

Miscowaubik Club

Menu

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 tips and portobella mushrooms with a delicious Detroit zip-sauce. **GF**

Smoked Trout Dip & House-Made Pretzel - Locally smoked trout blend with an aromatic mix out of cream cheese and herbs served with a warm house-made pretzel.

Tempura Cauliflower - Hand dipped cauliflower in tempura batter, crispy fried, then tossed in a sweet-soy sauce.

Potstickers - Potstickers stuffed with pork, cabbage, ginger, and green onions. Pan fried crispy bottom topped with a drizzle of gyoza sauce.

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.

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

Winter Salad Garden - Apples, walnuts, dried cranberries, and a maple vinaigrette made from local maple.



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.

Miscowaubik Club

Menu

Finer Entrées

All entrées are served with soup and/or salad. All salads are available as entrées and can be prepared with steak bites, grilled chicken, or sautéed shrimp (\$16.00). **GF** indicates gluten free. All items are available for take out.

Filet Mignon - The most tender cut of certified Angus beef grilled to your liking topped with Hennessy-kings blend peppercorn cream sauce served with whipped garlic Yukon gold potatoes and caramelized carrots. **GF**

Hoisin-Balsamic Glazed Lamb Chops - Slow-baked juicy lamb chops brushed with a glaze of Asian and Italian fusion cuisine served with whipped garlic Yukon gold potatoes and caramelized carrots. **GF**

Pan-fried Cod with Mustard-Dill Sauce - Two flakey Cod loin carefully pan fried with butter and herbs served on a mirror of mustard-dill sauce with roasted potatoes and creamy cucumber salad. **(GF)**

Grilled Chicken Breasts with Tadka-ish Sauce - Juicy grilled, flavorful chicken breasts with notes of cayenne and cumin resting on freshly tossed romaine lettuce hearts and radicchio salad in a unique maple-buttermilk dressing.

Portabella alla Caprese - Portabella mushroom caps baked with sweet cherry tomatoes and mozzarella cheese served with a drizzle of balsamic vinegar reduction and stacked crunchy sweet potatoes.

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.