

MTM TAVERN STEAKHOUSE

APPETIZERS

V PRETZEL BITES	13
bavarian-style soft pretzels, sea salt, roasted garlic sauce & ale mustard	
GF V DIP DUO	10
house made guacamole and fire-roasted tomato and chipotle salsa served with tortilla chips	
THAI CALAMARI	15
flash fried calamari tossed with fresh vegetables and a thai chili sauce	
GF AHI TUNA TACOS	14
mango, avocado, napa cabbage, pickled ginger, chili sauce, wasabi aioli	
GF BUFFALO CHICKEN WINGS	17
served with buffalo sauce, celery, bleu cheese	
STEAKHOUSE SLIDERS	17
ground beef sliders, rosemary caramelized onions, american cheese, pickle	

SOUPS + SALADS

GF V TOMATO BASIL BISQUE	7
LOADED POTATO	7
smoked cheddar, bacon, scallions	
SOUP OF THE DAY	7
GF MILLER SALAD	10 13
mixed greens, bacon, red onion, crumbled bleu cheese, grape tomatoes, sweet & sour vinaigrette dressing	
CAESAR	10 13
focaccia croutons, classic caesar dressing, parmesan cheese	
GF CHOPPED SALAD	10 13
mixed greens, tomatoes, edamame, cucumbers, bacon, crumbled goat cheese, pomme frites, red champagne vinaigrette	
SOUTHWEST CRISPY CHICKEN SALAD	16
mixed greens, chopped fried chicken, chipotle ranch, roasted corn, avocado, cotija cheese, grape tomatoes, crispy tortilla strips	
Add on Chicken +8 Salmon +14 Ahi Tuna + 12 Shrimp +8 Steak +12	

FLATBREADS

AHI TUNA	22
miso mousse, avocado slices, asian slaw, rare sliced ahi tuna, toasted sesame seeds, wasabi aioli, guinness-soy reduction	
V MARGHERITA	14
mozzarella, smoked provolone, sweet basil, sliced plum tomatoes, parmesan cheese	
PEAR, BRIE & PROSCIUTTO	16
rosemary caramelized onions, candied walnuts, arugula, maple mustard vinaigrette	
V WILD MUSHROOM	15
goat cheese & ricotta spread, cremini mushrooms, baby arugula, shaved parmesan, lemon vinaigrette	
NASHVILLE HOT CHICKEN	16
hot honey cream cheese, smoked provolone, mozzarella, red onion, Nashville hot chicken, pickles	
PRIME RIB PHILLY FLATBREAD	16
shaved ribeye, smoked provolone, cremini mushrooms, peppers, caramelized onions, roasted garlic sauce	

FROM THE GRILL

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

GF 6 OZ FILET	40
GF 8 OZ TWIN FILETS	42
GF 8 OZ SIRLOIN	28
GF 12 OZ NY STRIP	48
GF 10 OZ WAGYU SIRLOIN STRIP	49
GF 12 OZ RIBEYE	45
GF 10 OZ PRIME RIB	40
served with au jus and horseradish sauce **(subject to availability; Friday, Saturday & Sunday after 4:00 PM)	
SIDES	
French Fries Mac & Cheese Broccoli Asparagus Mashed Potatoes Roasted Fingerling Potatoes Cole Slaw	
V BEER BATTERED ONION RINGS	6
GF LOADED BAKED POTATO	9
sour cream, cheddar, butter, green onion, bacon	
STEAK TOPPERS	
Gorgonzola 3 Sautéed Mushrooms 3 Sautéed Onions 3	

BURGERS & SANDWICHES

Served with french fries or side Miller Salad. Substitute Beyond Burger Patty for \$3

MATT'S BURGER	17
pepper-jack cheese, crispy onion straws, lettuce, tomato, Marie Rose sauce, toasted brioche bun	
MUSHROOM BURGER	18
mushrooms, swiss cheese, fried egg, truffle-chive aioli, lettuce, tomato, toasted brioche bun	
AVOCADO BURGER	17
smashed avocado, bacon, smoked cheddar, chipotle aioli, lettuce, tomato, toasted brioche bun	
RIBEYE STEAK SANDWICH	20
thin sliced ribeye steak, swiss cheese, pub aioli, rosemary caramelized onions, arugula, tomato, toasted roll	
TAVERN FISH SANDWICH	18
beer-battered cod, lettuce, tomato, tartar sauce, toasted roll	
CLASSIC CLUB SANDWICH	17
shaved turkey, ham, applewood-smoked bacon, smoked cheddar, lettuce, tomato, herb aioli, toasted wheat bread	
CRISPY FRIED HONEY CHICKEN	16
scallion aioli, arugula, tomato, pepper-jack cheese, candied jalapeños, toasted brioche bun	
CHICKEN BACON CHEDDAR SANDWICH	16
marinated & grilled chicken breast, bacon, cheddar, lettuce, tomato, onion, herb aioli, brioche bun	

ENTRÉES

LAKE ERIE WALLEYE	33
ritz cracker crust, lemon and crab cream, garlic mashed potatoes and green beans	
CRISPY SALMON	29
apricot sweet & sour sauce, shrimp fried rice, baby bok choy, crispy wontons	
GF SHRIMP & GRITS	22
white corn and cheddar grit cakes, sautéed shrimp, tasso ham, peppers, onions, cajun cream sauce	
FISH & CHIPS	20
2 pieces of beer-battered cod, fries, creamy slaw, tartar sauce	
GF PORK TENDERLOIN	23
smokey dry rub, mashed potatoes, asparagus, apple and whiskey sauce	
MATT'S MEATLOAF	24
texas toast, mashed potatoes, broccoli, fried onion straws, BBQ gravy	
CHICKEN FETTUCCINI PASTA	20
herb roasted chicken, cremini mushroom, sun-dried tomato, asparagus, sherry and parmesan cream	
GF SHRIMP & ANGEL HAIR	23
shrimp, angel hair pasta, tomatoes, feta cheese, artichokes, spinach, lemon, oregano	

*GF= Gluten free. Although we strive to accommodate all dietary needs, availability may vary based on the specific request or cross contamination.

*Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

The following major food allergens are used as ingredients: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify a food employee for more information about these ingredients.

MTM TAVERN — — STEAKHOUSE

KIDS MENU

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

MAC & CHEESE 8

KIDS CHEESE FLATBREAD 9

FISH BASKET 10

KIDS SLIDERS 10

CHICKEN FINGERS 9

GRILLED CHEESE 8

4 OZ FILET 16

SIDE DISHES

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

COCKTAILS

MILLER'S MARGARITA 14 — espolon reposado, grand marnier, lime juice, lemon juice, simple syrup

CUCUMBER COOLER 12 — watershed gin, st. germain, cucumber slices, lemon juice, simple syrup

BLACKBERRY GOLD RUSH 13 — wild turkey 101, domaine de canton, honey, lemon, blackberry liqueur

BARREL-AGED MANHATTAN 13 — wild turkey 101, luxardo liqueur, sweet vermouth, angostura bitters

CARIBBEAN MULE 11 — pyrat rum, grand marnier, fresh lime, ginger beer

FLIRTINI 11 — raspberry vodka, triple sec, pineapple juice, cranberry juice, champagne

ELDERFLOWER SPARKLER 13 — skyy vodka, st. germain, lemon juice, simple syrup, mint, champagne

BLUEBERRY BASIL 12 — blueberry vodka, limoncello, simple syrup, lemon juice, basil leaves, soda

MOSCOW MULE 11 — wheatley vodka, fresh lime, ginger beer

ESPRESSO MARTINI 12 — oyo honey vanilla vodka, van gogh double espresso liqueur, kahlua, coffee

BY THE GLASS

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

WHITE

BENZIGER, CHARDONNAY 10

FERRARI-CARANO, CHARDONNAY 13

CAPOSALDO, PINOT GRIGIO 10

CUPCAKE, SAUVIGNON BLANC 9

RED

LOUIS LATOUR, PINOT NOIR 11

IMAGERY, PINOT NOIR 12

CLOUDLINE, PINOT NOIR 13

WENTE SANDSTONE, MERLOT 10

TRAPICHE, MALBEC 11

SPARKLING

SILVER GATE, SPARKLING BRUT 7

KIM CRAWFORD, SAUVIGNON BLANC 13

WENTE, RIESLING 10

SEVEN DAUGHTERS, MOSCATO 10

PROPHECY, ROSE 12

BENZIGER, CABERNET 10

WENTE, CABERNET 12

JOEL GOTT, CABERNET 13

7 DEADLY ZINS, ZINFANDEL 10

ZONIN, PROSECCO (SPLIT) 9

DRAFT

MILLER LITE PILSNER 4.2% 6

ABITA AMBER ALE 4.5% 7

RHINEGEIST TRUTH 7.2% 7

SMITHWICK'S IRISH RED ALE 4.5% 7

CIDERBOYS WILD BLACKBERRY 5% 7

BREWDOG ELVIS JUICE IPA 6.5% 7

BLUE MOON BELGIAN-STYLE WHITE ALE 5.4% 7

GOLDEN ROAD MANGO CART WHEATED ALE 4% 7

STELLA ARTOIS 5% 7

KONA BIG WAVE GOLDEN ALE 4.4% 7

GUINNESS IRISH STOUT 4.2% 7

SONDER BREWING YOU BETCHA NE IPA 6.5% 8

CBC BODHI DOUBLE IPA 8.5% 9

KENTUCKY BOURBON BARREL ALE 8.2% 9

BOTTLE

DOMESTIC

BUDWEISER 4

BUD LIGHT 4

COORS LIGHT 4

MILLER LITE 4

SAM ADAMS 5

MICHELOB ULTRA 4.5

HIGH NOON 6.5

IMPORT

CORONA 5

CORONA LIGHT 5

HEINEKEN 5

MODELO ESPECIAL 5.5

STRONGBOW CIDER 6.5

CRAFT

COLUMBUS BREWING IPA 6

JACKIE O'S MYSTIC MAMA IPA 6

RHINEGEIST BUBBLES 7

WOLF RIDGE'S DAYBREAK SEASONAL 7

NON-ALCOHOLIC

ATHLETIC LITE (N/A) 5.5

ATHLETIC HAZY IPA (N/A) 6

O'DOULS (N/A) 4

HEINEKEN 0 (N/A) 5

MANGO CART (N/A) 6