

Lunch Menu

Served from 11:00 am to 4:30 pm

THE YANKEE REBEL TAVERN

Fine Food & Spirits

*"I was born in America and am
determined, at all hazards,
to live and die an American Citizen."*

The Yankee Rebel



Ambrose R. Davenport "The Yankee Rebel"

September 11, 1772 - March 13, 1858

Having experienced the patriotism of the American revolution as a child, Ambrose Davenport attended school in Virginia with William Henry Harrison. Upon graduation, he enlisted with the US Army and was assigned to Fort Mackinac, here on the Island, and was present for the American takeover from the British in 1796.

In the following year, Ambrose Davenport left the military and remained on the Island for the lucrative fur trading business. By 1812, the prominent Davenports had six children and faced the British Invasion of Mackinac Island. As the war of 1812 progressed, the Fort, with its entire garrison and many Islanders, along with Davenport, became prisoners of war. British Captain Charles Roberts demanded all American captives swear allegiance to the crown, but Ambrose Davenport refused, simply, but proudly, declaring, "I was born in America, and am determined, at all hazards to live and die an American citizen." Deported to Detroit, along with other prisoners, Davenport was placed on parole while his wife

and family remained on Mackinac Island. Mrs. Davenport was constantly harassed and insulted by the British, as they referred to her as "the wife of the Yankee Rebel."

Following the recapture of Mackinac Island, Davenport returned home in 1815 and turned to farming, since Astor now dominated the fur business. He became a charter member of Mission Church in 1823. A veterans land grant for his farm was finally confirmed by Congress in 1830 and his deed was signed by Andrew Jackson. Their farm is located in the area now known as Hubbard's Annex.

Ambrose Davenport and his family weathered the failures and fortunes of farming and his homestead remains standing today as an old, small house at the back of property owned by Robert and Susie Raisch. In 1858, after his death at the age of 87, he left a large family that is now dispersed throughout the United States.

Your hosts are Patti Ann & Steven Moskwa, also owners of Horn's Bar.

❖ Pioneering Spirit ❖

Spinach & Artichoke Dip

Spinach and artichokes married with a luscious blend of parmesan, pecorino, romano and cream cheese - 8

Roasted Red Pepper Hummus

Served with crisp pita chips - 7

Whitefish Bites

Crispy fried in a Sam Adams beer batter - 8

Basket of Fries

Some call them freedom, others call them French - 4

Basket of Rings

Brew City's beer battered best! - 5

Buffalo Wings

Served with bleu cheese dressing - 8

Cajun Steak Bites*

Mini sirloin steak cooked to your liking with a spicy dipping sauce. Served with crustinis - 9

❖ Soup Kettle ❖

Chef's Daily Soup

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

Potato Leek Chowder

Smooth and creamy soup of Yukon potatoes and smokehouse bacon. Bowl - 7 Cup - 5

❖ 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 - 10

Cobb

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

Tuscany Caesar

Crisp romaine, fresh grated parmesan cheese and Tuscany Caesar dressing - 8
With Grilled Beef - 13
With Grilled Chicken - 11

Chargrilled Salmon*

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

BLT Stacked Salad

Crisp romaine hearts, diced tomatoes, chopped Plath's thick smoked bacon, tossed with three cheese delight all on top of a large crouton - 7

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

❖ Yankee Rebel Burgers ❖

All burgers are one-third pound ground steak on a kaiser bun, served with fries.

Add American, Swiss or Cheddar Cheese for 50¢

Build Your Own Burger* - 9

Choice of American, Swiss, Cheddar or Bleu Cheese, Sautéed Mushrooms, Caramelized Onions or Bacon - 50¢ each

Blues Burger*

Topped with bleu cheese, bacon, lettuce, tomato and sliced onions - 10

Tavern Burger*

Served with lettuce, tomato and sliced onion - 9

Cowboy Burger*

Topped with bacon, cheddar, onion rings and BBQ sauce - 10

A 16% gratuity will be added for parties of 6 or more.

*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.

Freedom of Choice

Served with your choice of kettle chips or fruit salad.

Chicken Tender Basket

Plump, golden, all white meat chicken tenders served in a basket with fries - 9

Buffalo Chicken Tender Sandwich

Chicken tenders tossed in a mild buffalo sauce with lettuce, tomato and sliced onion - 8

Chicken on Ciabatta*

Herb marinated chicken breast, chèvre cheese, lettuce, tomato and onion on a ciabatta bun - 9

Prime Rib Melt*

Six ounce prime rib served open faced with sautéed mushrooms, onions and melted Swiss cheese on sourdough bread with horseradish sour cream - 12

Chicken Salad Wrap

Freshly prepared chicken salad with Michigan cherries, tomato and lettuce on tomato basil flatbread - 9

Battlefield Feast

Chargrilled chicken breast with bacon, Swiss cheese, lettuce, tomato and onion served on a bun - 8

Daily Omelet*

For the late raisers and those of us who crave breakfast all day! Served with fried potatoes, crisp bacon and toast - 9

BLT

Thick cut bacon, lettuce and pesto mayo on toasted sourdough bread - 8

Soup & Half a Sandwich

A cup of soup served with your choice of Ham or Turkey with lettuce and tomato - 8

Chicken Puff Pastry

Hearty chicken and vegetable stew served in our flaky puff pastry - 12

Philly Steak*

Tender stacked beef, sautéed onions and bell peppers topped with Swiss cheese. Served on a toasted piccolo loaf - 10

Pot Roast on Wheat

Tender pot roast smothered with melted cheddar cheese and caramelized onions with whole grain mustard on wheatberry bread. Served with fries - 10

Stacked Reuben

Corned beef, fresh sauerkraut and Swiss cheese on dark deli rye bread with Thousand Island dressing - 10

Turkey Bacon Club Wrap

Turkey breast, bacon, lettuce, tomato, pesto mayo and Swiss cheese wrapped in whole wheat flatbread - 9

Prime Rib Caesar Wrap*

Prime rib with Caesar fixings in a tomato tortilla wrap - 9

Portabella Sandwich

A marinated portabella cap grilled along with eggplant, squash and zucchini on ciabatta bread with hummus - 9

Grilled Rye Garden

Argula, avocado, cucumbers, tomatoes, fresh thyme and chèvre cheese on grilled rye bread - 8

Fortress Club

Turkey, bacon, ham, lettuce, tomato, Swiss cheese and pesto mayo on thick toasted sourdough bread - 9

Whitefish Sandwich

Lightly breaded whitefish with lettuce, tomato, onion and rémoulade sauce on a bun - 8

Roasted Artichoke Pita

Warm pita bread, pesto mayo, cucumber, caramelized onions, tomato and roasted artichokes - 8

Little Soldiers

For our guests 11 and under. Served with fries, applesauce and a popsicle.

Lil' Rebel Burger*

Charbroiled, served plain or with American cheese - 6.50

Trout Sticks

Served with cocktail sauce - 7.50

Yankee

Doodle's Noodles

Stovetop macaroni and cheese - 6

Chicken Tenders

Lightly breaded strips of chicken - 6.50

Peanut Butter & Jelly

Creamy peanut butter and grape jelly - 6

*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.

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 mousse - 7

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! - 6

Our Famous Chocolate Bread Pudding

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

Beverages

Starbuck's Regular or Decaffeinated Coffee • Hot and Iced Tea
Soft Drinks • Lemonade • Old Fashioned Draft Root Beer • 2% White Milk

Wines by the Glass

Pinot Grigio

Campanile, Italy

Sauvignon Blanc

Kim Crawford, New Zealand

Riesling (semi dry)

Chateau Grand Traverse, Michigan

Chardonnay

Simi, California
Trevor Jones, Australia

Blush or Rosé

Beringer White Zinfandel, California

Pinot Noir

Sebastiani, California

Merlot

Alexander Valley Vineyards, California
Coppola Blue Diamond, California

Syrah/Petite Sirah

Red Diamond Syrah, Washington
Bogle Petite Sirah, California

Cabernet Sauvignon

Alexander Valley Vineyards, California
Concha y Tora Marques de Casa, Chile
14 Hands, Washington

Zinfandel

Seven Deadly Zins, California

Draft

BELLS OBERON LABATT BLUE LIGHT SAMUEL ADAMS

Bottled Beer

AMSTEL LIGHT
BELLS AMBER ALE
BELLS PORTER
BUD LIGHT
BUDWEISER

BLUE MOON
COORS LIGHT
CORONA EXTRA
GUINNESS
HEINEKEN

KILLIAN'S IRISH RED
MICHELOB ULTRA
MILLER GENUINE DRAFT
MILLER LITE
NEWCASTLE BROWN ALE

O'DOULS AMBER N.A.
ROLLING ROCK
SAMUEL ADAMS LIGHT
SIERRA NEVADA PALE ALE