

APPETIZERS

SPINACH ARTICHOKE DIP

Fresh baked spinach, artichoke and cheese served with corn tortilla chips. 9.5

BBQ BUFFALO BALLS

Homemade buffalo meatballs basted with Jack Daniel's BBQ sauce. 9

DUCK TENDERS

Tender duck, lightly coated with pecan breading and deep fried. Sweet and sour sauce served on the side. 9

CALAMARI STICKS

Lightly breaded, flash fried and finished with a citrus beurre blanc sauce. 10

MOOSE WINGS

A big helping of hot, spicy, BBQ chicken wings. 10

CAMP NACHO

Homemade corn chips buried under cheese, tomatoes, and lettuce. Served with fresh salsa. 12
Add chicken or beef 14

BONELESS MOOSE WINGS

Lightly breaded chunks of tender boneless chicken served with your choice of sauce. 10

WILD THANG

An adventurous sampling of spicy venison sausage, rabbit ravioli, duck tenders, whitefish pate and BBQ buffalo balls. 13.5

SALADS

Add chicken for 5 or add salmon for 7 to any salad.

CLASSIC MAURICE

Shredded Iceberg lettuce, ham ,turkey, Swiss cheese, gherkins and green olives tossed with traditional house-made dressing. Garnished with tomato and hardboiled egg. Served with a blueberry muffin 12

BLEU CHEESE HARVEST SALAD

Mixed wild greens topped with Traverse City dried cherries, walnuts, bleu cheese, and raspberry vinaigrette. Served with a blueberry muffin. 11

CAESAR SALAD

Romaine lettuce, croutons & fresh parmesan tossed with classic Caesar dressing.
Served with a homemade cheese biscuit. 8
Add chicken for 5 Add salmon for 7

WARM GRILLED CHICKEN SALAD

Warm char-grilled chicken breast on a bed of mixed wild field greens with fresh strawberries, oranges, sunflower seeds and raspberry vinaigrette. Served with a blueberry muffin. 11.5

MOOSE CHOPPED CHICKEN SALAD

Chicken breast, sweet peppers and onions, bleu cheese crumbles, chopped bacon, Cheddar and Monterey jack cheeses, corn, black beans, diced tomatoes, diced cucumbers and mixed greens tossed in a BBQ guacamole citrus dressing, surrounded with tortilla chips. Served with a homemade cheese biscuit. 12.5

GARDEN SALAD

Fresh mixed field greens topped with cucumbers, tomatoes, red onions, croutons, and sunflower seeds. 4

BURGERS

Burgers served with French fries or seasoned fries and your choice of lettuce, tomato, pickles and raw or grilled onions.
Add cheese (American, Swiss, pepper jack, Cheddar cheese), bacon or grilled mushrooms for 1.29 Add fried egg 1.29



We are among an elite group of restaurants serving **Certified Angus Beef®** brand burgers. Uncompromising standards ensure it's a cut above USDA Prime, Choice and Select, making it the best-tasting beef available!

Your choice of **Certified Angus Beef®** - 9.5 - OR- **BUFFALO** - 11.5

HOUGHTON BURGER

Certified Angus Beef® topped with grilled smoked ham and melted Wisconsin Cheddar cheese. 11

HANCOCK BURGER

Char-broiled, **Certified Angus Beef®** with bacon, bleu cheese, red onion, and BBQ sauce. 11

TRAVERSE CITY CHICKEN BURGER

Ground premium white meat chicken breast that is lightly seasoned and char-broiled.
Served with goat cheese, spicy cherry jam and fresh arugula on a fresh baked wheat bun.
Served with sweet potato fries. 10.5

(*Burgers except chicken are cooked to order)

* Regarding the safety of these items written information is available upon request.*

Ask your server about menu items that are cooked to order or raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Served with dill pickle and Better Made potato chips.

Deluxe served with French fries, or seasoned fries instead of chips add 2 Add sweet fries or onion rings 2.50

SALMON CLUB

8 oz. fresh grilled Atlantic salmon with bacon, red onion, lettuce, tomato and basil pesto sauce on a wheat Kaiser roll. 14

BUFFALOAF MELT

Our homemade buffalo meatloaf grilled on rye bread with pepper jack cheese and fresh red onion slices. 11.5

BLACKENED CHICKEN CAESAR SANDWICH

Breast of chicken blackened with Cajun seasonings, served on panini bread with romaine lettuce, parmesan cheese and Caesar dressing. 11

CLASSIC CLUB

Bacon, lettuce, tomato, turkey and ham, plus Swiss and American cheese stacked on white toast. 10

TURKEY REUBEN

Smoked Turkey with Swiss cheese and coleslaw on grilled rye bread. 9.5

FISH SANDWICH

Beer battered deep fried cod with lettuce and tomato on ciabatta bread. Served with tartar sauce. 10

CHICKEN BREAST SELECTION

Premium Amish chicken breast, char-broiled and finished to your preference. All served with lettuce and tomato on a homemade wheat kaiser. 10
Add cheese, bacon, grilled mushrooms for 1.29

BLACK BEAN BURGER

Full flavored southwest black bean patty topped with spicy feta cheese spread topped lettuce tomatoes and red onions. 10

BRIE & APPLE GRILLED CHEESE

Cinnamon spiked, fire roasted Fuji apple, fresh arugula, chunky walnuts, Brie and sharp Cheddar, served with sweet potato fries on a toasted ciabatta roll. 10

MEXICAN

QUESADILLA

Your choice of chicken or beef with Monterey jack and Cheddar cheese, onions, red and green bell peppers, tomatoes and scallions.
Served with refried beans, Mexican rice and a side salsa and sour cream. 12

WET BURRITO

Your choice of spicy beef or chicken, refried beans, cheese and onions, wrapped in a flour tortilla and topped with burrito sauce, more cheese, green onions and tomatoes.
Served with Mexican rice, refried beans, lettuce and sour cream. 11

FISH TACOS

Fresh Atlantic cod filets with rémoulade slaw, shredded cheese and tomatoes.
Served with Mexican rice and chipotle ranch. 13.5

WILD GAME

Served with a homemade cheese biscuit

BBQ BUFFALO RIBS

A slab of buffalo ribs basted in our own Jack Daniels BBQ sauce.
Served with French fries and coleslaw. Full slab 23

BUFFALOAF

Two thick slices of homemade buffalo meatloaf served open face on white bread and smothered with buffalo gravy, grilled onions and mushrooms. Served with homemade mashed potatoes. 14

ROAD KILL GRILL

A selection of roast venison, semi-boneless broiled quail, and wild boar sausage with Michigan game gravy.
Served with buttered corn, wild rice and an “**I Eat My Road Kill**” bumper sticker. 25

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CERTIFIED ANGUS BEEF STEAKS



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FILET MIGNON

A very tender aged 8 oz. *Certified Angus Beef*® Black Angus filet. 30

BLACK & BLUE FILET

8 oz. *Certified Angus Beef*® Black Angus filet, blackened with a bleu cheese and herb crust. 31

12 OZ. RIBEYE

A 12 oz. cut of *Certified Angus Beef*® char-broiled and light-seasoned with kosher salt and black pepper. 21

ENTRÉES

WALLEYE FINGERS

Beer battered walleye strips, served with sweet potato fries, coleslaw and chipotle ranch for dipping. 16.5

FISH AND MAC

Flaky cod filet dipped in beer batter and deep fried paired with our homemade macaroni and cheese. Served with coleslaw and tartar sauce. 14

FISH FRY

Fresh Atlantic cod filet dipped in beer batter and deep fried. Served with coleslaw and French fries. 13.5

BUFFALOAF

Two thick slices of homemade buffalo meatloaf served open face on white bread and smothered with buffalo gravy, grilled onions and mushrooms. Served with homemade mashed potatoes. 14

SHEPHERDS PIE

A Pub Fare Favorite! Seasoned ground beef and vegetables layered with Swiss cheese and homemade mashed potatoes. Served with coleslaw and a homemade cheese biscuit. 12.5

BBQ RIBS

Everything B-B-Q ribs should be! Top of the line baby back ribs, steamed to “fall-off the bone” tenderness, then char-broiled with our own Jack Daniels BBQ sauce. Served with choice of potato, coleslaw and cheese biscuit. Full Slab 21.5 Half Slab 17

SOUTHERN FRIED CHICKEN DINNER

Five pieces of buttermilk-battered premium fried chicken, Served with corn, mashed potatoes and gravy and a homemade cheese biscuit. 16

COWBOY MAC

Sharp Cheddar macaroni and cheese with slow cooked pulled BBQ pork. Served with a Cheddar biscuit and coleslaw. 15

ELVIRA’S HUNGARIAN GOULASH

Tender beef slow roasted with Hungarian seasonings, served over egg noodles with a cheese biscuit and cucumber salad. 14.5

DESSERTS

HOMEMADE CHOCOLATE CHIP COOKIES

A whole platter full!! Made from scratch and brought to your table while still warm and chewy. (Serves two or more) 8

PORCUPINE MOUNTAIN

French vanilla ice cream, whipped cream, fudge brownie, Spanish peanuts and pretzel stick quills complete this “made for sharing” indulgence. 8

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