

## Appetizers & Small Plates



**Wisconsin Dells  
Fried Cheese Curds - 7.50**  
Locally sourced from Cambridge  
Cheese Co. Lager battered and fried  
served with honey mustard for dipping

**Rollin Buffalo Chicken Dip - 7.**  
Shredded rotisserie chicken blended with white cheddar  
and buffalo sauce that is served blistering hot in a  
cast-iron skillet with pita chips

**Sand Bar Shrimp & Feta Dip - 9.50**  
Shrimp quickly sauteed in a fire-roasted tomato sauce and  
topped with creamy feta cheese and green onions.  
Served with toasted baguette slices

**Caprese Dip - 8.50**  
Creamy parmesan and mozzarella with pesto,  
tomatoes served hot with pita chips

**Shrimp & Salmon Cakes - 10.50**  
Two house shrimp and salmon cakes, pan fried and  
topped with pineapple salsa, served on a bed of slaw

**The Mitten Stuffed Mushrooms - 6.**  
Button mushrooms stuffed with house  
garlic boursin cheese and a baked until golden

**Lager Battered Mushrooms - 6.**  
Whole button mushrooms that are lager battered, fried and  
served with a side of ranch for dipping

**Roasted Cauliflower - 7.**  
Roasted cauliflower served with a  
sweet and spicy Asian dipping sauce

**Hot Artichoke and Spinach Dip - 9.**  
Served hot in a cast iron skillet with pita chips

**Timbers Onion Rings - 5.**  
Sweet onion rings beer battered and fried to perfection  
and served with chipotle ranch for dipping

**Red Jacket Wings**  
Chicken wings served with your choice of Buffalo,  
Honey Serracha, Memphis style BBQ or Carolina BBQ sauce  
served with choice of ranch or blue cheese for dipping (GF)  
\$9 for 8 wings (choice of 1 sauce)  
\$13 for 12 wings (choice of 2 sauces)  
\$17 for 16 wings (choice of 3 sauces)  
Add carrots and celery 50¢  
Additional sauces 25¢

**Sault Ste Marie Bruschetta - 8.**  
French baguette toasted and topped with balsamic tomatoes,  
fresh herbs and shaved Parmesan cheese

**Maple City Pork Fries - 8.**  
French fries topped with pulled pork, house cheese sauce,  
Memphis BBQ sauce and scallions. Served with  
chipotle ranch for dipping

**French Fries - 3.**  
Nothing fancy, just really good fries (GF)

**Basket of Sweet Potato Fries - 4.50**  
Hand cut sweet potato fries served with chipotle ranch (GF)



## Soup and Salads

**Soup Du Jour - Cup 4. - Bowl 6.**  
A homage to the French Canadians who  
settled in the UP. Ask your server for  
today's selection

**Boot Jack Side Salad - 4.**  
Mixed greens, tomato, cucumber, red onion and  
carrot with choice of dressing  
*Blue Cheese, Honey Dijon, Ranch, Chipotle Ranch, Balsamic  
Vinaigrette, Caesar, Maurice, Michigan Cherry Vinaigrette (GF)*  
Add a marinated grilled chicken breast - \$2.,  
salmon filet - \$4., or grilled shrimp - \$4.

**Pure Michigan Salad - 11.**  
Mixed greens topped with a marinated grilled chicken breast,  
pecans, dried cherries, Michigan Cherry Vinaigrette and blue  
cheese crumbles (GF)  
Sub salmon for \$2, or grilled shrimp - \$4.

**Ty Cobb Salad - 12.**  
Mixed greens piled high with grilled chicken breast,  
applewood smoked bacon, cherry tomatoes,  
red onion, avocado and blue cheese crumbles. Served  
with a choice of dressing. Who is your Tiger? (GF)  
Sub salmon for \$2, or grilled shrimp - \$4.

**Classic Caesar Salad - 10.**  
Mixed greens, shaved Parmesan and croutons dressed  
with a classic Caesar dressing (GF)  
Add a marinated grilled chicken breast - \$2.  
or salmon filet - \$4., or grilled shrimp - \$4.

**Greek Salad - 10.**  
Mixed greens, feta, beets, red onion, tomato and Kalamata  
olives, served with a balsamic vinaigrette (GF)  
Add a marinated grilled chicken breast - \$2.  
or salmon filet - \$4., or grilled shrimp - \$4.

**Maurice Salad - 12.**  
Turkey, ham, swiss, green olives and sweet pickles on a bed of  
mixed greens with housemade Maurice dressing.  
The Detroit Classic! (GF)

**Quinoa Bowl with Roasted Veggies - 12.**  
Quinoa topped with roasted beets, sweet potatoes, carrots,  
red onion, red bell pepper tossed with balsamic reduction  
(Vegan, GF)  
Add a marinated grilled chicken breast - \$2.  
or salmon filet - \$4., or grilled shrimp - \$4.

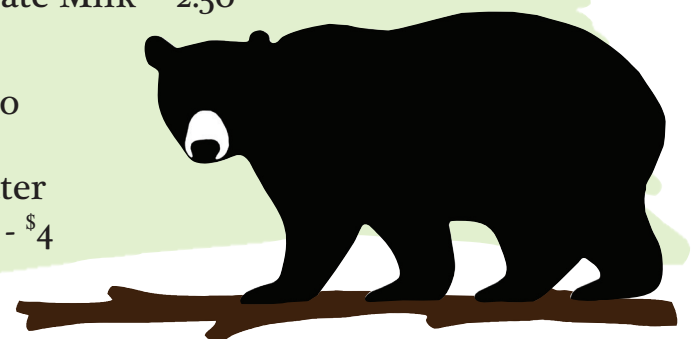
## Beverages

Coke, Diet Coke, Sprite, Vernors,  
Lemonade, Iced Tea - \$2.25

Milk, Chocolate Milk - \$2.50

Coffee,  
Hot Tea - \$1.50

Icelandic Water  
1 litre bottle - \$4



Ask your server about menu items that are cooked to order or  
served raw. Consuming raw or under cooked meats, poultry,  
seafood or eggs may increase your risk of food borne illness.

# Boot Jack Tavern MENU

## Sandwiches & Handhelds

Served with House Chips  
Substitute Fries - \$1 Onion Rings - \$2  
Sweet Potato Fries - \$2

**Rome Rd. Pesto Chicken Panini - 12.**  
Marinated Chicken breast, tomato, red onion and fresh mozzarella cheese served on Grilled ciabatta with basil pesto and our roasted garlic spread.

**Cubano - 11.**  
Bavarian ham, pulled pork, yellow mustard, house pickles and Swiss cheese grilled on ciabatta

**The Big Wheel - 10.**  
Smoked turkey and swiss piled high with bacon, lettuce, tomato and mayo served on sourdough or available as a wrap  
Add avocado - \$1

**Fred's Catch - 10.**  
Pan fried lake perch topped with lettuce, tomato and house tartar sauce served on a bun

**Frankenmuth Reuben - 12.**  
House corned beef, 1000 island dressing, swiss and sauerkraut on marble rye

**Manitou Road Reuben - 11.**  
Smoked turkey, 1000 island dressing, swiss and coleslaw on marble rye

**Bahn Mi - 10.**  
Pulled, hoisin glazed pork topped with pickled vegetables, cilantro, fresh jalapeno, and sirracha mayo

**Traverse City Pork Belly Nachos - 13.**  
A pile of white corn tortilla chips, house rubbed roasted pork cabbage, pico de gallo, fresh jalapeno, avocado crema. Enough to share!

**Never Say Never Tacos**  
Three tacos on white corn tortillas with one of the following:  
Pulled pork (GF) - 12. Choose two toppings:  
Blackened perch - 12. pico de gallo  
Pulled chicken breast (GF) - 13. pineapple salsa  
mojo rojo  
jicama slaw  
Additional toppings 50¢, add avocado .50¢

## Entrées

Add a side salad for \$3. Served after 5pm daily

**Round Lake BBQ Chicken Dinner - 13.**  
In house rotisserie 1/2 chicken glazed with our Memphis BBQ sauce.  
Served with creamy mac n' cheese and a side of coleslaw

**Irish Hills Shepherd's Pie - 14.**  
Our version of the classic made with slowly simmered beef, vegetables and herbs. Topped with mashed potato and aged Parmesan crust, then baked until golden. served with a house salad and choice of dressing

**Baraga Bacon Macaroni & Cheese - 12.**  
Creamy macaroni and cheese topped with crisp bacon served with a house salad and choice of dressing

**Cajun Chicken Pasta - 12.**  
Blackened chicken breast, bell pepper and onion tossed with a Cajun cream sauce on a bed of cavatappi  
Substitute blackened shrimp - \$2  
or blackened salmon - \$4

**85 Mile Mushroom Chicken Breast - 14.**  
Grilled marinated chicken breast served on a bed of wild rice with seasonal vegetable and mushroom herb sauce

**Sarge's Catch - 14.**  
Pan fried perch Lightly breaded, served with coleslaw, house tartar and hand cut fries

**Brooklyn Ribeye - 20.**  
A perfectly seasoned 12 oz. ribeye cooked to order, served with mashed potatoes and choice of seasonal vegetable

## Boot Jack Burgers / Yardbirds

Served with House Chips  
Substitute Fries - \$1 Onion Rings - \$2  
Sweet Potato Fries - \$2

**Mushroom Swiss Burger - 11.**  
House burger patty smothered with grilled mushrooms, caramelized onions and topped with aged swiss, tomato and lettuce

**Cowboy Burger - 11.50.**  
House burger patty stacked high with applewood smoked bacon, white cheddar, Memphis BBQ sauce, coleslaw and fried shoestring onions, tomato - a BJT favorite!

**Bacon Egg and Cheese Burger - 11.**  
House burger patty cooked to order topped with a fried egg, bacon, American cheese, kettuce, tomato and onion

**California Chicken Club - 11.**  
Grilled marinated chicken breast, herb mayonnaise, bacon, avocado, lettuce, tomato and onion

**Tree Town Beet and Bean Burger - 12**  
Our house made beet and black bean patty served on a bun, topped with lettuce, tomato, avocado, red onion and pickled cabbage (Vegan)

**Create Your Own Burger / Yardbird - 10.50.**  
Ground sirloin or marinated chicken breast  
Choose 3 toppings, each additional .50¢

Grilled Mushrooms  
Grilled Onion  
Lettuce, Tomato, Onion  
Fried Shoestring Onions  
Cole Slaw  
Pickled Jalapeno  
Pickles  
Swiss  
Cheddar  
Jalapeno Jack  
American  
Blue Cheese  
Pesto

Bacon  
Roasted Garlic Spread  
Memphis BBQ Sauce  
Carolina BBQ Sauce  
Pico de Gallo  
Pineapple Salsa  
Mojo Rojo  
Jicama Slaw

**PREMIUM TOPPINGS:**  
Fried Cheese Curds - 50¢  
Avocado - 50¢  
Pulled Pork - 50¢

## Kid's Stuff

**Little Glen Slider's - 6.**  
Two burger sliders topped with American cheese.  
Served with fries

**Baby Baraga Mac and Cheese - 7.**  
A half order of our house mac and cheese. Add bacon for \$1

**Isle Royal Chicken strips - 7.**  
Three deep fried chicken strips and fries. Served with ranch or Memphis BBQ sauce

**Pictured Rocks Grilled Cheese - 7.**  
Cheddar, American and Swiss cheeses toasted on Italian Bread. Served with fries

**Kid's Hot Dog - 6.**  
Hot dog on a bun. Served with fries

## Sweet Stuff

Dessert of the Day - 5.

*Love your food? Buy the kitchen staff a round - \$10*