

## Lunch Menu

Served from 11:00 am to 4:30 pm

### Soup Kettle

**Chef's Daily Soup**  
Freshly prepared by our chef.  
Bowl - 7 Cup - 5

**Potato Leek Chowder**  
Smooth and creamy soup of Yukon potatoes and smokehouse bacon.  
Bowl - 7 Cup - 5

### Field of Greens

**Walnut Summer**  
Our Award Winning organic greens tossed with a bright and zingy champagne herb vinaigrette. Served with caramelized walnuts, dried cherries, bleu cheese and pears - 10

**Tuscany Caesar**  
Crisp romaine, fresh grated parmesan cheese and Tuscany Caesar dressing - 8  
With Grilled Beef - 13  
With Grilled Chicken - 11

**Chargrilled Salmon\***  
Atlantic salmon served over arugula with Mandarin oranges, avocado, slivered almonds, cucumbers and tomatoes tossed in a sesame ginger vinaigrette - 13

**Cobb**  
Crisp lettuce topped with eggs, chopped tomatoes, bacon, avocado and bleu cheese crumbles. Served with your choice of dressing - 11

**BLT Stacked Salad**  
Crisp romaine hearts, diced tomatoes, chopped Plath's thick smoked bacon, tossed with three cheese delight all on top of a large crouton - 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 - 1.50

### Little Soldiers

For our guests 11 and under. Served with fries, applesauce and a popsicle.

**Lil' Rebel Burger\***  
Charbroiled, served plain or with American cheese - 6.50

**Yankee Doodle's Noodles**  
Stovetop macaroni and cheese - 6

**Trout Sticks**  
Served with cocktail sauce - 7.50

**Chicken Tenders**  
Lightly breaded strips of chicken - 6.50

**Yankee Doodle's Noodles**  
Stovetop macaroni and cheese - 6

**Peanut Butter & Jelly**  
Creamy peanut butter and grape jelly - 6

### Pioneering Spirit

**Spinach & Artichoke Dip**  
Spinach and artichokes married with a luscious blend of parmesan, pecorino, romano and cream cheese - 8

**Roasted Red Pepper Hummus**  
Served with crisp pita chips - 7

**Whitefish Bites**  
Crispy fried in a Sam Adams beer batter - 8

**Basket of Fries**  
Some call them freedom, others call them French - 4

**Basket of Rings**  
Brew City's beer battered best! - 5

**Buffalo Wings**  
Served with bleu cheese dressing - 8

**Cajun Steak Bites\***  
Mini sirloin steak cooked to your liking with a spicy dipping sauce. Served with crustinis - 9

\*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.

## Lunch Menu

Served from 11:00 am to 4:30 pm

### Yankee Rebel Burgers

All burgers are one-third pound ground steak on a kaiser bun, served with fries.  
Add American, Swiss or Cheddar Cheese for 50¢

**Build Your Own Burger\*** - 9  
Choice of American, Swiss, Cheddar or Bleu Cheese, Sautéed Mushrooms, Caramelized Onions or Bacon - 50¢ each

**Tavern Burger\***  
Served with lettuce, tomato and sliced onion - 9

**Blues Burger\***  
Topped with bleu cheese, bacon, lettuce, tomato and sliced onions - 10

**Cowboy Burger\***  
Topped with bacon, cheddar, onion rings and BBQ sauce - 10

### Freedom of Choice

Served with your choice of kettle chips or fruit salad.

**Chicken Tender Basket**  
Plump, golden, all white meat chicken tenders served in a basket with fries - 9

**Buffalo Chicken Tender Sandwich**  
Chicken tenders tossed in a mild buffalo sauce with lettuce, tomato and sliced onion - 8

**Chicken on Ciabatta\***  
Herb marinated chicken breast, chèvre cheese, lettuce, tomato and onion on a ciabatta bun - 9

**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 - 12

**Chicken Salad Wrap**  
Freshly prepared chicken salad with Michigan cherries, tomato and lettuce on tomato basil flatbread - 9

**Battlefield Feast**  
Chargrilled chicken breast with bacon, Swiss cheese, lettuce, tomato and onion served on a bun - 8

**Daily Omelet\***  
For the late raisers and those of us who crave breakfast all day! Served with fried potatoes, crisp bacon and toast - 9

**BLT**  
Thick cut bacon, lettuce and pesto mayo on toasted sourdough bread - 8

**Soup & Half a Sandwich**  
A cup of soup served with your choice of Ham or Turkey with lettuce and tomato - 8

**Chicken Puff Pastry**  
Hearty chicken and vegetable stew served in our flaky puff pastry - 12

A 16% gratuity will be added for parties of 6 or more.

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## Dinner Menu

Served from 5:00 pm to 11:00 pm

### Pioneering Spirit

Sushi served 3 days a week - ask your server for details.

**Spinach & Artichoke Dip**  
Our own special recipe - 8

**Whitefish Bites**  
Fried crispy in a Sam Adams beer batter - 8

**Roasted Red Pepper Hummus**  
Served with crisp pita chips - 7

**Rebel Rib Sampler**  
Bite sized version of our entrée served with red cabbage coleslaw - 9

**Toasted Risotto Balls**  
Blended with bleu cheese and special seasoning. Served with marinara and pesto sauce - 9

**Artisan Cheeses**  
Served with fresh fruit and assorted crackers. Enough for two - 12

**Grilled Portabella Mushroom**  
Hummus, olives, toasted red peppers and warm pita bread - 9

**Cajun Steak Bites\***  
Mini sirloin steak cooked to your liking with a spicy dipping sauce. Served with crustinis - 9

**Sesame Encrusted Tuna\***  
Vermicelli marinated bok choy, diakon radish and cucumber sauce - 11

### Mussels Diablo

In a savory broth of tomatoes, garlic and crushed red pepper. A local favorite and plenty for two - 13

### Soup Kettle

**Chef's Daily**  
Freshly prepared by our chef.  
Bowl - 7 Cup - 5

**Potato Leek Chowder**  
Bowl - 7 Cup - 5

**Loaf of Beef Stew**  
Homemade and served in a bread bowl with a wedge of cheddar cheese - 12

### Field of Greens

All salads are a meal within itself.

**Walnut Summer**  
Our Award Winning organic greens tossed with a bright and zingy champagne herb vinaigrette. Served with caramelized walnuts, dried cherries, bleu cheese and pears - 10

**Chargrilled Salmon\***  
Atlantic salmon served over arugula with Mandarin oranges, avocado, slivered almonds, cucumbers and tomatoes tossed in a sesame ginger vinaigrette - 13

**Cobb**  
Crisp lettuce topped with eggs, chopped tomatoes, bacon, avocado and bleu cheese crumbles. Served with your choice of dressing - 11

**Tuscany Caesar**  
Crisp romaine, fresh grated parmesan cheese and Tuscany Caesar dressing - 8  
With Grilled Beef\* - 13 With Grilled Chicken\* - 11

**Sesame Encrusted Tuna\***  
Served atop a bed of greens with tomato wedges and a cusabi dressing - 14

**Grilled Rye Garden**  
Argula, avocado, cucumbers, tomatoes, fresh thyme and chèvre cheese on grilled rye bread - 8

**Fortress Club**  
Turkey, bacon, ham, lettuce, tomato, Swiss cheese and pesto mayo on thick toasted sourdough bread - 9

**Whitefish Sandwich**  
Lightly breaded whitefish with lettuce, tomato, onion and rémoulade sauce on a bun - 8

**Roasted Artichoke Pita**  
Warm pita bread, pesto mayo, cucumber, caramelized onions, tomato and roasted artichokes - 8

### Side Salads to Complement Your Entrées

**Summer Walnut**  
6.25

**Tuscany Caesar**  
6.25

**Astor's House**  
6.25

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 for 1.50

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

\*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.

# Dinner Menu

Served from 5:00 pm to 11:00 pm

## Freedom of Choice

All entrées come paired with the appropriate starch and fresh seasonal vegetables.  
Add a Sugar Cane Shrimp Skewer for \$6

### Slow Roasted Prime Rib\*

14 oz. choice prime rib of beef seasoned with rosemary and garlic then slow roasted to perfection and served with roasted yukon potatoes - 24

### Famous Pot Roast

Tender beef braised with carrots, pearl onions and Yukon potatoes - 17

### 6 oz. Black Angus Filet Mignon\*

Arugula crimini ragout, fresh seasonal vegetables, a rosemary potato cake and port wine peppercorn demi-glace - 29

### Marsala Bistro Chicken

1/2 a bistro chicken with a crimini mushroom Marsala sauce - 19

### 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 - 24  
Half Rack - 16

### 12 oz. Grilled Pork Chop\*

Bone in, center cut, ancho chile rubbed pork chop served with a fresh apple salsa and chive whipped potatoes. One of the owner's favorites!  
Cooked to perfection - 21

### Salt & Pepper Prawns

Large sweet prawns sautéed with oil, salt, pepper and fresh shallots. Served with risotto and fresh vegetables - 18

### Pistachio Crusted Michigan Whitefish

Pistachio crusted whitefish topped with a dollop of whipped honey butter - 20

### Great Lakes Walleye

Pan fried golden brown walleye topped with a mild herb tomato concasse and served with chive whipped potatoes - 22

### Atlantic Salmon\*

Fresh Atlantic salmon specially prepared by our chef daily - 21

### Shrimp & Mussels Diablo

Our mussels in their signature sauce paired with shrimp and tossed with angel hair pasta - 22

### Balsamic Chicken Pasta

A sautéed boneless chicken breast with artichoke hearts, asparagus, crimini mushrooms and penne in a sassy balsamic sauce - 19

### Davenport's Orecchiette

Boneless chicken breasts and Michigan cherries mingle in a delicious goat cheese cream sauce over orecchiette, "little ears" pasta - 19

### Chicken Pastry Puff

A hearty chicken and vegetable stew served in our flaky puff pastry - 14

### The Vegetarian Plate

Sautéed seasonal vegetables in marinara, grilled tomato with asparagus and creamy sautéed mushrooms - 17

### Tavern Burger\*

1/3 lb. of ground steak charbroiled to order, topped with lettuce, tomato and onion on a kaiser bun - 9

### Grilled Rye Garden

Arugula, avocado, cucumbers, tomatoes, fresh thyme and chèvre cheese on grilled rye bread - 8

### 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 - 12

### Turkey Bacon Club Wrap

Turkey breast, bacon, lettuce, tomato, pesto mayo and Swiss cheese wrapped in a whole wheat flatbread - 9

### Pot Roast Sandwich

Tender pot roast smothered with melted cheddar cheese and caramelized onions with whole grain mustard on wheatberry bread - 10

### Battlefield Feast

Char grilled chicken breast with bacon, Swiss cheese, lettuce, tomato and onion on a bun - 9

## Little Soldiers

For our guests 11 and under. Served with vegetables, fries and a popsicle.

### Sizzler Steak\*

A 4 oz. grilled steak - 8

### Trout Sticks

With cocktail sauce - 7.50

### Grilled Shrimp Skewer - 7.50

### Lil' Rebel Burger\*

Charbroiled, served plain or with American cheese - 6.50

### Peanut Butter & Jelly

Creamy peanut butter and grape jelly - 6.50

### Yankee Doodle's Noodles

Stovetop macaroni and cheese - 6.50

### Chicken Tenders

Lightly breaded strips of chicken - 7

\*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.

# Available for Lunch and Dinner

## Finishing Touches

### Crème Brûlée

Smooth, rich custard topped with a window pane of caramelized sugar. Made fresh daily - 7

### Chocolate Turtle Torte

Three layered chocolate cake filled with luscious caramel cream mousse - 7

### Old Fashioned Root Beer Float

Vanilla ice cream and draft root beer in a mug - 5.50

### Southern Strawberry Shortcake

Layers of sugary biscuits, creamy orange custard and fresh strawberries, topped with whipped cream and sweet orange zest - 7

### Bananas Foster Cheesecake

Caramel flavored cheesecake swirled with banana purée in a graham cracker crust - 7

### Hot Fudge Sundae

A chocolate brownie topped with vanilla ice cream, nuts, hot fudge, whipped cream and a cherry on top! - 6

### Our Famous Chocolate Bread Pudding

Made with imported Belgian chocolate and finished with Grand Marnier crème anglaise - 7

## Beverages

Starbuck's Regular or Decaffeinated Coffee • Hot and Iced Tea  
Soft Drinks • Lemonade • Old Fashioned Draft Root Beer • 2% White Milk

## Wines by the Glass

### Pinot Grigio

Campanile, Italy

### Sauvignon Blanc

Kim Crawford, New Zealand

### Riesling (semi dry)

Chateau Grand Traverse, Michigan

### Chardonnay

Simi, California  
Trevor Jones, Australia

### Blush or Rosé

Beringer White Zinfandel, California

### Pinot Noir

Sebastiani, California

### Merlot

Alexander Valley Vineyards, California  
Coppola Blue Diamond, California

### Syrah/Petite Sirah

Red Diamond Syrah, Washington  
Bogle Petite Sirah, California

### Cabernet Sauvignon

Alexander Valley Vineyards, California  
Concha y Tora Marques de Casa, Chile  
14 Hands, Washington

### Zinfandel

Seven Deadly Zins, California

## Draft

BELLS OBERON    LABATT BLUE LIGHT    SAMUEL ADAMS

## Bottled Beer

AMSTEL LIGHT	CORONA EXTRA	NEWCASTLE BROWN ALE
BELLS AMBER ALE	GUINNESS	O'DOULS AMBER N.A.
BELLS PORTER	HEINEKEN	ROLLING ROCK
BUD LIGHT	KILLIAN'S IRISH RED	SAMUEL ADAMS LIGHT
BUDWEISER	MICHELOB ULTRA	SIERRA NEVADA PALE ALE
BLUE MOON	MILLER GENUINE DRAFT	
COORS LIGHT	MILLER LITE	

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www.yankeerebeltavern.com

# 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 US Army and was assigned to Fort Mackinac, here on the Island, and was present for the American takeover 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 was 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 is now dispersed throughout the United States.

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