

MTM TAVERN — STEAKHOUSE

APPETIZERS

🍷 PRETZEL BITES	13
bavarian-style soft pretzels, sea salt, roasted garlic sauce & ale mustard	
🍷 TAVERN CHIPS	14
house fried potato chips, creamy gorgonzola sauce, white cheddar, crispy bacon, tomato, scallion, side of roasted garlic sauce	
🍷 BRUSSEL SPROUTS	10
roasted brussels sprouts, bacon, maple butter	
🍷 SPINACH & ARTICHOKE DIP	15
spinach and artichoke hearts, cream cheese and cheddar, served with tortilla chips	
🍷 AHI POKE NACHOS	14
crispy fried wontons, ahi tuna, guacamole, toasted sesame seeds, wasabi aioli & a guinness-soy reduction	
CALAMARI	15
flash fried with cherry and banana peppers, served with marinara and lemon basil aioli	
SHORT RIB SLIDERS	18
three braised, pulled short ribs, bourbon BBQ sauce, smoked cheddar and pickle	
🍷 BUFFALO CHICKEN WINGS	17
served with buffalo sauce, celery, bleu cheese	

SOUPS + SALADS

🍷🍷 TOMATO BASIL BISQUE	7
LOADED POTATO	7
smoked cheddar, bacon, scallions	
SOUP OF THE DAY	7
🍷 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	
STEAKHOUSE WEDGE SALAD	
blue cheese dressing, bacon, cherry heirloom tomatoes, blue cheese crumbles and scallions	
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

🍷 MARGHERITA	14
mozzarella, smoked provolone, sweet basil, sliced plum tomatoes, parmesan cheese	
NASHVILLE HOT CHICKEN	16
hot honey cream cheese, smoked provolone, mozzarella, red onion, Nashville hot chicken, pickles	
🍷 WILD MUSHROOM	15
goat cheese & ricotta spread, cremini mushrooms, baby arugula, shaved parmesan, lemon vinaigrette	
BLACK & BLEU	16
grilled beef tenderloin, roasted red pepper pesto, red onion, red peppers, provolone, bleu cheese, Guinness reduction	

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)

🍷 6 OZ FILET	40
🍷 8 OZ TWIN FILETS	42
🍷 8 OZ SIRLOIN	28
🍷 12 OZ NY STRIP	48
🍷 10 OZ WAGYU SIRLOIN STRIP	49
🍷 12 OZ RIBEYE	45
🍷 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

🍷 BEER BATTERED ONION RINGS	6
🍷 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	
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	
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	
SEARED SALMON	29
maple bourbon sauce, mashed potatoes, sautéed spinach, crispy prosciutto, toasted pumpkin seeds	
🍷🍷 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	
OVEN-ROASTED AIRLINE CHICKEN	28
chicken breast, mashed potatoes, glazed baby carrots, and chicken au jus	
🍷 PORK TENDERLOIN	23
smokey dry rub, mashed potatoes, asparagus, apple and whiskey sauce	
SHORT RIB TAGLIATELLE	25
braised short rib, baby heirloom tomatoes, mushrooms, asparagus, tossed in a demi glace sauce, finished with truffle oil and parmesan shavings	
CHICKEN FETTUCCINI PASTA	20
herb roasted chicken, cremini mushroom, sun-dried tomato, asparagus, sherry and parmesan cream	
🍷 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.

Kid's Menu

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

MAC & CHEESE 8
KIDS PEPPERONI FLATBREAD 11
KIDS CHEESE FLATBREAD 9

FISH BASKET 10
KIDS SLIDERS 10
GRILLED CHEESE 8

4 OZ FILET 16
CHICKEN FINGERS 9

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	CLOUDY BAY SAUVIGNON BLANC — bursting with tropical flavors, crisp finish	2OZ 4.75 4OZ 9.5 6OZ 14.25
FAR NIENTE CHARDONNAY — white peach, pineapple, kiwi, honeysuckle	2OZ 8 4OZ 16 6OZ 24	CAKEBREAD SAUVIGNON BLANC — full bodied, vibrant melon, citrus & gooseberry	2OZ 5.5 4OZ 11 6OZ 16.5
ROMBAUER CHARDONNAY — butter bomb, pear, pineapple, balanced tropical fruits, balanced	2OZ 8 4OZ 16 6OZ 24	LOUIS LATOUR POUILLY FUISSE — white fruits, touch of peppermint with a long finish	2OZ 7 4OZ 14 6OZ 21
SANTA MARGHERITA PINOT GRIGIO — intense aroma & bone dry finish	2OZ 5 4OZ 10 6OZ 15	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	JOSH CELLARS RESERVE CABERNET SAUVIGNON — balanced with bright acidity and an elegant finish	2OZ 4.5 4OZ 8.5 6OZ 13
THE CALLING PINOT NOIR — bing cherry, raspberry & cranberry, medium body structure	2OZ 6.5 4OZ 13 6OZ 19.5	POST & BEAM CABERNET SAUVIGNON — spice, soft red fruit flavors and elegant botanical accents	2OZ 6.25 4OZ 15.5 6OZ 18.75
EN ROUTE PINOT NOIR — jam, floral, raspberry, pepper & vanilla	2OZ 7.5 4OZ 15 6OZ 22.5	RODNEY STRONG RESERVE CABERNET SAUVIGNON — black currant, roasted herbs & smooth finish	2OZ 6.5 4OZ 13 6OZ 19.5
THE PRISONER WINE RED BLEND — berry & cherry flavors, long finish & soft tannins	2OZ 8 4OZ 16 6OZ 24	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	SEASONAL SANGRIA — seasonal flavored vodka, pinot grigio, lemon-lime soda	13
BLUEBERRY BASIL — blueberry vodka, limoncello, simple syrup, lemon juice, basil leaves, soda	12	BROWN SUGAR OLD FASHIONED — old forester bourbon, orange bitters, brown sugar simple syrup, splash of soda	14
FLIRTINI — raspberry vodka, triple sec, pineapple juice, cranberry juice, champagne	11	MOSCOW MULE — wheatley vodka, fresh lime, ginger beer	11
ESPRESSO MARTINI — van gogh vodka, wheatley vodka, baileys	13	CARIBBEAN MULE — pyrat rum, grand marnier, fresh lime, ginger beer	11
ELDERFLOWER SPARKLER — skyvodka, st. germain, lemon juice, simple syrup, mint, champagne	13	BLACKBERRY GOLD RUSH — wild turkey 101, domaine de canton, honey, lemon, blackberry liqueur	13
CHOCOLATE CHERRY OLD FASHIONED — maker's mark bourbon, luxardo cherry liqueur, chocolate bitters	12	PEAR TREE MARTINI — wheatley's vodka, st. germain, lime juice, angostura bitters	14
NEW YORK SOUR — longbranch bourbon, lemon juice, egg white foam, vanilla bean simple syrup, merlot float	13		

MTM TAVERN — STEAKHOUSE

BY THE GLASS

HOUSE — Chardonnay White Zinfandel Merlot Cabernet Sauvignon	6
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WHITE

BENZIGER, CHARDONNAY	10	WENTE, RIESLING	10
HESS, CHARDONNAY	11	SEVEN DAUGHTERS, MOSCATO	10
CAPOSALDO, PINOT GRIGIO	10	KIM CRAWFORD, SAUVIGNON BLANC	13

RED

WENTE SANDSTONE, MERLOT	10	ALTOS, MALBEC	9
LOUIS LATOUR, PINOT NOIR	11	OZV, ZINFANDEL	9
BENZINGER, CABERNET	10	CONFETTI SWEET RED BLEND	8

SPARKLING

ZONIN, PROSECCO (SPLIT)	9	WYCLIFF SPARKING BRUT	10
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DRAFT

50 WEST DOOM PEDAL WHITE ALE 5.5%	7	MAD TREE BREWING HAPPY AMBER 6%	7
BELL'S TWO HEARTED IPA 7%	7	MICHELOB ULTRA 4.2%	5
BLAKE'S TRIPLE JAM CIDER 6.5%	7	MILLER LITE PILSNER 4.2%	6
BLUE MOON BELGIAN-STYLE WHITE ALE 5.4%	7	MUNICIPAL APPROACHABLE BLONDE ALE 4.7%	7
BREWDOG ELVIS JUICE IPA 6.5%	7	RHINEGEIST TRUTH IPA 7.2%	7
CBC BODHI DOUBLE IPA 8.5%	9	SMITHWICK'S IRISH RED ALE 4.5%	7
COUNTRY BOY COUGAR BAIT BLONDE ALE 4.7%	7	STELLA ARTOIS PILSNER 4.5%	7
FRET BOARD VLAD PILSNER 5.3%	7	SONDER BREWING YOU BETCHA NE IPA 6.5%	8
GUINNESS IRISH STOUT 4.2%	7	YOUNG'S DOUBLE CHOCOLATE STOUT 5.2%	8
KENTUCKY BOURBON BARREL ALE 8.2%	9	FEATURED DRAFTS ~ ASK YOUR SERVER	MKT

BOTTLE

DOMESTIC

BUDWEISER	4	HIGH NOON	6.5
BUD LIGHT	4	MICHELOB ULTRA	4.5
CIDERBOYS WILD BLACKBERRY 5%	7	MILLER LITE	4
COORS LIGHT	4	SAM ADAMS	5
HEINEKEN 0 (N/A)	5	YUENGLING LAGER	5.5

IMPORT & CRAFT BEER

CORONA	5	MODELO ESPECIAL	5.5
GOLDEN ROAD MANGO CART WHEATED ALE 4%	7	RHINEGEIST JUICY IPA	6