

Miscowaubik Club

Menu
Todd Auger, Executive Chef

Starters

All of our starters serve up to three people. **GF** indicates gluten free. All items are available for take out.

Steak Bites - Cajun seasoned tenderloin beef tips and portobello mushrooms with a delicious Detroit zip sauce.

Crispy New Potatoes - Flavorful new potatoes smashed and crispy fried. Topped with bacon, Gorgonzola cheese sauce, and berry jam. **GF**

Grill and Chill Shrimp Cocktail - Marinated jumbo shrimp, charbroiled and chilled with fresh lime, red pepper, and garlic served with Sriracha cocktail sauce.

Crispy Arancini - Creamy risotto stuffed with fresh mozzarella, lightly breaded and deep fried. Served with pea shoot greens and house made marinara.

Calamari Fritti - Fresh calamari lightly dusted and crispy fried. Served with sweet marinara and garlic basil aioli.

Pork Satay - Spice rubbed pork tenderloin charbroiled and served with a sweet and spicy soy dipping sauce and cucumber salad.

Supper Club Menu

All sandwiches are accompanied by your choice of house cut fries, sweet potato fries, or battered onion rings and a pickle spear. Please ask your server for the option to substitute with a cup of soup, side salad or fresh vegetables. **GF** bun and pasta available upon request. All items are available for take out.

The Classic Burger - ½ lb. beef burger. Served on a toasted brioche bun. Topped with lettuce, tomato, onion, and choice of cheese.

In addition, we offer a premium completely plant based burger.

BBQ Ribs - Half rack of our sweet and smokey rubbed baby-back ribs. Slow roasted with honey BBQ and fresh vegetables. This entrée includes a choice of soup or House side salad.

Stuffed Rosemary Chicken - Herb rubbed chicken breast with an apple sausage stuffing, slow roasted, and topped with creamy country pan gravy. Served with garlic mashed potatoes and fresh vegetables. **GF** option.

Smoke Rubbed Pulled Pork - Tender slow roasted pork shoulder tossed in a sweet onion BBQ sauce and served on a brioche bun with House made coleslaw.

Baked Lasagna - Classic meat lasagna with mozzarella and Parmesan cheeses, tender pasta, and our oven roasted tomato meat sauce served with garlic crostini and fresh vegetables.

Chicken Salad Croissant - A soft buttery croissant with creamy chicken salad served with lettuce, tomato and Swiss cheese.

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.

Soups & Side Salads

Miscowaubik Baked French Onion -

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

Soup du Jour - Ask your server about today's featured house-made soup.

Caesar - Chopped romaine lettuce tossed with grated Parmesan, herbed croutons, and Caesar dressing.

House Salad - A bed of mixed greens topped with sliced cucumber, tomato, red onion, and croutons. Drizzled with Champagne vinaigrette, bleu cheese dressing, or buttermilk ranch.

Entrée Salads

The following proteins are available to add to your salad, please let your server know: grilled chicken, seasoned beef tips, or sautéed garlic shrimp. **\$6.00** In addition, please enjoy our classic Caesar or House salad in a larger size.

Classic Spinach Salad - Tender baby spinach, red onion, bacon bits and hard boiled egg with a hot bacon vinaigrette.

Summer Watermelon Salad - Spring greens with feta cheese, cucumber, watermelon, sunflower seeds, red onion, and walnuts with a poppyseed vinaigrette.

Finer Entrées

All entrées include your choice of soup du jour, French onion soup, House tossed salad, or a Caesar salad. **GF** indicates gluten free. All items are available for take out.

Filet Mignon - The most tender of all cuts. This 8 oz center cut Certified Angus Beef filet is grilled to your liking with our Detroit zip sauce. Whipped garlic Yukon gold potatoes, and fresh vegetables. Garnished with a crispy bacon and onion crumble.

Seafood Stuffed Salmon - North Atlantic salmon filled with a roasted red pepper stuffing with shrimp, scallops, garlic, basil, and Parmesan cheese; baked and topped with orange basil beurre blanc, wild rice and fresh vegetables.

Surf and Turf Selection - Tender flank steak, apple cider marinated and charbroiled; paired with garlic butter jumbo shrimp, horseradish cream, and garlic chili sauce with garlic Yukon gold potatoes and fresh vegetables. Can be served **GF**.

Macadamia Nut Crusted Mahi-Mahi - Sweet Florida coast mahi-mahi dusted with macadamia nuts, seasoned flour and pan fried with garlic, lime, mango relish, and a white wine butter sauce. Wild rice and fresh vegetables.

Garlic Parmesan Cowboy Pork Chop - Panko crusted and pan fried, filled with creamy Parmesan, bacon, scallions, and garlic in a honey whisky cream sauce. Served with garlic mashed Yukon gold potatoes and fresh vegetables.

Crispy Eggplant Rolls - Sliced eggplant cracker crusted and pan fried, rolled with angel hair pasta in a roasted tomato cream sauce topped with mozzarella and Parmesan, finished in the oven and served with fresh vegetables. Can be served **GF**.

Garlic Sesame Noodles - Broccoli, onions, peppers, red cabbage, carrots, and ginger stir fried with a tangy garlic sesame sauce and tossed with tender rice noodles. Vegan and **GF**

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