

MTM TAVERN — STEAKHOUSE

APPETIZERS

V PRETZEL BITES bavarian-style soft pretzels, sea salt, roasted garlic sauce & ale mustard	14
GF LIGHTLY BLACKENED TUNA Seared Rare, Asian Slaw, Pickled Ginger, Ponzu Sauce	20
V FIVE-ONION DIP house made whipped ricotta & onion dip with warm pita	14
TAVERN CHIPS house fried potato chips, creamy gorgonzola sauce, white cheddar, crispy bacon, tomato, chive, side of roasted garlic sauce *contains pork	14
V RED PEPPER HUMMUS house made with feta, vegetable crudite, warm pita	15

SOUPS & SALADS

Add on Chicken +8 | Salmon +14 | Ahi Tuna + 12
Shrimp +8 | Steak +12

GF V TOMATO BASIL BISQUE with herb oil & parmesan	8
FRENCH ONION SOUP with toasted focaccia croutons, gruyere cheese	10
GF MILLER SALAD mixed greens, bacon, red onion, crumbled bleu cheese, grape tomatoes, sweet & sour vinaigrette dressing	10 13
CAESAR focaccia croutons, classic caesar dressing, parmesan cheese	10 13
GF CHOPPED SALAD mixed greens, tomatoes, edamame, cucumbers, bacon, crumbled goat cheese, pomme frites, champagne vinaigrette	10 13
SOUTHWEST CRISPY CHICKEN SALAD mixed greens, chopped fried chicken, chipotle ranch, roasted corn, avocado, cotija cheese, grape tomatoes, crispy tortilla strips	16

FLATBREADS

BLUEFIN TUNA FLATBREAD miso mousse, avocado slices, asian slaw, rare sliced bluefin tuna, toasted sesame seeds, wasabi aioli, guinness-soy reduction	24
GRILLED PEACH FLATBREAD goat cheese, grilled peaches, baby arugula, hot honey	14
V MARGHERITA mozzarella, smoked provolone, sweet basil, sliced plum tomatoes, parmesan cheese	14
NASHVILLE HOT CHICKEN hot honey cream cheese, smoked provolone, mozzarella, red onion, Nashville hot chicken, pickles	16

FROM THE GRILL

All steaks are served with steak butter, choice of a miller or caesar salad, and choice of one side item.

GF 6 OZ FILET	48
GF 8 OZ TWIN FILETS	46
GF 8 OZ SIRLOIN	32
GF 10 OZ AMERICAN KOBE SIRLOIN	42
GF 12 OZ RIBEYE	45
GF 12 OZ CENTER CUT PORK CHOP with apple-whiskey sauce	28

SIDES

French Fries | Sweet Potato Fries | Truffle Fries +2 | Loaded Baked Potato +3 | Onion Rings +3
Cheddar Mac & Cheese | Broccoli | Asparagus | Garlic Mashed Potatoes | Cole Slaw

ENHANCEMENTS

Melted Gorgonzola +3 | Roasted Mushrooms +3 | Caramelized Onions +3 | Horseradish Sauce +3 | Pommes Frites +3 | Shrimp Skewer +8

WAGYU BURGERS & SANDWICHES

Served with french fries (sweet potato waffle fries +\$2) or side Miller Salad.
Substitute Beyond Burger Patty for \$3

MATT'S WAGYU BURGER pepper-jack cheese, crispy onion straws, lettuce, tomato, Marie Rose sauce, toasted brioche bun	18
THE DILL-UXE WAGYU BURGER american cheese, caramelized onions, beer battered dill pickle chips, lettuce, tomato, garlic aioli	18
AVOCADO WAGYU BURGER sliced avocado, bacon, smoked cheddar, chipotle aioli, lettuce, tomato, toasted brioche bun	19
SHORT RIB GRILLED CHEESE braised short rib, smoked cheddar, horseradish sauce	20
CLASSIC CLUB SANDWICH shaved turkey, ham, applewood-smoked bacon, smoked cheddar, lettuce, tomato, herb aioli, toasted wheat bread	17
CHICKEN BACON CHEDDAR SANDWICH marinated & grilled chicken breast, bacon, cheddar, lettuce, tomato, onion, herb aioli, brioche bun	17

ENTRÉES

GF CEDAR PLANK SALMON with roasted garlic creamed spinach and pommes frites	29
LAKE ERIE WALLEYE ritz cracker crust, lemon and crab cream, garlic mashed potatoes and green beans	33
CHICKEN PARMESAN parpadelle pasta, marinara, mozzarella cheese	24
FISH & CHIPS 2 pieces of beer-battered cod, fries, creamy slaw, tartar sauce	20
PORK TENDERLOIN smokey dry rub, garlic mashed potatoes, asparagus, apple-whiskey sauce	26
BLACKENED CHICKEN PENNE ROSA blackened chicken, rosa sauce, sundried tomatoes, mushrooms, baby spinach, burrata cheese	24

*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.

MOCKTAIL MENU

GINGER NO-HITO 10
— maraschino, cherries, mint, grenadine, ginger beer —

STRAWBERRY GINGER APRICOT 10
— lime juice, ginger beer, strawberry apricot —
» apricot redbull +\$1 »

MTM TAVERN
— STEAKHOUSE

BERRY SPRITZER 10
— strawberry puree, blueberries, mint, and sprite —

PEACH CITRUS 10
— orange juice, lemon juice —
» peach redbull +\$1 »

MOCK TAI TAIL 10
— orange juice, lime juice, grenadine, simple syrup —

COCKTAILS Ask Your Server For Our Seasonal Cocktail List

MILLER'S MARGARITA — espolon blanco, grand marnier, lime juice, lemon juice, simple syrup 14	FLIRTINI — raspberry vodka, triple sec, pineapple juice, cranberry juice, champagne 11
CUCUMBER COOLER — vim & petal gin, st. germain, cucumber slices, lemon juice, simple syrup 12	ELDERFLOWER SPARKLER — vodka, st. germain, lemon juice, simple syrup, mint, champagne 13
BARREL-AGED MANHATTAN — wild turkey 101, luxardo liqueur, sweet vermouth, angostura bitters 13	BLUEBERRY BASIL — blueberry vodka, limoncello, simple syrup, lemon juice, basil leaves, soda 12
CARIBBEAN MULE — planteray rum, grand marnier, lime, orange juice, ginger beer 11	MOSCOW MULE — vodka, fresh lime, ginger beer 11
ESPRESSO MARTINI — 100% colombian espresso, vodka, brown sugar 12	

WINES BY THE GLASS

HOUSE WINES — Chardonnay | Cabernet Sauvignon **6oz 8 | 9oz 12**

CHARDONNAYS

SONOMA-CUTRER — bright and elegant with crisp green apple and citrus layered over subtle oak, vanilla, and a clean, refreshing finish **6oz 15 | 9oz 19 | btl 55**

WENTE MORNING FOG — smooth and fruit-forward, with notes of green apple, citrus, and ripe pear, balanced by hints of vanilla and toasted oak **6oz 11 | 9oz 15 | btl 39**

WHITES OF INTEREST

MICHEL LYNCH, SAUVIGNON BLANC — bright citrus and green apple flavors accented by subtle floral notes and a clean, crisp finish **6oz 9 | 9oz 13 | btl 39**

CHLOE, PINOT GRIGIO — bright citrus, green apple, and pear flavors, finishing clean with a touch of minerality **6oz 12 | 9oz 14 | btl 29**

DR. L, RISELING — vibrant peach, apricot, and citrus notes balanced by bright acidity and a clean, refreshing finish **6oz 10 | 9oz 14 | btl 35**

BIELER, ROSE — crisp, dry, with delicate strawberry, watermelon, and citrus notes, finishing bright and refreshing **6oz 11 | 9oz 15 | btl 39**

KIM CRAWFORD, SAUVIGNON BLANC — zesty and tropical with grapefruit and passionfruit **6oz 13 | 9oz 17 | btl 47**

CABERNET SAUVIGNONS

DAOU, CABERNET — full-bodied with rich blackberry and plum flavors layered with hints of cocoa, spice, and smooth, structured tannins **6oz 16 | 9oz 20 | btl 59**

JOEL GOTT, CABERNET — smooth, medium bodied, with ripe black cherry and blackberry flavors accented by vanilla, mocha **6oz 13 | 9oz 17 | btl 47**

REDS OF INTEREST

SELLA ANTICA ROSSO, RED BLEND — medium-bodied, with ripe red berry flavors, subtle spice, and a soft tannins for easy-drinking finish **6oz 14 | 9oz 18 | btl 49**

GREENWING BY DUCKHORN, PINOT NOIR — bright cherry and raspberry flavors, layered with subtle spice and silky, refined tannins **6oz 11 | 9oz 15 | btl 39**

UNSHACKLED BY THE PRISONER, PINOT NOIR — bold, fruit forward with ripe cherry and raspberry notes **6oz 14 | 9oz 19 | btl 49**

MEIOMI, PINOT NOIR — rich, velvety, with ripe strawberry, blackberry, and mocha notes balanced by subtle oak and a smooth finish **6oz 12 | 9oz 18 | btl 39**

TRAPICHE, MALBEC — ripe blackberry and plum flavors, accented by hints of spice, vanilla, and soft tannins **6oz 10 | 9oz 14 | btl 35**

BENZIGER, MERLOT — medium-bodied with ripe plum and black cherry flavors, complemented by hints of cocoa, spice, and soft tannins **6oz 11 | 9oz 15 | btl 39**

SPARKLING WINES

COPPOLA PROSECCO — crisp and elegant with bright pear, citrus, and floral notes, finishing with fine bubbles and refreshing acidity **6oz 10 | 9oz 14 | btl 30**

ALCOHOL FREE WINES

CABERNET **9oz 11**

CHARDONNAY **9oz 11**

DRAFT BEER

MILLER LITE PILSNER 4.2% 6	GOLDEN ROAD MANGO CART WHEATED ALE 4% 7
RHINEGEIST TRUTH 7.2% 7	STELLA ARTOIS 5% 7
SMITHWICK'S IRISH RED ALE 4.5% 7	KONA BIG WAVE GOLDEN ALE 4.4% 7
CIDERBOYS SEASONAL 5% 7	GUINNESS IRISH STOUT 4.2% 7
BREWDOG ELVIS JUICE IPA 6.5% 7	MODELO 4.4% 7
BLUE MOON BELGIAN-STYLE WHITE ALE 5.4% 7	SONDER BREWING YOU BETCHA NE IPA 6.5% 8
KENTUCKY BOURBON BARREL ALE 8.2% 9	CBC BODHI DOUBLE IPA 8.5% 9

BOTTLE BEER

LOCAL

COLUMBUS BREWING IPA **6**

NOCTERRA CALIFORNIA SWELL LINE GOSE **10**

GARAGE BEER LIME **7**

JACKIE O'S MYSTIC MAMA IPA **6**

DOMESTIC

BUDWEISER **5 | bkt 23**

SAM ADAMS **5**

BUD LIGHT **5 | bkt 23**

SUN CRUISER LEMONADE **7**

COORS LIGHT **5 | bkt 23**

OLE (CHILI MANGO, PALOMA) **7**

MILLER LITE **5 | bkt 23**

WHITE CLAW (RASPBERRY, BLACK CHERRY, PEACH) **6.5 | bkt 29**

MICHELOB ULTRA **5 | bkt 23**

IMPORT

CORONA **5**

PACIFICO **6**

CORONA LIGHT **5**

STRONGBOW APPLE CIDER **6.5**

HEINEKEN **5**

NON-ALCOHOLIC

ATHLETIC LITE (N/A) **5.5**

CORONA (N/A) **5**

ATHLETIC RUN WILD(N/A) **6**

BREWDOG HAZY ELVIS AF (N/A) **6**