



# 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 18.00*

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

**Sesame Crusted Yellow Fin Tuna** *Served with ponzu sauce, sliced jalapenos, fresh wasabi, sliced avocados, and lemons 36.00*

**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 18.00*

**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 34.00 14oz 45.00*

**Famous Pot Roast** *Tender braised beef served with roasted vegetables and new potatoes Half Order 28.00 Full Portion 35.00*

**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 46.00*

**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 39.00 Half Rack 31.00*

**Drambuie Scallops** *Succulent sea scallops sautéed in Drambuie, a local favorite created by Shrimpy! Served with house risotto and fresh vegetable 43.00*

**Pistachio Crusted Whitefish** *Fresh Michigan whitefish pan seared in crushed pistachios with honey butter and cherry gastrique, served alongside roasted garlic whipped potatoes Single 31.00 Duo 40.00*

**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 42.00*

**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 37.00*

**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*

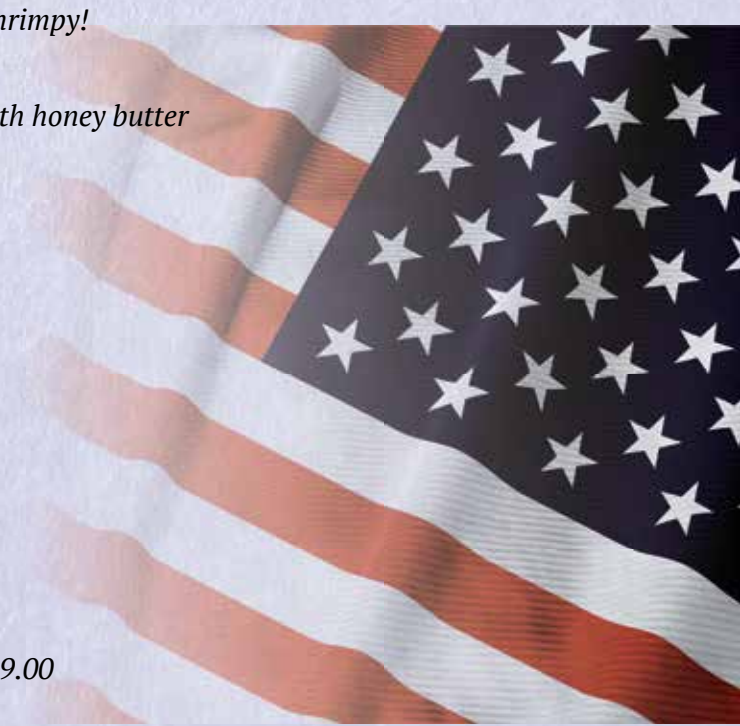


## SOUP KETTLE

### 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, bleu 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, cucumber, and bleu cheese 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, avocado, slivered almonds with our sesame ginger dressing 22.00

## 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

**Crepe Brulee** Citrus vanilla custard topped with a window pane of caramelized sugar and seasonal berries 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  
Babich, New Zealand  
Dom Gueneau Les Griottes Sancerre  
**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 Meillier, France  
**Cabernet Sauvignon**  
Blacksmith Cab CLRT, Oakville  
Unshackled Blend by Prisoner, Cal  
**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  
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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