

MTM TAVERN — STEAKHOUSE

APPETIZERS

PRETZEL BITES bavarian-style soft pretzels, sea salt, roasted garlic sauce & ale mustard sauce	12.99
TAVERN CHIPS house fried potato chips, creamy gorgonzola sauce, white cheddar, crispy bacon, tomato, scallion, side of roasted garlic sauce	13.29
SAUTÉED EDAMAME garlic, sesame oil, toasted sesame seeds	11.99
SPINACH & ARTICHOKE DIP spinach and artichoke hearts, cream cheese and cheddar, served with tortilla chips	14.99
AHI POKE NACHOS crispy fried wontons, ahi tuna, guacamole, toasted sesame seeds, wasabi aioli & a guinness-soy reduction	17.99
CALAMARI flash fried with cherry peppers, banana peppers served with marinara sauce and a lemon basil aioli	14.99
SHORT RIB SLIDERS three braised pulled short ribs, bourbon BBQ sauce, smoked cheddar and pickle	17.99
BUFFALO CHICKEN WINGS served with buffalo sauce, celery, bleu cheese	16.99

SOUPS + SALADS

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

FLATBREADS

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

STEAKS

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

6 OZ FILET	38.99
8 OZ SIRLOIN	27.99
8 OZ TWIN FILETS	39.99
10 OZ WAGYU SIRLOIN STRIP	48.99
12 OZ RIBEYE	42.99
10 OZ PRIME RIB served with au jus and horseradish sauce **(subject to availability; Friday, Saturday & Sunday after 4:00 PM)	39.99

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
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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

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

MATT'S FAVORITES

LAKE ERIE WALLEYE sautéed, ritz cracker crumbs, lemon crab creme sauce, served with garlic mashed potatoes and green beans	31.99
SEARED SALMON maple bourbon sauce, mashed potatoes, sautéed spinach, crispy prosciutto, toasted pumpkin seeds	24.99
SHRIMP & GRITS white corn and cheddar grit cakes, sautéed shrimp, tasso ham, peppers, onions, creamy cajun sauce	21.99
FISH & CHIPS 2 pieces of beer-battered cod, fries, creamy slaw, tartar sauce	19.99
PORK TENDERLOIN roasted in a blend of smoke seasonings, apple-whiskey sauce, mashed potatoes, asparagus	22.99
CHICKEN FETTUCCINI PASTA herb roasted chicken, seared cremini mushroom, sun-dried tomato, asparagus, sherry parmesan cream sauce	19.99
SHRIMP & ANGEL HAIR shrimp, angel hair pasta, tomatoes, feta cheese, artichokes, spinach, lemon, oregano	22.99
SHORT RIB PASTA pearled barley risotto, braised short rib, wild mushrooms, arugula, parmesan cheese and demi glace, finished with shaved parmesan and truffle oil	24.99

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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 11
CARIBBEAN MULE — pyrat rum, grand marnier, fresh lime, ginger beer 11
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 PEACH 7
COORS LIGHT 4
HEINEKEN (NA) 0.0% 5

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