



# THE YANKEE REBEL TAVERN

The Yankee Rebel Tavern was named after the patriot, Ambrose R. Davenport, who arrived on Mackinac Island as a military enlistee and later became a wealthy fur trader. While a prisoner of war during the War of 1812, Davenport refused allegiance to the British crown and simply, but proudly, declared, "I was born in America and am determined at all hazards, to live and die an American citizen."

Ambrose R. Davenport - September 11, 1772—March 13, 1858



## SHAREABLES *Ask your server about gluten free menu options*

- Spinach & Artichoke Dip** *Our special recipe served with homemade crostinis* 14.50
- Whitefish Bites** *Fried in a crispy beer batter and served with our house tartar sauce* 15.00
- Cajun Steak Bites\*** *Served with a spicy dipping sauce and crostinis* 17.50
- Bone in Buffalo Wings** *Served with bleu cheese dressing* 15.00
- Mussels Diablo** *Generous portion in a savory broth of tomatoes, garlic and crushed red pepper seeds* 20.00
- Toasted Arancini** *House risotto blended with gorgonzola and parmesan, served with basil marinara* 14.50

## FREEDOM OF CHOICE

- Slow Roasted Prime Rib** *Choice prime rib of beef slow roasted to perfection with herb roasted yukon potatoes* 10oz 30.00 14oz 35.00
- Famous Pot Roast** *Tender braised beef served with roasted vegetables and new potatoes*  
Petite Cut 22 Full Portion 27.00
- Steak Delmonico** *Hand cut grass fed ribeye grilled to perfection, sliced and set atop dressed greens and fingerling potatoes garnished with mushroom conserva, flaked Grana Padano cheese and our charred lemon vinaigrette* 35.00
- Black Angus Fillet Mignon** *Truffle butter glazed fillet, served alongside our house risotto and vegetable du jour, with a decadent gorgonzola cream sauce, frizzled shallots and fresh herbs* 38.00
- Smoked Gouda Mac & Cheese** *Fresh cavatappi in a rich gouda cream sauce with a crunchy panko crust, served with house garlic bread* 25.00
- Rebel Ribs** *Fall off the bone baby back ribs, slow roasted and glazed with house BBQ, served with fries and slaw*  
Full Rack 33.00 Half Rack 27.00
- Drambuie Scallops** *Succulent sea scallops sautéed in Drambuie, a local favorite created by Shrimpy!*  
Served with house risotto and fresh vegetable 33.00
- Pistachio Crusted Whitefish** *Fresh Michigan whitefish pan seared in crushed pistachios with honey butter and cherry gastrique, served alongside roasted garlic whipped potatoes* Single 26.00 Duo 33.00
- Chef's Featured Salmon** *Wild caught Atlantic salmon specially prepared daily by our talented chefs* 33.00
- Shrimp & Mussels Diablo** *Our famous mussels sautéed in Shrimpy's signature sauce, paired with jumbo shrimp atop angel hair pasta* 33.00
- Great Lakes Walleye** *Fresh caught and pan fried with a subtle herb concasse, served with roasted garlic whipped potatoes*-31.00
- Balsamic Chicken Pasta** *Pan seared chicken breast atop penne pasta in a white wine cream sauce with artichokes, asparagus and crimini mushrooms with a drizzle of cherry balsamic reduction* 31.00
- Zucchini Ravioli** *Roasted vegetables folded inside thinly sliced zucchini with ricotta and parmesan cheeses, baked in basil marinara with melted mozzarella, served with garlic bread* 28.00



## SOUP KETTLE Chef's Daily Soup

Bowl 9.00  
Cup 7.00



There is a \$6 split plate charge for a shared entree. A 19% gratuity will be added for parties of 6 adults or more. Credit Card minimum charge of \$10

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

## FIELD OF GREENS

Add: grilled chicken 6, sautéed tofu 5, bistro steak 7, shrimp 8

**Summer Orchard Salad** Spring greens tossed with champagne vinaigrette with candied walnuts, Michigan cherries, bleu cheese and fresh pear 17.00

**Tuscan Caesar** Crisp romaine, grated parmesan, and homemade croutons tossed in Tuscan Caesar dressing 16.00

**Island Cobb** Grilled chicken, shrimp, tomatoes, egg, bacon, avocado and cucumber atop mixed greens with charred lemon vinaigrette 19.00

**Classic Wedge Salad** Baby iceberg lettuce, topped with cucumbers, tomatoes, bacon and crumbled bleu cheese with our homemade three cheese gorgonzola dressing 14.00

**Char-Grilled Salmon Salad** Petite cut of grilled salmon over mixed greens with oranges, cucumber, red onion and slivered almonds with our sesame ginger dressing 19.00

**Caprese** Vine ripened tomato, fresh mozzarella and pesto dressed with cherry balsamic and herb oil 15.00

## SIDE SALADS TO COMPLEMENT YOUR APPETIZER OR ENTRÉE

Summer Orchard 8.00, Tuscan Caesar 8.00, Astor Home 7.00

## BATTLEFIELD FARE

All sandwiches are served with French fries

**Tavern Burger** Custom grind steakburger grilled to order with your choice of toppings, served on a brioche bun 16.00

**Officer's Club** Char-grilled chicken breast with melted swiss, bacon, lettuce, tomato, onion and honey mustard served on a brioche bun 16.00

**Pot Roast Sliders** Tender beef with caramelized onions, cheddar cheese and deli mustard served on a brioche bun 15.00

**Prime Rib Melt** 6oz slice of prime rib served open faced on grilled sourdough with horseradish aioli, smothered with grilled onions, mushrooms, and melted swiss 19.00

**Turkey Club Wrap** Sliced turkey, bacon, lettuce, tomato, swiss and cheddar cheeses in a toasted spinach flatbread with pesto mayo 17.00

**Avocado Turkey Burger** Third pound turkey burger topped with avocado, lettuce, tomato, red onion and roasted red pepper hummus 15.00

**Garden Pita** Fresh cucumber, tomato, avocado, red onion, kalamata olives and micro greens in a warm pita pocket with red pepper hummus 16.00

## FINISHING TOUCHES

Ask your server to see the dessert tray with our seasonal featured desserts

**Berry Brulee** Citrus vanilla crème brulee topped with a window pane of caramelized sugar and garnished with fresh berries 11.00

**Old Fashioned Root Beer Float** Vanilla ice cream and draft root beer in a tall mug 9.00

**Yankee Cheesecake** Rich and creamy New York cheesecake dressed with chef's featured accoutrement 11.00

**Hot Fudge Sundae** Fudge brownie topped with vanilla ice cream, hot fudge, candied walnuts and a cherry on top! 10.00

## 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 (served well done) 11.00

**Peanut Butter & Jelly** Creamy peanut butter and grape jelly 9.00

**Yankee Doodle's Noodles** Stovetop macaroni and cheese 9.00

**Chicken Tenders** Lightly breaded strips of chicken 11.00

**Sizzler Steak\*** 5 oz. grilled steak 14.00

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## BEVERAGES

Coffee Regular Or Decaffeinated  
Hot Tea  
Coke, Diet Coke  
Sprite, Sprite Zero  
Ginger Ale  
Lemonade  
1919 Draft Root Beer  
Iced Tea  
2% White Milk  
Juices, orange, pineapple, cranberry

## WINES BY THE GLASS

**Pinot Grigio,**  
Maso Canali, Italy  
**Sauvignon Blanc,**  
Kim Crawford, New Zealand  
White Haven, New Zealand  
**Riesling, Semi-dry**  
Chateau Grand Traverse, Michigan  
**Gewurztraminer,**  
Chateau Ste. Michelle, Washington  
**Chardonnay,**  
Mer Soleil, Santa Lucia Highlands  
Black Star "Arcturos," Michigan  
**Moscato,**  
Voga, Italy  
**Vouvray,**  
Sauvion, France  
**Rose Blush,**  
Dom Bastide, France  
Beringer White Zinfandel, CA  
**Pinot Noir,**  
Edna Valley, Edna Valley  
**Petite Sirah,**  
Dom Bastide Visan GSM, France  
Bogle Petit Sirah, California  
**Merlot,**  
Chat Moulin, France  
**Cabernet Sauvignon,**  
Buena Vista, North Coast  
Jamieson Double Lariat, Napa  
**Zinfandel,**  
Cline Ancient Vines, California  
**Malbec,**  
Trapiche Broquel, Argentina

## BEER - DRAFT

Bell's Oberon  
Various Michigan IPA'S  
Upper Hand Light Lager

## BEER - BOTTLE

Atwater Vanilla Java Porter  
Beck's NA  
Bud Light  
Budweiser  
Blue Moon Ale  
Coors Light  
Corona  
Heineken  
Guinness Stout (Bottle)  
MIC Ultra  
Miller Lite  
Bell's Amber  
Bell's Two Hearted Ale  
Jolly Pumpkin  
Calabaza Belgian White Ale  
Mount Pleasant Brown Ale  
New Holland Oatmeal Poet Stout  
Short's Huma Lupa Licious IPA  
Short's Soft Parade (Blueberry)  
Short's Soft Parade Shandy  
Angry Orchard Crisp Cider  
Stella Artios  
Stella Cidre  
White Claw  
Raspberry  
Mango  
Black Cherry