



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 17.00*

Whitefish Bites *Fried in a crispy beer batter and served with our house tartar sauce 19.00*

Grilled Steak Kabobs* *Seasoned bites of tender steak skewered with fresh veggies and grilled to perfection, served with avocado chimichurri dipping sauce 20.00*

Bone in Buffalo Wings *Served with bleu cheese dressing 18.00*

Mussels Diablo *A generous portion of Prince Edward Isle mussels cooked in a savory broth of white wine, tomatoes and garlic with a kick of red pepper seeds 23.00*

Toasted Arancini *House risotto blended with gorgonzola and parmesan, served with basil marinara 17.00*

Garden Flatbread *A warm flatbread topped with roasted red pepper hummus, along with fresh cucumber, tomato, avocado, red onion and kalamata olives 18.00*

FREEDOM OF CHOICE

Slow Roasted Prime Rib *Choice prime rib of beef slow roasted to perfection with herb roasted yukon potatoes 10oz 33.00 14oz 44.00*

Famous Pot Roast *Tender braised beef served with roasted vegetables and new potatoes Half Order 27.00 Full Portion 34.00*

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 44.00*

Black Angus Filet 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 50.00*

Smoked Gouda Mac & Cheese *Fresh cavatappi in a rich Gouda cream sauce with a crunchy panko crust, served with house garlic bread 29.00*

Rebel Ribs *Fall off the bone baby back ribs, slow roasted and glazed with house BBQ, served with fries and slaw Full Rack 38.00 Half Rack 30.00*

Drambuie Scallops *Succulent sea scallops sautéed in Drambuie, a local favorite created by Shrimpy! Served with house risotto and fresh vegetable 42.00*

Pistachio Crusted Whitefish *Fresh Michigan whitefish pan seared in crushed pistachios with honey butter and cherry gastrique, served alongside roasted garlic whipped potatoes Single 30.00 Duo 39.00*

Chef's Featured Salmon *Wild caught Atlantic salmon specially prepared daily by our talented chefs. Served with wild rice and vegetable 39.00*

Shrimp & Mussels Diablo *Our famous mussels sautéed in Shrimpy's signature sauce, paired with jumbo shrimp atop angel hair pasta 41.00*

Great Lakes Walleye *Fresh caught and served atop whipped potatoes with a sauce of white wine and butter. Served with a vegetable 39.00*

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 35.00*

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 29.00*



SOUP KETTLE Chef's Daily Soup

Bowl 10.00

Cup 8.00

There is a \$8 split plate charge for a shared entree. A 19% gratuity will be added for parties of 6 adults or more.

A 3% convenience fee will be added for electronic transactions.

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 7, sautéed tofu 6, shrimp 10

Summer Orchard Salad Spring greens tossed with champagne vinaigrette with candied walnuts, Michigan cherries, Blue cheese crumbles and sliced pears 20.00

Tuscan Caesar Crisp romaine, grated parmesan, and homemade croutons tossed in Tuscan Caesar dressing 17.00

Island Cobb Grilled chicken, shrimp, tomatoes, egg, bacon, avocado and cucumber atop mixed greens with charred lemon vinaigrette 22.00

Classic Wedge Salad Baby iceberg lettuce, topped with cucumbers, tomatoes, bacon and crumbled bleu cheese with our homemade three cheese gorgonzola dressing 18.00

Char-Grilled Salmon Salad Petite cut of grilled salmon over mixed greens with oranges, cucumber, slivered almonds with our sesame ginger dressing 21.00

SIDE SALADS TO COMPLEMENT YOUR APPETIZER OR ENTRÉE

Summer Orchard 10.00, Tuscan Caesar 10.00, Astor Home 10.00

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 19.00

Officer's Club Char-grilled chicken breast with melted swiss, bacon, lettuce, tomato, onion and honey mustard served on a brioche bun 19.00

Pot Roast Sliders Tender beef with caramelized onions, cheddar cheese and deli mustard served on a brioche bun 19.00

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 21.00

Turkey Club Wrap Sliced turkey, bacon, lettuce, tomato, swiss and cheddar cheeses in a toasted spinach flatbread with pesto mayo 18.00

Avocado Turkey Burger Third pound turkey burger topped with avocado, lettuce, tomato, red onion and roasted red pepper hummus 19.00

Portobello Philly Marinated portobello strips, grilled with onions and sweet peppers, topped with melted swiss in a soft hoagie roll 18.00

Beyond Burger veggie burger patty with fresh lettuce, tomato and red onion on our toasted kaiser bun 19.00

Chicken Tender Basket plump, golden, all white meat chicken tenders served in a basket with fries 18.00

FINISHING TOUCHES

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

Strawberry Creme Brulee Citrus vanilla custard and fresh strawberries topped with a window pane of caramelized sugar 13.00

Old Fashioned Root Beer Float Vanilla ice cream and draft root beer in a tall mug 11.00

MI Cherry Cheesecake Rich and creamy NY style cheesecake topped with house made Michigan cherry sauce 11.00

Hot Fudge Sundae Fudge brownie topped with vanilla ice cream, hot fudge, candied walnuts and a cherry on top! 12.00

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

Yankee Doodle's Noodles Stovetop macaroni and cheese 11.00

Chicken Tenders Lightly breaded strips of chicken 11.00

Kid's Pot Roast Slider Single serving of pot roast on a soft mini roll 11.00

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, apple, pineapple, cranberry

WINES BY THE GLASS

Pinot Grigio
Maso Canali, Italy
Sauvignon Blanc
Kim Crawford, New Zealand
Elizabeth Spencer, California
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
Rose Blush
Rose D'Anjou, France
Dom Bastide, France
Beringer White Zinfandel, CA
Pinot Noir
Erath, Resplendent, OR
Syrah / Sirah
Dom Bastide Visan GSM, France
Merlot
Chat Moulin, France
Cabernet Sauvignon
Blacksmith Cab, Oakville
Canvasback, Red Mtn, Washington
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
Bud Light
Budweiser
Blue Moon Ale
Coors Light
Corona
Corona Light
Heineken
Heineken Zero
Guinness Stout (Bottle)
Stella Artios
MIC Ultra
Miller Lite
Bell's Amber
Bell's Two Hearted Ale
Jolly Pumpkin - Sour Mash
Calabrazo Belgian White Ale New
New Holland Oatmeal Poet Stout
Angry Orchard Crisp Cider
White Claw
Mango, Lime, Blackberry, Peach

Dressings:
Hazelnut Balsamic,
Champagne Herb, Ranch,
Three Cheese Gorgonzola,
Charred Lemon Vinaigrette
Fat Free Dressings:
Raspberry Vinaigrette, Ranch
Add Bleu Cheese Crumbles - 2.00

Burger Add-Ons
Cheese 1.00
Jalapenos 1.00
Bacon 2.00
Sautéed Onions 2.00
Sautéed Mushrooms 2.00
Avocado 2.00

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