

# MTM TAVERN — — STEAKHOUSE

## APPETIZERS

<b>PRETZEL BITES</b> bavarian-style soft pretzels, sea salt, roasted garlic sauce & ale mustard sauce	<b>12.99</b>
<b>TAVERN CHIPS</b> house fried potato chips, creamy gorgonzola sauce, white cheddar, crispy bacon, tomato, scallion, side of roasted garlic sauce	<b>13.29</b>
<b>SAUTÉED EDAMAME</b> garlic, sesame oil, toasted sesame seeds	<b>11.99</b>
<b>SPINACH &amp; ARTICHOKE DIP</b> spinach and artichoke hearts, cream cheese and cheddar, served with tortilla chips	<b>14.99</b>
<b>AHI POKE NACHOS</b> crispy fried wontons, spicy ahi tuna, diced avocado, toasted sesame seeds, wasabi aioli & a guinness-soy reduction	<b>17.99</b>
<b>THAI CALAMARI</b> flash fried calamari tossed with fresh vegetables and a thai chili sauce	<b>14.99</b>
<b>STEAKHOUSE SLIDERS</b> rosemary caramelized onions, american cheese, and a pickle chip	<b>16.99</b>

**BUFFALO CHICKEN WINGS**  
served with buffalo sauce, celery, bleu cheese  
**16.99**

## SOUPS + SALADS

<b>TOMATO BASIL BISQUE</b>	<b>6.99</b>
<b>LOADED POTATO</b> smoked cheddar, bacon, scallions	<b>6.99</b>
<b>SOUP OF THE DAY</b>	<b>6.99</b>
<b>THE MILLER SALAD</b> mixed greens, bacon, red onion, crumbled bleu cheese, grape tomatoes, sweet & sour dressing	<b>SM 9.49   LG 12.49</b>
<b>CAESAR</b> focaccia croutons, classic caesar dressing, parmesan cheese	<b>SM 9.49   LG 12.49</b>
<b>CHOPPED SALAD</b> mixed greens, tomatoes, edamame, cucumbers, bacon, crumbled goat cheese, pomme frites, red champagne vinaigrette	<b>SM 9.49   LG 12.49</b>
<b>SOUTHWEST CRISPY CHICKEN SALAD</b> mixed greens, chopped fried chicken, chipotle lime ranch dressing, roasted corn, avocado, cotija cheese, grape tomatoes, tortilla strips	<b>15.99</b>
<b>Add on Chicken +8   Salmon +14   Ahi Tuna +12   Shrimp +8   Steak +12</b>	

## FLATBREADS

<b>MARGHERITA</b> fresh, creamy mozzarella, smoked provolone, sweet basil, sliced plum tomatoes, parmesan cheese	<b>13.99</b>
<b>PEAR, BRIE &amp; PROSCIUTTO</b> rosemary caramelized onions, candied walnuts, arugula, maple mustard vinaigrette	<b>15.99</b>
<b>NASHVILLE HOT CHICKEN</b> honey hot cream cheese, smoked provolone, fresh mozzarella, red onion, Nashville hot chicken, pickles	<b>15.99</b>
<b>BLACK &amp; BLEU</b> grilled beef tenderloin, roasted red pepper pesto, red onion, red peppers, provolone, bleu cheese, Guinness reduction	<b>15.99</b>
<b>WILD MUSHROOM</b> goat cheese & ricotta mousse, cremini mushrooms, baby arugula, shaved parmesan, lemon vinaigrette	<b>14.99</b>

## STEAKS

Steaks are served with a Miller or Caesar salad and choice of ONE side dish.  
(onion rings +\$2 | loaded baked potato +\$3)

<b>6 OZ FILET</b>	<b>38.99</b>
<b>8 OZ SIRLOIN</b>	<b>27.99</b>
<b>8 OZ TWIN FILETS</b>	<b>39.99</b>
<b>12 OZ NY STRIP</b>	<b>45.99</b>
<b>10 OZ WAGYU SIRLOIN STRIP</b>	<b>48.99</b>
<b>12 OZ RIBEYE</b>	<b>42.99</b>

**10 OZ PRIME RIB** served with au jus and horseradish sauce  
\*\*(subject to availability; Friday, Saturday & Sunday after 4:00 PM)

## SIDES

Onion Rings | Broccoli | Asparagus | French Fries | Mashed Potatoes  
Roasted Yukon Potatoes | Caesar Salad | Miller Salad

**LOADED BAKED POTATO** sour cream, cheddar, butter, green onion, bacon **9**

## CUSTOMIZE YOUR STEAK

Gorgonzola 3 | Sautéed Mushrooms 3

## BURGERS & SANDWICHES

Served with fries, side Caesar Salad or side Miller Salad. Substitute Beyond Burger Patty for \$2.49

<b>MATT'S BURGER</b> pepper-jack cheese, crispy onion straws, lettuce, tomato, Marie Rose sauce, toasted brioche bun	<b>15.99</b>
<b>TRUFFLE MUSHROOM BURGER</b> seared mushrooms, swiss cheese, fried egg, truffle chive aioli, lettuce, tomato, toasted brioche bun	<b>16.99</b>
<b>SMOKEY AVOCADO BURGER</b> avocado, bacon, smoked cheddar, chipotle aioli, lettuce, tomato, toasted brioche bun	<b>16.99</b>
<b>RIBEYE STEAK SANDWICH</b> thin sliced ribeye steak, swiss cheese, pub aioli, rosemary caramelized onions, arugula, tomato, toasted roll	<b>19.99</b>
<b>TAVERN FISH SANDWICH</b> beer-battered cod, lettuce, tomato, tartar sauce, toasted roll	<b>17.99</b>
<b>CLASSIC CLUB SANDWICH</b> shaved turkey, ham, applewood-smoked bacon, smoked cheddar, lettuce, tomato, herb aioli, toasted wheat bread	<b>16.99</b>
<b>CHICKEN BACON CHEDDAR SANDWICH</b> marinated & grilled chicken breast, bacon, cheddar, lettuce, tomato, onion, herb aioli, brioche bun	<b>15.99</b>

## MATT'S FAVORITES

<b>LAKE ERIE WALLEYE</b> sautéed, ritz cracker crumbs, lemon crab creme sauce, served with garlic mashed potatoes and green beans	<b>31.99</b>
<b>SEARED SALMON</b> maple bourbon sauce, mashed potatoes, sautéed spinach, crispy prosciutto, toasted pumpkin seeds	<b>24.99</b>
<b>SHRIMP &amp; GRITS</b> white corn and cheddar grit cakes, sautéed shrimp, tasso ham, peppers, onions, creamy cajun sauce	<b>21.99</b>
<b>FISH &amp; CHIPS</b> 2 pieces of beer-battered cod, fries, creamy slaw, tartar sauce	<b>19.99</b>
<b>PORK TENDERLOIN</b> roasted in a blend of smoke seasonings, apple-whiskey sauce, mashed potatoes, asparagus	<b>22.99</b>
<b>MATT'S MEATLOAF</b> texas toast, mashed potatoes, broccoli, fried onion straws, BBQ gravy	<b>23.99</b>
<b>CHICKEN FETTUCCINI PASTA</b> herb roasted chicken, seared cremini mushroom, sun-dried tomato, asparagus, sherry parmesan cream sauce	<b>19.99</b>
<b>SHRIMP &amp; ANGEL HAIR</b> shrimp, angel hair pasta, tomatoes, feta cheese, artichokes, spinach, lemon, oregano	<b>22.99</b>

# MTM TAVERN — STEAKHOUSE

## Kid's Menu

(Served with a side dish & soft beverage of choice)

MAC & CHEESE 7.99  
CHICKEN FINGERS 8.99  
FISH BASKET 9.99  
4 OZ FILET 15.99

KIDS CHEESE FLATBREAD 8.99  
KIDS SLIDERS 9.99  
GRILLED CHEESE 7.99

## SIDE DISHES

— Mashed Potatoes, French Fries, Apple Sauce, Broccoli —

## ENOLINE WINE

### WHITE

THE CALLING CHARDONNAY — fresh orange peel, peach, nectarine 2OZ 6 | 4OZ 12 | 6OZ 18  
FAR NIENTE CHARDONNAY — white peach, pineapple, kiwi, honeysuckle 2OZ 8 | 4OZ 16 | 6OZ 24  
ROMBAUER CHARDONNAY — butter bomb, pear, pineapple, balanced tropical fruits, balanced 2OZ 8 | 4OZ 16 | 6OZ 24  
SANTA MARGHERITA PINOT GRIGIO — intense aroma & bone dry finish 2OZ 5 | 4OZ 10 | 6OZ 15

CLOUDY BAY SAUVIGNON BLANC — bursting with tropical flavors, crisp finish 2OZ 4.75 | 4OZ 9.5 | 6OZ 14.25  
CAKEBREAD SAUVIGNON BLANC — full bodied, vibrant melon, citrus & gooseberry 2OZ 5.5 | 4OZ 11 | 6OZ 16.5  
LOUIS LATOUR POUILLY FUISSE — white fruits, touch of peppermint with a long finish 2OZ 7 | 4OZ 14 | 6OZ 21  
STOLLER PINOT ROSÉ — rosewater, grapefruit with a palate of watermelon & guava 2OZ 5 | 4OZ 10 | 6OZ 15

### RED

A TO Z PINOT NOIR — full body, silky texture, red tannins, currants, bacon and cola 2OZ 4 | 4OZ 8 | 6OZ 12  
THE CALLING PINOT NOIR — bing cherry, raspberry & cranberry, medium body structure 2OZ 6.5 | 4OZ 13 | 6OZ 19.5  
EN ROUTE PINOT NOIR — jam, floral, raspberry, pepper & vanilla 2OZ 7.5 | 4OZ 15 | 6OZ 22.5  
THE PRISONER WINE RED BLEND — berry & cherry flavors, long finish & soft tannins 2OZ 8 | 4OZ 16 | 6OZ 24

JOSH CELLARS RESERVE CABERNET SAUVIGNON — balanced with bright acidity and an elegant finish 2OZ 4.5 | 4OZ 8.5 | 6OZ 13  
POST & BEAM CABERNET SAUVIGNON — spice, soft red fruit flavors and elegant botanical accents 2OZ 6.25 | 4OZ 15.5 | 6OZ 18.75  
RODNEY STRONG RESERVE CABERNET SAUVIGNON — black currant, roasted herbs & smooth finish 2OZ 6.5 | 4OZ 13 | 6OZ 19.5  
1000 STORIES ZINFANDEL — dark plums, licorice, tobacco & smoke 2OZ 5 | 4OZ 10 | 6OZ 15

## COCKTAILS

PATRON MARGARITA — patron reposado, grand marnier, orange juice, lemon juice, simple syrup 14  
BLUEBERRY BASIL — smirnoff blueberry vodka, limoncello, simple syrup, lemon juice, basil leaves, soda 12  
FLIRTINI — skyy raspberry vodka, triple sec, pineapple juice, cranberry juice, champagne 11  
ESPRESSO MARTINI — van gogh vodka, wheatley vodka, baileys 13  
ELDERFLOWER SPARKLER — skyy vodka, st. germain, lemon juice, simple syrup, mint, champagne 13  
CHOCOLATE CHERRY OLD FASHIONED — maker's mark bourbon, luxardo cherry liqueur, chocolate bitters 12

SEASONAL SANGRIA — seasonal flavored vodka, pinot grigio, lemon-lime soda 13  
MOSCOW MULE — wheatley vodka, fresh lime, ginger beer 10  
CARIBBEAN MULE — pyrat rum, grand marnier, fresh lime, ginger beer 10  
BLACKBERRY GOLD RUSH — wild turkey 101, domaine de canton, honey, lemon, blackberry liqueur 13  
NEW YORK SOUR — longbranch bourbon, lemon juice, egg white foam, vanilla bean simple syrup, merlot float 13

## BY THE GLASS

HOUSE — Chardonnay | White Zinfandel | Merlot | Cabernet Sauvignon 6

### WHITE

BENZIGER, CHARDONNAY 10  
HESS, CHARDONNAY 11  
CAPOSALDO, PINOT GRIGIO 10

WENTE, RIESLING 10  
SEVEN DAUGHTERS, MOSCATO 10  
KIM CRAWFORD, SAUVIGNON BLANC 13

### RED

WENTE SANDSTONE, MERLOT 10  
LOUIS LATOUR, PINOT NOIR 11  
SONO ROSO, RED BLEND 8

ALTOS, MALBEC 9  
OZV, ZINFANDEL 9  
BENZINGER, CABERNET 10

### SPARKLING

ZONIN, PROSECCO (SPLIT) 9

WYCLIFF SPARKING BRUT 10

## DRAFT

50 WEST DOOM PEDAL WHITE ALE 5.5% 7  
BELL'S TWO HEARTED IPA 7% 7  
BLAKE'S TRIPLE JAM CIDER 6.5% 7  
BLUE MOON BELGIAN-STYLE WHITE ALE 5.4% 7  
BREWDOG ELVIS JUICE IPA 6.5% 7  
CBC BODHI DOUBLE IPA 8.5% 9  
COUNTRY BOY COUGAR BAIT BLONDE ALE 4.7% 7  
FRET BOARD VLAD PILSNER 5.3% 7  
GUINNESS IRISH STOUT 4.2% 7  
KENTUCKY BOURBON BARREL ALE 8.2% 8

MAD TREE BREWING HAPPY AMBER 6% 7  
MICHELOB ULTRA 4.2% 5  
MILLER LITE PILSNER 4.2% 6  
MUNICIPAL APPROACHABLE BLONDE ALE 4.7% 7  
RHINEGEIST TRUTH IPA 7.2% 7  
SMITHWICK'S IRISH RED ALE 4.5% 7  
STELLA ARTOIS PILSNER 4.5% 7  
SONDER BREWING YOU BETCHA IPA 7% 7  
YOUNG'S DOUBLE CHOCOLATE STOUT 5.2% 8  
FEATURED DRAFTS ~ ASK YOUR SERVER MKT

## BOTTLE

### DOMESTIC

BUDWEISER 4  
BUD LIGHT 4  
CIDERBOYS SEASONAL 7  
COORS LIGHT 4  
HEINEKEN (NA) 0.0% 6

HIGH NOON 6  
MICHELOB ULTRA 4.5  
MILLER LITE 4  
SAM ADAMS 5  
YUENGLING LAGER 5.5

### IMPORT & CRAFT BEER

CORONA 5  
GOLDEN ROAD MANGO CART 6.5

MODELO ESPECIAL 5.5  
RHINEGEIST JUICY IPA 6