

MTM TAVERN — STEAKHOUSE

APPETIZERS

🍷 PRETZEL BITES bavarian style, tavern salt, roasted garlic sauce & ale mustard	12
TAVERN CHIPS house fried potato chips, creamy gorgonzola sauce, white cheddar, crispy bacon, tomato, chive, side of roasted garlic sauce *contains pork	14
BEEF SLIDERS two beef sliders topped with melted cheese on toasted brioche buns, served with pickles and signature sauce.	12
BRUSSEL SPROUTS roasted brussels sprouts, bacon, maple butter *contains pork	14
🍷🍷 SPINACH & ARTICHOKE DIP spinach and baby artichoke hearts, white cheddar, served with tortilla chips	15
CALAMARI flash fried with cherry and banana peppers, served with marinara and lemon basil aioli	16
🍷 CRISPY CHICKEN WINGS 6 or 12 wings, served with celery and blue cheese. choice of buffalo, honey bbq, sweet chili, and nashville hot.	10 20

SOUPS & SALADS

🍷🍷 TOMATO BASIL BISQUE with basil and olive oil	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
CLASSIC WEDGE SALAD blue cheese dressing, bacon, cherry heirloom tomatoes, blue cheese crumbles and scallions	11 14
SOUTHWEST CRISPY CHICKEN SALAD mixed greens, chopped fried chicken, chipotle ranch, roasted corn, avocado, cotija cheese, grape tomatoes, crispy tortilla strips	16
Add on: Chicken +8 Salmon +14 Shrimp +8 Steak +12	

FLATBREADS

🍷 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
🍷 WILD MUSHROOM goat cheese & ricotta spread, cremini mushrooms, baby arugula, shaved parmesan, lemon vinaigrette	16
🍷 GRILLED PEACH FLATBREAD goat cheese, grilled peaches, baby arugula, hot honey	14

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	49
🍷 8 OZ TWIN FILETS	49
🍷 8 OZ SIRLOIN	38
🍷 10 OZ AMERICAN KOBE SIRLOIN	45
🍷 12 OZ RIBEYE	49
🍷 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	

BURGERS & SANDWICHES

Served with French fries, Sweet Potato Waffle Fries, or side Miller Salad.	
MATT'S BURGER brioche bun, pepper-jack cheese, crispy onion straws, lettuce, tomato, marie rose sauce	18
TRUFFLE MUSHROOM WAGYU BURGER mushrooms, swiss cheese, fried egg, truffle-chive aioli, lettuce, tomato, toasted brioche bun	19
STEAK SANDWICH thin sliced steak, swiss cheese, pub aioli, rosemary caramelized onions, arugula, tomato, toasted roll	20
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

🍷 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
🍷 SEARED SALMON maple bourbon sauce, garlic mashed potatoes, sautéed spinach, crispy prosciutto, toasted pumpkin seeds	29
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.

MTM TAVERN —

— STEAKHOUSE

COCKTAILS			
PATRON MARGARITA — patron reposado, grand marnier, orange juice, lemon juice, simple syrup	14	SEASONAL SANGRIA — seasonal flavored red or white	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 — raspberrry vodka, triple sec, pineapple juice, cranberry juice, champagne	11	MOSCOW MULE — vodka, fresh lime, ginger beer	11
ESPRESSO MARTINI — van gogh vodka, wheatley vodka, baileys	13	CARIBBEAN MULE — planteray rum, grand marnier, lime, orange juice, ginger beer	11
ELDERFLOWER SPARKLER — vodka, st. germain, lemon juice, simple syrup, mint, champagne	13	BLACKBERRY GOLD RUSH — long branch, domaine de canton, lemon, blackberry liqueur	13
LEMON DROP MARTINI — citron vodka, triple sec, simple, lemon	14		
WINES BY THE GLASS			
HOUSE WINES — Chardonnay Cabernet Sauvignon Merlot Pinot Grigio White Zinfandel			6oz 8 9oz 12
WHITES OF INTEREST			
CAPOSALDO, PINOT GRIGIO — crisp and refreshing with bright citrus, green apple, and delicate pear flavors, finishing clean and smooth.	6oz 10 9oz 14	KIM CRAWFORD, SAUVIGNON BLANC — zesty and tropical with grapefruit and passionfruit	6oz 13 9oz 17
SEVEN DAUGHTERS, MOSCATO — lightly sweet with peach, citrus and a floral finish	6oz 10 9oz 14	CHATEAU VOUVRAY, CHENIN BLANC — tastes feature green apple, pear, quince, and honey, backed by bright, racy acidity.	6oz 12 9oz 16
WENTE, REISLING — slightly sweet and refreshing with ripe peach, juicy apricot, and bright citrus flavors balanced by crisp acidity.	6oz 10 9oz 14	GRAVEL & LOAM, SAUVIGNON BLANC — gooseberry, lime zest, passionfruit, green apple, and fresh herbs	6oz 12 9oz 16
TAVO, PINOT GRIGIO — white peach, juicy pear, and melon with a round texture and balanced, mild acidity	6oz 11 9oz 15	SERENA, SAUVIGNON BLANC (N.A.) — lemon, grapefruit, fruit-forward density, and vibrant acidity.	6oz 9 9oz 13
CHARDONNAY			
BENZINGER, CHARDONNAY — smooth and well-balanced with notes of ripe pear, crisp apple, and subtle vanilla, leading to a creamy, refreshing finish	6oz 10 9oz 14	HESS, CHARDONNAY — elegant and smooth with melon stone fruit and light oak	6oz 11 9oz 15
SPARKLING			
ZONIN, PROSECCO — light and lively with delicate bubbles, crisp green apple, juicy pear, and hints of citrus, finishing bright and refreshing.	11	ILLAHE, ROSE — fresh aromas of strawberries, lime zest, green mangos and rhubarb	11
STUDIO BY MIRAVAL, ROSE — delicate aromas of white flowers and cherry blossoms with crisp flavors of fresh red berries, peach, and a unique salty mineral finish	6oz 10 9oz 14 Btl 36		
REDS OF INTEREST			
SONOROSO, SWEET RED BLEND — smooth and fruit-forward with ripe blackberry, dark cherry, and subtle spice, finishing soft and approachable.	6oz 10 9oz 14	WENTE SANDSTONE, MERLOT — rich and velvety with flavors of black cherry, plum, and mocha, complemented by soft tannins and a smooth finish	6oz 10 9oz 14
ALTOS, MALBEC — juicy red fruit soft tannins and a touch of herb	6oz 10 9oz 14	CONUNDRUM RED BLEND — rich and fruit-forward with plum, dark berries, baking chocolate and smooth tannins, perfect slightly chilled	6oz 15 9oz 19
MEIOMI, PINOT NOIR — rich, velvety, with ripe strawberry, blackberry, and mocha notes balanced by subtle oak and a smooth finish	6oz 12 9oz 18	GUARDA, MALBEC — ripe red fruit, jam, vanilla, chocolate, and smoke	6oz 16 9oz 22
OZV, ZINFANDEL — bold and jammy with blackberry and warm spice	6oz 10 9oz 14	ILLAHE, PINOT NOIR — aromas of rose garden, strawberry, and blackberry with subtle baking spices and a silky mouthfeel	6oz 17 9oz 23
MADE IN THE SHADE, MERLOT — dried black cherry, black currant, milk chocolate, vanilla, and subtle smoke	6oz 14 9oz 19		
CABERNET SAUVIGNON			
BENZINGER, CABERNET — full-bodied and structured with bold blackberry, cassis, and hints of cedar and spice, finishing long and smooth.	6oz 10 9oz 14	POST & BEAM CABERNET SAUVIGNON — spice, soft red fruit flavors and elegant botanical accents	6oz 19 9oz 23
DRAFT BEER			
50 WEST DOOM PEDAL WHITE ALE 5.5%	7	MAD TREE BREWING HAPPY AMBER 6%	7
MODELO ESPECIAL 4.4%	8	MICHELOB ULTRA 4.2%	5
BELL'S TWO HEARTED IPA 7%	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	SAM ADAMS (SEASONAL/ROTATING)	7
COUNTRY BOY COUGAR BAIT BLONDE ALE 4.7%	7	SMITHWICK'S IRISH RED ALE 4.5%	7
FRET BOARD VLAD PILSNER 5.3%	7	STELLA ARTOIS PILSNER 4.5%	7
GREAT LAKES (SEASONAL/ROTATING)	7	SONDER BREWING YOU BETCHA NE IPA 6.5%	8
GUINNESS IRISH STOUT 4.2%	7	SEASONAL/ROTATING *ASK YOUR SERVER	MKT
KENTUCKY BOURBON BARREL ALE 8.2%	9		
BOTTLES AND CANS			
DOMESTIC			
BUDWEISER	5 bkt 23	LUCKY ONE LEMONADE (ASSORTED FLAVORS)	7
CARONA	6	MICHELOB ULTRA	5 bkt 23
BLAKE'S TRIPLE JAM CIDER	7	MILLER LITE	5 bkt 23
BUD LIGHT	5 bkt 23	BLUE MOON (N.A.)	5
COORS LIGHT	5 bkt 23	YUENGLING LAGER	6
IMPORT & CRAFT BEER			
CORONA	5	MODELO ESPECIAL	6
URBAN ARTIFACT SOUR	8		
SELTZERS			
HIGH NOON	7		