

MTM TAVERN — STEAKHOUSE

APPETIZERS

🍷 PRETZEL BITES bavarian-style soft pretzels, sea salt, roasted garlic sauce & ale mustard	14
🍷 DOLLAR BUFFALO CHICKEN WINGS ordered in quantities of 6, served with buffalo sauce, celery, bleu cheese	6 12 18
WAGYU SLIDERS two wagyu beef sliders topped with melted cheese on toasted brioche buns, served with pickles and signature sauce.	12
TAVERN CHIPS house fried potato chips, creamy gorgonzola sauce, white cheddar, crispy bacon, tomato, chive, side of roasted garlic sauce *contains pork	14
AHI TUNA TARTARE marinated tuna, avocado cream, cucumber, crispy wonton	16
CHORIZO NACHOS crispy tortilla chips topped with chorizo, melted cheese, fresh pico de gallo, jalapeños, and sour cream. *contains pork	15

SOUPS & SALADS

🍷🍷 TOMATO BASIL BISQUE with herb oil & parmesan	8
CHICKEN NOODLE	8
LOADED POTATO SOUP smoked cheddar, bacon, scallions	8
🍷 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
🍷 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
AHI TUNA POKE BOWL citrus ponzu, sushi rice, edamame, wakame, cucumber, radish, yum yum sauce Add on: Chicken +8 Salmon +14 Ahi Tuna + 12 Shrimp +8 Steak +12	22

FLATBREADS

AHI TUNA FLATBREAD miso mousse, avocado slices, asian slaw, ahi tuna, toasted sesame seeds, wasabi aioli, guinness-soy reduction	22
🍷 GRILLED PEACH FLATBREAD goat cheese, grilled peaches, baby arugula, hot honey	14
🍷 MARGHERITA mozzarella, smoked provolone, sweet basil, sliced plum tomatoes, parmesan cheese	14
🍷 WILD MUSHROOM goat cheese & ricotta spread, cremini mushrooms, baby arugula, shaved parmesan, lemon vinaigrette	16
NASHVILLE HOT CHICKEN hot honey cream cheese, smoked provolone, mozzarella, red onion, Nashville hot chicken, pickles	16

FROM THE GRILL

WE PROUDLY SERVE USDA PRIME BEEF

Served with steak butter, choice of a miller or Caesar salad, and choice of one side item.

🍷 6 OZ FILET	48
🍷 8 OZ TWIN FILETS	46
🍷 8 OZ SIRLOIN	35
🍷 10 OZ AMERICAN KOBE SIRLOIN	42
🍷 12 OZ RIBEYE	48
🍷 12 OZ CENTER CUT PORK CHOP with apple-whiskey sauce	28
SIDES French Fries Sweet Potato Fries Truffle Fries +2 Baked Potato Loaded Baked Potato +3 Onion Rings +3 Cheddar Mac & Cheese Broccolini Asparagus Garlic Mashed Potatoes Cole Slaw	
ENHANCEMENTS Melted Gorgonzola +3 Roasted Mushrooms +3 Caramelized Onions +3 Horseradish Sauce +3 Pommes Frites +3	

WAGYU BURGERS & SANDWICHES

Served with French fries, Sweet Potato Waffle Fries, or side Miller Salad.

MATT'S WAGYU BURGER pepper-jack cheese, crispy onion straws, lettuce, tomato, Marie Rose sauce, toasted brioche bun	18
AVOCADO WAGYU BURGER sliced avocado, bacon, smoked cheddar, chipotle aioli, lettuce, tomato, toasted brioche bun	19
CLASSIC REUBEN marble rye, corned beef, swiss, sauerkraut, marie rose sauce.	18
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

CEDAR PLANK SALMON garlic mashed potatoes, broccolini, bbq butter, pommes frites	29
🍷 LAKE ERIE WALLEYE ritz cracker crust, lemon and crab cream, garlic mashed potatoes and green beans	33
🍷🍷 SHRIMP & GRITS crispy cheddar grit cake, sautéed shrimp, tasso ham, peppers, onions, cajun cream sauce	24
FISH & CHIPS 2 or 3 pieces of beer-battered cod, fries, creamy slaw, tartar sauce	24 28
🍷 SAUSAGE & SHRIMP RIGATONI shrimp, italian sausage, red bell peppers, spicy parmesan cream	26
PORK TENDERLOIN smokey dry rub, garlic mashed potatoes, asparagus, apple-whiskey sauce	26
CHICKEN PARMESAN parpadelle pasta, marinara, mozzarella 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.

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 | Merlot | Pinot Grigio | White Zinfandel6oz 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