

# Miscowaubik Club

Menu

## Starters

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

**Fritto Misto di Mare** - A selection of seafood, clam strips, jumbo shrimp, and calamari, hand-breaded and deep-fried until golden brown. Served with a lemon dipping sauce. **\$16.00**

**Roasted Mushrooms with Garlic Yogurt Dip** - Freshly roasted Crimini mushrooms gently seasoned with Italian herbs, topped with a rich and creamy garlic sauce to enhance the mushroom flavors. **GF \$16.00**

**Steak Bites** - Cajun seasoned tenderloin tips and portobello mushrooms with a delicious Detroit zip-sauce. **GF \$20.00**

**Pretzel Sticks with Baked Brie and Lingonberry Sauce** - Freshly baked pretzel sticks served with gooey baked brie and a side of lingonberry sauce to complement the aromatic brie. **\$18.00**

**Indian Butter Chicken Skewers** - Three chicken skewers tossed in a creamy Indian butter chicken sauce bursting with flavors of turmeric, garlic, tomato, and fenugreek. **GF \$16.00**

## Soups & Side Salads

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**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**

**Soup Du Jour** - Ask your server about today's featured house-made soup. **Bowl: \$6.00 Cup: \$4.00**

**Harvest Salad** - Crisp mixed greens topped with bacon, egg, shredded carrots, apple slices, and red onion with a maple-mustard dressing. **\$6.00**

**Winter Salad** - Crisp spinach leaves topped with orange slices, red onion, mozzarella pearls, toasted edamame beans, and cranberry vinaigrette. **\$6.00**



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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.

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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.

**8 oz Filet Mignon with Cowboy Butter**  
- The most tender cut of Angus-certified beef. 8 oz filet mignon topped with melty cowboy butter, served with smoked gouda mashed potatoes and fresh vegetables. **\$47.00**

**Lobster Ravioli with Gorgonzola Sauce** - Three large, homemade lobster ravioli, carefully cooked and tossed in lemon butter, served with a drizzle of aromatic Gorgonzola sauce. **\$38.00**

**Shrimp Pad Thai** - Tender shrimp seared in a wok with crisp cabbage, peppers, and bean sprouts, with traditional pad Thai sauce and flat rice noodles. (also available in chicken and vegetarian)  
GF **\$30.00**

**Norwegian Salmon with Brown Sugar Glaze** - 6 oz Norwegian salmon fillet brushed with brown sugar glaze, baked to perfection, served with smoked Gouda mashed potatoes and fresh vegetables.  
GF **\$35.00**

**Autumn Apricot Duck** - Crispy pan-seared duck breast topped with apricot sauce with a hint of sherry wine, served with savory mushroom rice and vegetables. GF **\$34.00**

**Braised Beef Short Ribs** - Two braised beef short ribs, slow-cooked in a red wine-based sauce with notes of tomato, rosemary, and garlic resting on a bed of smoked Gouda mashed potatoes and fresh vegetables. **\$36.00**

**Chicken Marsala with Smoked Gouda Mashed Potatoes** - Tender chicken breast, breaded with Parmesan cheese and panko, topped with Marsala-mushroom sauce. Served with a side of mashed potatoes and fresh vegetables.  
**\$32.00**

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