

MTM TAVERN — — STEAKHOUSE

Optimized for You!

MTM Tavern & Steakhouse provides diverse options tailored to make your special occasion memorable. Our customizable menu packages let you personalize every detail. We're dedicated to accommodating your needs to ensure an exceptional experience.

Appetizers

Consider an appetizer reception, or add it to one of our other options to create a multi-course event!

Buffet

Required for parties of 25 or more. Choose an assortment of salads, entrées, and desserts to fully customize your dining experience.

Bar Options

Several options and price points to fit the budget of your special occasion are available.



APPETIZERS

SHRIMP COCKTAIL (Gf) (Df) (V)	50	VEGETABLE CRUDITE (Gf) (V)	55
FRESH FRUIT PLATTER (Gf) (Df) (V)	55	<i>with Ranch Dip</i>	
CHICKEN WING OR TENDER PLATTER	70	STEAKHOUSE SLIDERS	130
<i>with celery, bleu cheese dressing, choice of buffalo, BBQ, and thai chili</i>		<i>rosemary caramelized onions, american cheese, and a pickle chip</i>	
PRETZEL BITES (V)	35	MAKE IT A MATTS BURGER PLATTER-	\$275
<i>with garlic sauce and ale mustard</i>		SPINACH & ARTICHOKE DIP (V)	60
<i>*add cheese sauce +\$10</i>		<i>with toasted crostini</i>	

FLATBREADS

Flatbreads are cut family style, in 12 pieces.

NASHVILLE HOT CHICKEN	16	CLASSIC MARGHERITA (V)	14
<i>hot honey cream cheese, smoked provolone, red onion, pickles</i>		<i>mozzarella, smoked provolone, plum tomatoes, basil, parmesan</i>	
WILD MUSHROOM (V)	15	AHI TUNA FLATBREAD	22
<i>goat and ricotta cheese spread, cremini mushrooms, baby arugula, shaved parmesan</i>		<i>miso mousse, avocado slices, asian slaw, rare sliced ahi tuna, toasted sesame seeds, wasabi aioli, guinness-soy reduction</i>	

SALADS

CAESAR SALAD	45	MILLER SALAD (Gf)	50
<i>focaccia croutons, classic caesar dressing, parmesan cheese</i>		<i>mixed greens, bacon, red onion, crumbled bleu cheese, grape tomatoes, sweet & sour dressing</i>	
CHOPPED SALAD (Gf)	60	WEDGE SALAD (Gf)	45
<i>mixed greens, tomatoes, edamame, cucumbers, bacon, crumbled goat cheese, pomme frites, red champagne vinaigrette</i>		<i>blue cheese dressing, bacon, cherry heirloom tomatoes, blue cheese crumbles and scallion</i>	

ENTRÉES

CHICKEN FETTUCINE	165
<i>herb roasted chicken, cremini mushroom, sun-dried tomato, asparagus, sherry and parmesan cream</i>	
CLASSIC TURKEY CLUB	120
<i>shaved turkey, ham, applewood-smoked bacon, sharp cheddar, lettuce, tomato, herb aioli, toasted wheat bread</i>	
MTM MEATLOAF	140
<i>with BBQ gravy and crispy onions.</i>	
GRILLED CHICKEN	95
<i>choice of herb grilled, fried, BBQ, blackened, or nashville hot.</i>	
SEARED SALMON (Gf)	170
<i>apricot sweet and sour, blackened, or seared.</i>	

ROASTED PORK LOIN CARVING STATION

smoked seasoning blend, apple-whiskey sauce

250

SIDES

MASHED POTATOES Gf V	30	MAC & CHEESE V	45
ROASTED FINGERLING POTATOES Gf V	35	ASPARAGUS Gf V	50
BROCCOLI Gf V	40	GREEN BEANS Gf V	50

DESSERTS

Priced by the person, individually plated.

APPLE COBBLER V Df	10	CARROT CAKE V	10
CHOCOLATE CAKE V	10	BRULEE CHEESECAKE V	10

BRUNCH

SCRAMBLED EGGS Gf V	130	CHICKEN TENDERS	100
EGGS BENEDICT	90	AVOCADO TOAST PLATTER Df V	60
BASIC OMELETS Gf	90	<i>smashed avocado, grape tomatoes, white cheddar</i>	
<i>with white cheddar</i>		BELGIAN WAFFLES V	60
<i>*add ingredients, +\$10 each.</i>		<i>with maple syrup and whipped cream</i>	
<i>choice of smoked ham, peppers, and mushroom</i>			

BRUNCH SIDES

BACON Gf Df	85	SAUSAGE Gf Df V	65
LOADED HASH BROWNS Gf	50	BREAKFAST POTATOES Gf V	35
FRESH FRUIT PLATTER Gf Df V	55	ASSORTED BREAD Df V	50

