your choice of Miscowaubik potatoes, smashed Yukon potatoes, baked potato, risotto, or rice pilaf.

Porterhouse Beef Steak - Order our 18 oz. grilled porterhouse to your liking, seasoned to perfection and served with your choice of roasted portabella mushrooms or grilled onion. Served with a vegetable medley and your choice of Miscowaubik potatoes, smashed Yukon potatoes, baked potato, risotto, or rice pilaf.

Filet Mignon - This choice grilled 8 oz. center cut beef filet is laced with foie gras zip sauce and topped with roasted portabella mushrooms. Served with a vegetable medley and your choice of Miscowaubik potatoes, smashed Yukon potatoes, baked potato, risotto, or rice pilaf.

Chicken Florentine - Our 7 oz. airline chicken is served with Parmesan Florentine sauce with spinach, tomatoes and artichokes. Served with a vegetable medley and your choice of Miscowaubik potatoes, smashed Yukon potatoes, baked potato, risotto, or rice pilaf.

Chef's Sea Selection - Ask your server about our current featured fresh catch. Served with a vegetable medley and your choice of Miscowaubik potatoes, smashed Yukon potatoes, baked potato, risotto, or rice pilaf.

Seafood Pesto - Seared sea scallops and shrimp placed upon a bed of fettuccine noodles tossed in a creamy pesto sauce. Gluten free noodles available as an option.

Ricotta Ravioli - House made ravioli stuffed with ricotta cheese, spinach, pine nuts and sun dried tomatoes in a basil marinara sauce.

Vegetable Stir-fry - Sliced bell peppers, yellow squash, broccoli, tofu, red onion, bok choy, and snow peas tossed in a teriyaki sauce over lo mein noodles or white rice.

The Chef is happy to accommodate dietary requests when possible. Please ask your server.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.