

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.

Pan Seared Ahi Tuna - Sashimi Ahi tuna rubbed with Cajun spices, cast iron seared and sliced thin over Asian slaw and chili oil. **GF**

Chicken Croquettes - Shredded roast chicken, onion, chili peppers, and pepper jack cheese, Panko crusted and deep fried with southwest slaw and garlic chili sauce.

Calamari Fritti - Lightly dusted fresh cut calamari. Crispy fried with sweet marinara and garlic chili sauce.

Vegetable Samosas - Crispy fried pastries filled with an Indian spiced potato and pea filling served with Cranberry chili jam. This dish is vegan.

Firecracker Shrimp - Jumbo tiger shrimp lightly dusted and crispy fried; tossed in a sweet and spicy orange sauce with broccoli slaw and crunchy won tons. **GF**

Cauliflower Parmesan - Tender cauliflower florets crusted in Parmesan and crackers, crispy fried, and served with garlic basil aioli and shaved Parmesan.

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. 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.

Autumn Mandarin Salad - Crisp greens, mandarin oranges, cranberries, toasted almonds, fresh mozzarella, and pepitas with an orange poppyseed dressing.

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.

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.

Crispy Half Duckling - Slow roasted half duck topped with a cranberry orange demi-glace and served with wild rice and fresh vegetables. **GF**

Braised Beef Short Ribs - Cast iron seared and slow roasted in red wine and beef jus with garlic and fresh thyme. Served with garlic mashed potatoes and fresh vegetables. **GF**

Honey Garlic Salmon - North Atlantic Salmon marinated in our house honey garlic sauce and char grilled with baby greens, walnuts, dried cherries, crispy tortilla strips, and balsamic reduction. Wild rice, and fresh vegetables. **GF**

Seasonal Vegetable Stir Fry - Chef's selection of fresh vegetables with garlic, water chestnuts, and your choice of sesame or coconut curry sauce served with steamed rice. This dish is vegan. **GF**

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.

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.

Pork Scallopini - Thinly pounded pork tenderloin, Parmesan breaded and pan fried. Topped with Romano and mozzarella cheese served with garlic cream fettuccini and fresh vegetables.

Kung Pao Shrimp - Chili marinated jumbo tiger shrimp stir fried with onions, peppers, snow peas, water chestnuts, and cashews tossed in a sweet and spicy Szechwan sauce served over wok fried rice. **GF**

Seafood Enchiladas - A mixture of butter poached crab, lobster, and shrimp rolled in a flour tortilla and oven roasted with Jack cheese and Monterey lobster sauce. This dish has a **GF** option.



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