

Dinner Menu

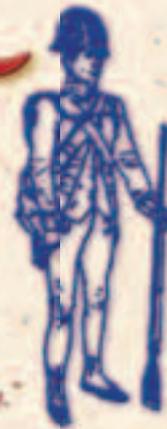
Served from 5:00 pm to 11:00 pm

THE YANKEE REBEL TAVERN

Fine Food & Spirits

*"I was born in America and am
determined, at all hazards,
to live and die an American Citizen."*

The Yankee Rebel



Ambrose R. Davenport "The Yankee Rebel"

September 11, 1772 - March 13, 1858

Having experienced the patriotism of the American revolution as a child, Ambrose Davenport attended school in Virginia with William Henry Harrison. Upon graduation he enlisted with the U.S. Army and was assigned to Fort Mackinac here on the Island and was present for the American take over from the British in 1796.

In the following year, Ambrose Davenport left the military and remained on the Island for the lucrative fur trading business. By 1812, the prominent Davenports had six children and faced the British Invasion of Mackinac Island. As the war of 1812 progressed, the Fort, with its entire garrison and many Islanders, along with Davenport, became Prisoners of War. British Captain Charles Roberts demanded all American captives swear allegiance to the crown, but Ambrose Davenport refused, simply, but proudly, declaring, "I was born in America, and am determined, at all hazards to live and die an American citizen." Deported to Detroit, along with other prisoners, Davenport was placed on parole while his wife and family remained on

Mackinac Island. Mrs. Davenport was constantly harassed and insulted by the British, as they referred to her as "the wife of the Yankee Rebel".

Following the recapture of Mackinac Island, Davenport returned home in 1815 and turned to farming since Astor now dominated the fur business. He became a charter member of Mission Church in 1823. A veterans land grant for his farm was finally confirmed by Congress in 1830 and his deed signed by Andrew Jackson. Their farm is located in the area now known as Hubbard's Annex.

Ambrose Davenport and his family weathered the failures and fortunes of farming and his homestead remains standing today as an old, small house at the back of property owned by Robert and Susie Raisch. In 1858, after his death at the age of 87, he left a large family that has dispersed throughout the United States.

Your Hosts are Patti Ann & Steven Moskwa, also owners of Horn's Bar

Sushi served Sunday
and Monday Evenings

Pioneering Spirit

Ask your server
about gluten free
menu options.

Sushi served 2 days a week - ask your server for details.

Spinach & Artichoke Dip

Our own special recipe - 9.95

Whitefish Bites

Fried crispy in a
Sam Adams beer batter - 11.95

Roasted Red Pepper Hummus

Served with crisp pita chips - 9.95

Chicken Lettuce Wraps

All white meat chicken, water chestnuts
and scallions in a soy ginger reduction
served with crunchy iceberg lettuce - 12.95
Substitute the chicken for sautéed Tofu
for a vegetarian treat - 10

Pot Roast Sliders

3 mini versions of our
Famous Pot Roast Sandwich,
with caramelized onions,
deli mustard and cheddar - 11.50

Mussels Diablo

In a savory broth of tomatoes,
garlic and crushed red pepper. A local
favorite and plenty for two - 15.95

Cajun Steak Bites*

Mini sirloin steak cooked to your liking
with a spicy dipping sauce.
Served with crustinis - 12.50

Grilled Portabella Mushroom

Hummus, olives, toasted red peppers,
roasted garlic and warm pita bread -
13.95

Toasted Risotto Balls

Blended with bleu cheese and
special seasoning. Served with
marinara and pesto sauce - 12.50

Artisan Cheeses

Served with fresh fruit and assorted
crackers. Enough for two - 15.50

Sesame Encrusted Tuna*

Vermicelli marinated bok choy, diakon
radish and cucumber salsa - 14.95

Soup Kettle

Chef's Daily Soup

Freshly prepared by our chef.
Bowl - 7.50 Cup - 5.50

Potato Leek Chowder

Bowl - 7.50 Cup - 5.50

Loaf of Beef Stew

Homemade and served in a bread bowl
with a wedge of cheddar cheese - 14.95

Field of Greens

Walnut Summer

Mixed greens tossed with a bright and zingy champagne herb
vinaigrette. Served with caramelized walnuts, dried cherries,
bleu cheese and pears - 14.50

Tuscany Caesar

Crisp romaine, fresh grated parmesan
cheese and Tuscany Caesar dressing - 10
With Grilled Beef* - 14.95
With Grilled Chicken* - 14.50 With Sauté Tofu - 12

Grilled Asian Chicken Salad

Mixed field greens with grilled teriyaki chicken breast,
mandarin oranges, sweet peppers, cilantro, peanuts and
tossed with an Asian peanut sesame dressing - 15.00
Substitute teriyaki shrimp - 17.00

Chargrilled Salmon*

Atlantic salmon served over mixed greens
with Mandarin oranges, avocado,
slivered almonds, cucumbers and cherry tomatoes
tossed in a sesame ginger vinaigrette - 15.95

Cobb

Crisp lettuce topped with eggs, chopped tomatoes,
bacon, avocado and bleu cheese crumbles.
Served with your choice of dressing - 14.50
add ham or turkey for 3.00

Spinach Chicken & Penne

Char grilled chicken breast, bacon, roasted shallots, baby
spinach and penne tossed in the three cheese delight - 14.50

Side Salads to Complement Your Appetizer or Entree

Summer Walnut - 7

Tuscany Caesar - 7

Astor's Home - 7

DRESSINGS Bleu Cheese, Hazelnut Balsamic, Champagne Herb, Ranch, Tuscany Caesar, Three Cheese Delight
FAT FREE DRESSINGS Raspberry Vinaigrette, Tomato Basil, Ranch
Add Bleu Cheese Crumbles - 1.75

There is a \$4 split plate charge for a shared entrée. A 19% gratuity will be added for parties of 6 or more.
Credit Card minimum charge of \$10.00.

Freedom of Choice

All entrées come paired with the appropriate starch and fresh seasonal vegetables.

Slow Roasted Prime Rib*

Choice prime rib of beef seasoned with rosemary and garlic then slow roasted to perfection and served with roasted yukon potatoes
Petite Cut (10 oz) – 23.95 14 oz – 29.95

Famous Pot Roast

Tender beef braised with carrots, parsnips, pearl onions and Yukon potatoes
Petite - 16.95 Full Portion - 19.95

Black Angus Filet Mignon*

White Truffle whipped potatoes, fresh seasonal vegetables, smoked crimini demi-glace, leek and spinach ragout
Petite Cut (6 oz) – 28.00 Chef's Cut (8 oz) – 34.00

Smoked Gouda Macaroni And Cheese

Our home-made specialty, fresh macaroni with a delightful rich smoked gouda cheese cream sauce and wilted spinach, topped with panko bread crumbs, baked and served with smoked gouda cheese bread – 19.95

Rebel Back Ribs

Brown sugar and spice rubbed ribs, slow roasted and grilled with our sweet and tangy BBQ sauce.

Served with sweet potato fries.

Full Rack - 28.95 Half Rack – 22.95

12 oz. Ribeye Marinated Steak

Choice hand-cut ribeye in a bourbon chive marinade topped with caramelized onions - 28.95

Pistachio Crusted Michigan Whitefish

Pistachio crusted whitefish topped with a dollop of whipped honey butter.
Single Filet - 22.95 Two Filets - 26.95

Great Lakes Walleye

Pan fried golden brown walleye topped with a mild herb tomato concassé and served with chive whipped potatoes - 28.00

Atlantic Salmon*

Fresh Atlantic salmon specially prepared by our chef daily - 24.95

Salt & Pepper Shrimp

Large sweet prawns sautéed with oil, salt, pepper and fresh shallots. Served with risotto and fresh vegetables - 24.95

Shrimp & Mussels Diablo

Our mussels in their signature sauce paired with shrimp and tossed with angel hair pasta - 26.50

Balsamic Chicken Pasta

A sautéed boneless chicken breast with artichoke hearts, asparagus, crimini mushrooms and penne in a sassy balsamic sauce - 23.95

Davenport's Orecchiette

Boneless chicken breasts and Michigan cherries mingle in a delicious goat cheese cream sauce over orecchiette, "little ears" pasta - 22.95

Chicken Pastry Puff

A hearty chicken and vegetable stew served in our flaky puff pastry - 16.50

The Vegetarian Plate

Sautéed seasonal vegetables in marinara, grilled tomato with asparagus and sautéed mushrooms - 21.95
add sauteed tofu 3.50 add grilled salmon 4.95

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 - 7.25 (served well done)

Grilled Shrimp Skewer - 8.95

Peanut Butter & Jelly

Creamy peanut butter and grape jelly - 7.95

Yankee Doodle's Noodles

Stovetop macaroni and cheese - 7.95

Chicken Tenders

Lightly breaded strips of chicken - 8.95

Sizzler Steak*

A 4 oz. grilled steak - 10.95

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Light Fare

All sandwiches are served with French fries.

Pot Roast Sandwich
Tender pot roast smothered with melted cheddar cheese and caramelized onions with whole grain mustard on wheatberry bread - 15.95

Battlefield Feast
Char grilled chicken breast with bacon, Swiss cheese, lettuce, tomato and onion on a bun - 11.95

Prime Rib Melt*
A 6 oz. prime rib served open faced with sautéed mushrooms, onions and melted Swiss cheese on sourdough bread with horseradish sauce - 14.95

Turkey Bacon Club Wrap
Turkey breast, bacon lettuce, tomato, pesto mayo and Swiss cheese wrapped in a whole wheat flatbread - 11.95

Tavern Burger*
1/3 lb. of Angus Steak Burger, grilled to order, topped with lettuce, tomato and onion on a kaiser bun - 11.95

Grilled Rye Garden
Mixed green, avocado, cucumbers, tomatoes, grilled bell peppers, and chevre cheese on grilled rye bread - 11.50

Turkey Avocado Burger*

One third pound, lean & tasty ground turkey burger, topped with avocado slices and served with lettuce, tomato and red onion - 11.95

Finishing Touches

Crème Brûlée
Smooth, rich custard topped with a window pane of caramelized sugar. Made fresh daily - 9

Old Fashioned Root Beer Float
Vanilla ice cream and draft root beer in a mug - 7

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

Bananas Foster Cheesecake
Caramel flavored cheesecake swirled with banana purée in a graham cracker crust - 8.50

Hot Fudge Sundae
A chocolate brownie topped with vanilla ice cream, nuts, hot fudge, whipped cream and a cherry on top! - 8.50

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
Chat. Ste. Michelle, Washington

Chardonnay
Simi, Sonoma
Black Star "Arcturos", Michigan

Mascato
Voga, Italy

Vouvray
Remy Pannier, France

Blush
Beringer White Zinfandel, California

Pinot Noir
Irony, Monterey

Merlot
Coppola Blue Label, Napa

Syrah/Petite Sirah
Red Diamond, Washington
Bogle, California

Cabernet Sauvignon
Catena, Argentina
Avalon, Napa

Zinfandel
Seven Deadly Zins, California

Malbec
Dona Paula, Argentina

Beer

Draft

BELL'S OBERON
LABATT LIGHT
SAM ADAMS SEASONAL

Bottle

BECK'S NA
BUD LIGHT

BUDWEISER
BLUE MOON ALE
COORS LIGHT
HEINEKEN
MILLER ULTRA
MILLER LITE
CORONA
GUINNESS DRAFT IN BOTTLE
ARBOR FUDGE STOUT
BELL'S AMBER
BELL'S PORTER

BELL'S TWO HEARTED ALE
SHORT'S SOFT PARADE
SHORT'S HUMMA LUPA LUSCIOUS IPA
SHORT'S PALE ALE
JOLLY PUMPKIN CALABRAZA BELGIAN WHEAT (750)ML
NEW HOLLAND WHITE HATTTER PALE ALE
NEW HOLLAND POET STOUT
UPPER HAND BLACK BEER
ANGRY ORCHARD CRISP CIDER
MT. PLEASANT BROWN ALE
STELLA CIDRE