

Pioneering Spirit

Sushi served 3 days a week - ask your server for details.

Spinach & Artichoke Dip

Our own special recipe - 8

Whitefish Bites

Fried crispy in a Sam Adams beer batter - 8

Roasted Red Pepper Hummus

Served with crisp pita chips - 7

Rebel Rib Sampler

Bite sized version of our entrée served with red cabbage coleslaw - 9

Sesame Encrusted Tuna*

Vermicelli marinated bok choy, diakon radish and cucumber sauce - 11

Toasted Risotto Balls

Blended with bleu cheese and special seasoning. Served with marinara and pesto sauce - 9

Mussels Diablo

In a savory broth of tomatoes, garlic and crushed red pepper. A local favorite and plenty for two - 13

Pot Roast Sliders

3 mini versions of our Famous Pot Roast Sandwich, with caramelized onions, deli mustard and cheddar - 9

Grilled Portabella Mushroom

Hummus, olives, toasted red peppers and warm pita bread - 9

Cajun Steak Bites*

Mini sirloin steak cooked to your liking with a spicy dipping sauce. Served with crustinis - 10

Chicken Lettuce Wraps

All white meat chicken, water chestnuts and scallions in a soy ginger reduction served with crunchy iceberg lettuce - 9.75
Substitute the chicken with sauté Tofu for a vegetarian treat - 9

Artisan Cheeses

Served with fresh fruit and assorted crackers. Enough for two - 12

Soup Kettle

Chef's Daily Soup

Freshly prepared by our chef.
Bowl - 7 Cup - 5

Potato Leek Chowder

Bowl - 7 Cup - 5

Loaf of Beef Stew

Homemade and served in a bread bowl with a wedge of cheddar cheese - 12

Field of Greens

Walnut Summer

Our Award Winning organic greens tossed with a bright and zingy champagne herb vinaigrette. Served with caramelized walnuts, dried cherries, bleu cheese and pears - 12

Tuscany Caesar

Crisp romaine, fresh grated parmesan cheese and Tuscany Caesar dressing - 9
With Grilled Beef* - 13

With Grilled Chicken* - 13 With Sauté Tofu - 12

Sesame Encrusted Tuna*

Served on a bed of blended Bok Choy, Romaine and Wakame tossed in a Sesame Ginger Vinaigrette with tomato wedges and crunchy wonton strips - 15

Chargrilled Salmon*

Atlantic salmon served over arugula with Mandarin oranges, avocado, slivered almonds, cucumbers and tomatoes tossed in a sesame ginger vinaigrette - 13

Cobb

Crisp lettuce topped with eggs, chopped tomatoes, bacon, avocado and bleu cheese crumbles. Served with your choice of dressing - 11

Spinach Chicken & Penne

Char grilled chicken breast, bacon, roasted shallots, baby spinach and penne tossed in the three cheese delight - 12

Side Salads to Complement Your Entrees

Summer Walnut - 6.25

Tuscany Caesar - 6.25

Astor's Home - 6.25

DRESSINGS Bleu Cheese, Hazelnut Balsamic, Champagne Herb, Ranch, Tuscany Caesar, Three Cheese Delight
FAT FREE DRESSINGS Raspberry Vinaigrette, Tomato Basil, Ranch
Add Bleu Cheese Crumbles - 1.50

There is a \$4 split plate charge for a shared entrée. A 19% gratuity will be added for parties of 6 or more.

Freedom of Choice

All entrées come paired with the appropriate starch and fresh seasonal vegetables.
Add a Sugar Cane Shrimp Skewer for \$6

Slow Roasted Prime Rib*

Choice prime rib of beef seasoned with rosemary and garlic then slow roasted to perfection and served with roasted yukon potatoes
Petite Cut (10 oz) - 18 14 oz - 24

Famous Pot Roast

Tender beef braised with carrots, pearl onions and Yukon potatoes - 17

6 oz. Black Angus Filet Mignon*

White Truffle whipped potatoes, fresh seasonal vegetables, smoked crimini demi-glace, leek and arugula ragout - 32

Marsala Bistro Chicken

1/2 a bistro chicken with a crimini mushroom Marsala sauce - 20

12 oz. Ribeye Marinated Steak

Choice hand-cut ribeye in a bourbon chive marinate topped with caramelized onions - 26

Rebel Back Ribs

Brown sugar and spice rubbed ribs, slow roasted and grilled with our sweet and tangy BBQ sauce. Served with sweet potato fries.

Full Rack - 24 Half Rack - 20

12 oz. Grilled Pork Chop*

Bone in, center cut, ancho chile rubbed pork chop served with a fresh apple salsa and chive whipped potatoes. One of the owner's favorites!

Cooked to perfection - 23

Pistachio Crusted Michigan Whitefish

Pistachio crusted whitefish topped with a dollop of whipped honey butter.
Single Filet - 19 Two Filets - 22

Great Lakes Walleye

Pan fried golden brown walleye topped with a mild herb tomato concassé and served with chive whipped potatoes - 22

Atlantic Salmon*

Fresh Atlantic salmon specially prepared by our chef daily - 23

Salt & Pepper Prawns

Large sweet prawns sautéed with oil, salt, pepper and fresh shallots. Served with risotto and fresh vegetables - 21

Shrimp & Mussels Diablo

Our mussels in their signature sauce paired with shrimp and tossed with angel hair pasta - 23

Balsamic Chicken Pasta

A sautéed boneless chicken breast with artichoke hearts, asparagus, crimini mushrooms and penne in a sassy balsamic sauce - 20

Davenport's Orecchiette

Boneless chicken breasts and Michigan cherries mingle in a delicious goat cheese cream sauce over orecchiette, "little-ears" pasta - 20

Chicken Pastry Puff

A hearty chicken and vegetable stew served in our flaky puff pastry - 14

The Vegetarian Plate

Sautéed seasonal vegetables in marinara, grilled tomato with asparagus and creamy sautéed mushrooms - 18

Little Soldiers

For our guests 11 and under.
Served with vegetables, fries and an Oreo Cookie.

Lil' Rebel Burger*

Charbroiled, served plain or with American cheese - 6.50

Grilled Shrimp Skewer - 7.50

Peanut Butter & Jelly

Creamy peanut butter and grape jelly - 6.50

Yankee Doodle's Noodles

Stovetop macaroni and cheese - 6.50

Chicken Tenders

Lightly breaded strips of chicken - 7

Sizzler Steak*

A 4 oz. grilled steak - 8

Trout Sticks

Served with cocktail sauce - 7.50

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Light Fare

All sandwiches are served with French fries.

Pot Roast Sandwich

Tender pot roast smothered with melted cheddar cheese and caramelized onions with whole grain mustard on wheatberry bread - 12

Battlefield Feast

Char grilled chicken breast with bacon, Swiss cheese, lettuce, tomato and onion on a bun - 9.50

Prime Rib Melt*

A 6 oz. prime rib served open faced with sautéed mushrooms, onions and melted Swiss cheese on sourdough bread with horseradish sauce - 12

Turkey Bacon Club Wrap

Turkey breast, bacon lettuce, tomato, pesto mayo and Swiss cheese wrapped in a whole wheat flatbread - 9.50

Tavern Burger*

1/3 lb. of ground steak charbroiled to order, topped with lettuce, tomato and onion on a kaiser bun - 9.50

Grilled Rye Garden

Arugula, avocado, cucumbers, tomatoes, fresh thyme and cheese on grilled rye bread - 9

Finishing Touches

Crème Brûlée

Smooth, rich custard topped with a window pane of caramelized sugar. Made fresh daily - 7

Chocolate Turtle Torte

Three layered chocolate cake filled with luscious caramel cream moose - 8

Southern Strawberry Shortcake

Layers of sugary biscuits, creamy orange custard and fresh strawberries, topped with whipped cream and sweet orange zest - 7

Old Fashioned Root Beer Float

Vanilla ice cream and draft root beer in a mug - 5.50

Bananas Foster Cheesecake

Caramel flavored cheesecake swirled with banana purée in a graham cracker crust - 7

Hot Fudge Sundae

A chocolate brownie topped with vanilla ice cream, nuts, hot fudge, whipped cream and a cherry on top! - 7

Our Famous Chocolate Bread Pudding

Made with imported Belgian chocolate and finished with Grand Marnier crème anglaise - 7

Wines by the Glass

Pinot Grigio

Campanile, Italy

Sauvignon Blanc

Kim Crawford, New Zealand
Silver Birch, New Zealand

Riesling (semi dry)

Chateau Grand Traverse, Michigan

Chardonnay

Simi, California
Black Star "Arcturos", Michigan

Blush

Beringer White Zinfandel, California

Pinot Noir

Sebastiani, California

Merlot

Coppola Blue Label, Napa

Syrah/Petite Sirah

Red Diamond, Washington
Bogle, California

Cabernet Sauvignon

Alexander Valley Vineyards, Alex. Valley
14 Hands, Washington

Zinfandel

Seven Deadly Zins, California

Draft

BELL'S OBERON
LABATT LIGHT
SAM ADAMS
1919 DRAFT ROOT BEER

Bottles

IMPORT BEERS

AMSTEL LIGHT
CORONA
GUINNESS
HEINEKEN
LABATT BLUE
NEW CASTLE BROWN ALE

Beer

DOMESTIC BEERS

BLUE MOON ALE
BUD LIGHT
BUDWEISER
COORS LIGHT
KILLIANS RED
MIC ULTRA
MILLER GENUINE DRAFT
MILLER LITE
O'DOULS AMBER NA
SIERRA NEVADA PALE ALE

MICHIGAN BEERS

ARBOR BREWERY BLONDE ALE
ARBOR BREWERY FUDGE STOUT
BELL'S AMBER, PORTER, TWO HEARTED
FOUNDER'S "CERISE" CHERRY ALE
JOLLY PUMPKIN BELGIAN ALES
"LA ROJA" AMBER ALE
ORO DE CALABAZA GOLDEN ALE
SHORT'S BREWERY
BELLAIRE BROWN ALE,
HUMA LUPA LUSCIOUS IPA,
MAGICIAN RED
PANDEMONIUM PALE ALE