

# 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 \$20.00**

**Misco Blossoms** - Small flavorful yellow onions, hand-battered, deep-fried, and served with Miscowaubik dipping sauce.  
**2 for \$16.00 or 1 for \$8.00**

**Spanish Shrimp on Crunchy Tapioca Chip** - Tender shrimp pan-seared with garlic, smoked paprika, and a dash of sherry resting on a crunchy tapioca chip with creamy sweet chili sauce. **GF \$16.00**

**Calamari with Tomato Aioli** - Crispy golden brown fried Calamari rings breaded with panko served with tomato aioli. **\$14.00**

**Flammkuchen** - Authentic German thin-crust pizza with sour cream, yellow onions, and bacon creating a unique and flavorful experience. **\$16.00**

## 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. **Bowl: \$6.00 Cup: \$4.00**

**Spinach Salad with Peach Vinaigrette** - Fresh local spinach topped with feta cheese, red onion, peach slices cranberries, and candied walnuts. **\$6.00**

**Summer Salad with Raspberry Vinaigrette** - Fresh local leafy greens, egg slices, cucumber, tomato, bacon, and shredded cheese. Served with a side of raspberry-balsamic dressing. **\$6.00**



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.

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## Finer Entrées

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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 million-layer potatoes and caramelized carrots. **GF \$47.00**

**Mahi-Mahi Filet with Teriyaki Glaze and Vegetable Pancake** - Juice charbroiled 7oz mahi-mahi filet glazed with house-made teriyaki glaze served with a vegetable pancake and jasmine wild rice mix. **\$37.00**

**Golden Tofu with Vegetable Stir Fry** - Firm tofu breaded in crunchy sake tempura, fried till golden brown served on a colorful bed of vegetable stir fry and a side of jasmine rice wild rice mix. **GF \$26.00**

**Tuscany Scallops with Million-Layer Potatoes** - Juicy pan-seared scallops with artichoke heart, fresh spinach, and sweet cherry tomatoes in a creamy sauce served with a side of million-layer potatoes. **\$42.00**

**Pub House Ribs** - 1 rack of pork ribs smoked for hours until tender, covered in house-made brown sugar BBQ sauce served with a side of coleslaw and million-layer potatoes. **\$28.00**

**Spaghetti alla Carbonara** - Freshly cooked spaghetti pasta united with crispy pancetta, egg yolks, and Parmesan cheese creating a creamy sauce that pairs beautifully with any of our protein add-on options (steak bites, mahi-mahi, shrimp, chicken breast). **\$29.00**  
(Adding a protein will increase the price to \$39.00)

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