



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

Snack Basket *All fries... all onion rings... or a combination of both* 11.00

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

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

FIELD OF GREENS

Add: grilled chicken 7, sautéed tofu 6, shrimp 10

Summer Orchard Salad *Spring greens tossed with champagne vinaigrette candied walnuts, Michigan cherries, crumbled blue cheese, sliced pear* 20.00

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

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

Tuscany Caesar *Crisp romaine, fresh grated parmesan cheese and Tuscany Caesar dressing* 17.00

Chef's Salad *Iceberg/romaine, shredded cheese, ham, turkey, cucumber, tomato, croutons, ranch dressing* 20.00

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

YANKEE REBEL BURGERS

All burgers are half pound ground steak on a kaiser bun, served with fries.

Add American, Swiss or Cheddar cheese for 1.00 Add bacon for 2.00

Tavern Burger*

Custom grind steakburger grilled to order with your choice of toppings, served on a kaiser bun 19.00

Cowboy Burger*

Topped with bacon, cheddar, onion rings and bbq sauce on a kaiser bun 20.00

Turkey Avocado Burger*

One third pound, lean and tasty ground turkey burger, topped with avocado slices and served with lettuce, tomato, red onion and roasted red pepper hummus 19.00

Beyond Burger

Vegan option, with your choice of toppings 19.00

Mushroom Bacon Blue Burger*

Blue cheese, sautéed mushrooms, bacon, and horseradish cream 20.00



SOUP KETTLE

Chef's Daily Soup

Bowl 10.00

Cup 8.00

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



A 19% gratuity will be added for parties of 6 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

FREEDOM OF CHOICE

Served with kettle chips.

Substitute French Fries 4.00, Onion Rings 6.00

Pot Roast Sliders Our famous pot roast, caramelized onions, deli mustard and cheddar, served with fries 19.00

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

Chicken Bacon Ranch Wrap Crispy chicken, crumbled bacon, shredded cheddar, fresh lettuce and tomato in a toasted spinach wrap with house-made ranch dressing 17.00

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 21.00

Avocado Chicken Salad Sandwich marinated grilled chicken, roasted peppers, red onion in a creamy avocado dressing, served on a toasted pretzel bun with fresh tomato and leaf lettuce 17.00

Officers Club Chargrilled chicken breast with bacon, Swiss cheese, lettuce, tomato, onion and honey mustard served on a bun 18.00

BLT Wrap Thick cut bacon, lettuce and pesto mayo in a toasted spinach wrap 16.00

Classic Grilled Cheese American, cheddar and Swiss cheese melted inside buttery grilled sourdough 14.00 Add a cup of soup 5.00

Soup and Salad Cup of soup of the day with your choice of side salad 15.00

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

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

Fortress Double Decker Turkey, bacon, ham, lettuce, tomato, cheddar, Swiss and pesto mayo on thick toasted sourdough bread 18.00

Whitefish Basket Beer battered fresh Lake Huron whitefish served with French fries and coleslaw 22.00

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

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 applesauce, 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

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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, apple, pineapple, cranberry

WINES BY THE GLASS

Pinot Grigio
Maso Canali, Italy
Sauvignon Blanc
Kim Crawford, New Zealand
Elizabeth Spenser, 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
Calabrazza Belgian White Ale New
New Holland Oatmeal Poet Stout
Angry Orchard Crisp Cider
White Claw
Mango, Lime, Blackberry, Peach