



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* 14.00
- Whitefish Bites** *Fried in a crispy beer batter and served with our house tartar sauce* 15.00
- Cajun Sirloin Steak Bites*** *Served with a spicy dipping sauce and crostinis* 17.00
- Snack Basket** *All fries... all onion rings... or a combination of both* 10.00
- Bone in Buffalo Wings** *Served with bleu cheese dressing* 15.00
- Toasted Arancini** *House risotto blended with gorgonzola and parmesan, served with basil marinara* 14.50

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
- Classic Wedge Salad** *Baby iceberg lettuce, topped with cucumbers, tomatoes, bacon and crumbled bleu cheese with our homemade three cheese gorgonzola dressing* 14.00
- Island Cobb** *Grilled chicken, shrimp, tomatoes, egg, bacon, avocado and cucumber atop mixed greens with charred lemon vinaigrette* 19.00
- Tuscany Caesar** *Crisp romaine, fresh grated parmesan cheese and Tuscany Caesar dressing* 16.00
- Chargrilled Salmon** *Atlantic salmon served over arugula with mandarin oranges, avocado, slivered almonds, cucumbers and tomatoes tossed in a sesame ginger vinaigrette* 19.00
- Caprese** *Vine ripened tomato, fresh mozzarella and pesto dressed with cherry balsamic and herb oil* 15.00
- Fiesta Chicken** *Romaine/iceberg, black beans, corn, red peppers, tomato, red onion, grilled chicken, tortilla strips, and cilantro lime dressing* 18.00
- Chef's Salad** *Iceberg/romaine, shredded cheese, ham, turkey, cucumber, tomato, croutons, ranch dressing* 18.00

SIDE SALADS TO COMPLEMENT YOUR APPETIZER OR ENTRÉE

Summer Orchard 8.00, Tuscan Caesar 8.00, Astor Home 7.00

YANKEE REBEL BURGERS

All burgers are one-third pound ground steak on a kaiser bun, served with chips. Add American, Swiss or Cheddar cheese for 0.75 Add bacon for 1.75

- Tavern Burger***
Custom grind steakburger grilled to order with your choice of toppings, served on a kaiser bun 15.00
- Cowboy Burger***
Topped with bacon, cheddar, onion rings and bbq sauce on a kaiser bun 16.00
- Turkey Avocado Burger*** *One third pound, lean and tasty ground turkey burger, topped with avocado slices and served with lettuce, tomato and red onion* 15.00
- Beyond Burger** *Vegan option, with your choice of toppings* 16.00
- Mushroom Bacon Blue Burger*** *Blue cheese, sautéed mushrooms, bacon, and horseradish cream* 16.00



SOUP KETTLE

Chef's Daily Soup

*Bowl 8.00
Cup 6.00*

Dressings:

*Hazelnut Balsamic,
Champagne Herb, Ranch,
Three Cheese Gorgonzola,
Charred Lemon Vinaigrette*

Fat Free Dressings:

*Raspberry Vinaigrette, Ranch
Add Bleu Cheese Crumbles - 1.75*

Burger Add-Ons

*Cheese 1.00
Jalapenos 1.00
Bacon 2.00
Sautéed Onions 2.00
Sautéed Mushrooms 2.00
Avocado 2.00*



*There is a \$2 split plate charge for a shared entree. A 19% gratuity will be added for parties of 6 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*

FREEDOM OF CHOICE

Served with kettle chips.

Substitute French Fries 4.00, Onion Rings 5.00

Pot Roast Sliders Our famous pot roast, caramelized onions, deli mustard and cheddar 15.00

Chicken Tender Basket Plump, golden, all white meat chicken tenders served in a basket with fries 14.00

Buffalo Chicken Wrap Crispy chicken tossed in a mild buffalo sauce, with lettuce, tomato and crumbled bleu cheese 14.00

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, served with fries 18.00

Michigan Chicken Salad Sandwich Freshly prepared chicken salad with Michigan cherries, tomato and lettuce on wheatberry bread 14.00

Officers Club Chargrilled chicken breast with bacon, Swiss cheese, lettuce, tomato, onion and honey mustard served on a bun 15.00

BLT Wrap Thick cut bacon, lettuce and pesto mayo in a toasted spinach wrap 13.00

Soup and Salad Cup of soup of the day with your choice of side salad 13.00

Turkey Club Wrap Sliced turkey, bacon, lettuce, tomato, swiss and cheddar cheeses in a toasted spinach flatbread with pesto mayo 16.00

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

Fortress Club Turkey, bacon, ham, lettuce, tomato, Swiss cheese and pesto mayo on thick toasted sourdough bread 15.00

Whitefish Basket Beer battered fresh Lake Huron whitefish served with French fries and coleslaw 17.00

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

There is a \$3 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

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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
Calabrazza Belgian White Ale
Mount Pleasant Brown Ale
New Holland Oatmeal Poet Stout
Vanilla Bean Porter
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