

# Miscowaubik Club

Pub Fare Menu  
Jeremy Berryman, Executive Chef

All burgers and wraps are accompanied by your choice of house cut or sweet potato fries.  
Please ask your server for the option to substitute with a cup of soup, side salad, fresh vegetable or rice.

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## Soup & Salad

Your choice of soup du jour or baked French onion along with your choice of salad.

**Caesar Salad** with Caesar dressing.

**Michigan Salad** with raspberry vinaigrette.

**Garden Salad** with house-made champagne vinaigrette, creamy bleu cheese or buttermilk ranch.

## Soup & Sandwich

Your choice of soup du jour or baked French onion along with half or full sandwich on a hoagie roll.

**Chicken Salad Sandwich** - Seasoned grilled chicken, celery and red onion tossed in Dijon mustard and creamy mayonnaise.

**Turkey Club** - Sliced oven roasted turkey, cheddar cheese, bacon, lettuce, and tomato.

## Michigan Salad

A bed of mixed greens topped with dried Michigan cherries, bleu cheese crumbles, candied walnuts and Granny Smith apple served with our raspberry vinaigrette. Ask your server for the option to add grilled chicken breast, blackened grilled steak, or sautéed garlic shrimp.

## Colossal Caesar Salad

Chopped romaine lettuce tossed with fresh grated Parmesan, herbed croûtons, and Caesar dressing. Ask your server for the option to add grilled chicken breast, blackened grilled steak, or sautéed garlic shrimp.

## Black & Bleu Salad

Blackened grilled steak, fresh garden vegetables, and bleu cheese crumbles on a bed of mixed greens with our house creamy bleu cheese dressing.

## Mediterranean Wrap

Our grilled flour tortilla stuffed with spinach, artichoke hearts, feta cheese, Kalamata olives and diced tomato tossed with Greek vinaigrette.

## Bacon Chicken Wrap

A grilled flour tortilla filled with grilled chicken, lettuce, tomato, cheddar cheese, bacon, and ranch dressing.

## Lake Superior Whitefish Piccata

Fillet of fresh Superior whitefish hand-breaded and baked with quartered artichoke hearts, laced with lemon dill beurre blanc sauce along with fresh seasonal vegetables.

## Build a Burger

Your choice of a  $\frac{1}{2}$  or  $\frac{1}{4}$  pound Certified Angus Beef patty served on a hearty brioche bun topped with your favorite additions.

## Mushroom Swiss Burger

Your choice of a  $\frac{1}{2}$  or  $\frac{1}{4}$  pound Certified Angus Beef patty topped with melted Swiss cheese, caramelized onions and sautéed portabella mushrooms.

## South of the Border Burger

Your choice of a  $\frac{1}{2}$  or  $\frac{1}{4}$  pound Certified Angus Beef patty layered with fresh pico de gallo, sliced avocado, lettuce, and pepper jack cheese finished with Adobo Mayonnaise.

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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.