



## Wedding & Rehearsal Menu

**Please choose either the Astor's or Stewart's Entrees.**

### Traditional Mixed Greens Salad

Entrees include the chef's selection of fresh vegetables and the appropriate starch to compliment your dinner.



### Astor's Entrees

#### Prime Rib

*Slow roasted choice prime rib with au jus and Dijon horseradish sauce*

#### Great Lakes Whitefish in Parchment

*Fresh whitefish with lemon, honey butter and seasonings wrapped in parchment and baked*

#### Rebel Back Ribs

*1/2 rack of brown sugar and spice rubbed with a sweet and tangy barbecue sauce and glaze*

#### Bistro Styled Chicken

*Roasted 1/2 chicken served in a Marsala sauce*

#### Fresh Seasonal Vegetable Pasta Dish

*served in a rich tomato basil sauce*

Price: \$35.95 per person



## Stewart's Entrees

### Char Grilled Ahi Tuna

*Pan seared encrusted with our blend of toasted peppercorns*

### Certified Agnus Top Sirloin Filet

*Filet topped with a port wine demi-glaze*

### Jumbo Shrimp Scampi

*Served over angel hair pasta in lemon and garlic butter*

### French Cut Pork Chop

*Cooked to perfection!*

For the vegetarian guests we offer the

### Fresh Seasonal Vegetable Pasta Dish

*served in a rich tomato basil sauce*

Price: \$39.95 per person

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Children's menu for 12 years old and under available. Dessert Menu available for your selection upon making reservation.

Available on request:

Soft drinks, coffee, Hot Tea, 2% White Milk, Bottled Beer,  
Draft Beer, Large Wine list by the bottle or glass,  
Champagne and Liquor

For reservations and pricing please contact us at (906) 847-6249 or email us for further assistance at [rebel@yankeerebeltavern.com](mailto:rebel@yankeerebeltavern.com).