

APPETIZERS

EGGPLANT Grilled, layered with sundried tomatoes, ricotta, spinach, garlic, topped with house marinara, house walnut pesto, parmesan, focaccia **"1 of 42 Irresistible Eats" Traverse Magazine** \$8.99



ARTICHOKE DIP (Cold) Fresh spinach, artichoke hearts, mayonnaise, cream cheese, ricotta, parmesan, fresh made flour tortilla chips \$7.99

THIN CRUST PIZZA (9 Inch) House double garlic cream sauce, house walnut pesto, caramelized onions, spicy Italian sausage, mozzarella \$8.99

CRAB CAKES House recipe, claw meat, celery, onion, roasted red peppers, panko bread crumbs, house tartar, bed of spinach \$8.99

DEVEILED EGGS Farm fresh local eggs with spinach, bacon, garlic mayo, bed of romaine \$6.99

BEER CHEESE Sharp cheddar, cracked red pepper, horseradish, minced garlic, Bell's Third Coast Beer, Toll House crackers \$7.99 **Recipe provided by George & Judy Prewitt, Thank you!**

EGGPLANT DIP (Cold) Eggplant, roasted red peppers, garlic, olive oil, cilantro, focaccia \$8.99

GNOCCHI Potato dumplings, bacon, caramelized onions, house double garlic cream sauce, focaccia **"Traverse City's Best" Traverse Magazine** \$8.99

MUSSELS (1 lb) Chilean Blue's steamed in white wine, butter, garlic, capers, sundried tomatoes, focaccia **"Traverse City's Best" our customers** \$11.99

CALAMARI (1/2 lb) Rings and tentacles, lightly breaded with warm house marinara, parmesan **"Traverse City's Best" Traverse Magazine** \$8.99

TRIANGLES Lightly bread real mozzarella, warm house marinara, parmesan, house walnut pesto \$8.99

WINGS (1lb) House bleu or house ranch, celery House • Franks • Sweet Baby Ray's • Mix \$7.99

PIG WINGS (1/2lb) House bleu or house ranch, celery House • Franks • Sweet Baby Ray's • Mix \$9.99

COCONUT SHRIMP house sweet & sour sauce \$7.99

TENDERS with fries, house ranch \$7.99

BASKET SWEET TOTS house sweet garlic mayo \$7.99

BASKET SWEET FRIES house horseradish root dip \$7.99

BASKET ONION RINGS \$7.99 • **BASKET FRIES** \$5.99

SAMMICHES

Served with a Bag of Lays

Made To Order • Hot Off The Grille

Sweet Fries • Sweet Tots • Onion Rings +\$2.99 Fries • Cole Slaw +\$1.99

BOHAMIE Ham, caramelized onions, roasted red peppers, provolone, spinach, house sweet garlic mayo, pepper parm \$8.99

GRINDER Turkey, ham, salami, caramelized onions, banana peppers, provolone, romaine, tomato, house balsamic vinaigrette, soft sub bun. Our most popular sandwich! **"1 of 75 Things All Northerners Must Eat Before They Die" and "Traverse City's Best Grinder" Traverse Magazine and Featured in Northern Express Tastemakers** \$8.99

REUBEN Corned Beef, house Bohemian sauerkraut, swiss, house 1000, dark rye \$8.99 • Turkey \$7.99

TC CHERRY Turkey, swiss, spinach, house cherry walnut mayo, sour dough **"Outstanding! The mayo is delicious!" National Cherry Festival** \$7.99

EGGPLANT Roasted red peppers, provolone, spinach, house garlic mayo, pepper parm \$7.99

CLUB Charbroiled chicken breast, bacon, swiss, spinach, house garlic mayo, pepper parm \$8.99

PERCH Lake Michigan Perch in house beer batter, lettuce, tomato, Kaiser bun, house tartar \$8.49

STEAK Ball Tip, caramelized onions, swiss, mushrooms, soft sub bun \$10.99

SWISS n SPINACH House cherry walnut mayo, sour dough **Grilled Cheese Winner** \$6.49

QUESADILLA (Chicken or Veggie) caramelized onions, jack/cheddar mix, romaine & tomato garnish, sour cream, picante \$8.99

GRILLED CHEESE Cheddar, Provo, Swiss, Mozz, bacon, sundried tomato, house honey mustard, sour dough \$7.99 • Just Cheese \$5.99 • Pepper Parm +\$.50

BLT Sour dough or dark rye \$5.99 • Pepper Parm +\$.50

TO GO LUNCH SPECIAL • \$5.00 ALL INCLUSIVE
Turkey or Ham, Choice of Cheese, Choice of Mayo, lettuce, tomato, sour dough, bag of Lays, can of soda
CALL IN • PICK UP • CASH ONLY • TUE- SAT 11a-2p

KID's 10 & Under Only

GRILLED CHEESE with chips \$2.99

PERCH Lake Michigan Perch in our light beer batter, coleslaw, fries \$8.49

SPAGHETTI marinara or butter \$4.99

PIZZA 9 inch with cheese \$6.99

SOFT DRINKS

LO

CAL NORTHWOODS SODA

Wild Bill's Root Beer • Black Cherry Cream Cola • Diet Cola • Ginger Ale • Lemonade Seasonal (Ask Server) • Sparkle Up • Tonic

OTHER BEVERAGES

Brewed Ice Tea • Hot Tea • Coffee • Milk Chocolate Milk • Can Coke, Diet Coke or Sprite

JUICES

Apple • Cranberry • Grapefruit • Orange • Pineapple

DRAUGHT BEER (16oz)

LOCAL & MICHIGAN BEER

We rotate these breweries, so please ask your server

Right Brain • Shorts • Petoskey • Holland • Bells

OTHER DRAUGHTS

Guinness • Sierra Nevada • Miller Lite • Bud Light

BOTTLE BEER

Angry Orchard • Amstel Light • Bass • Bells • Bud Bud Light • Coors Light • Corona • Fat Tire • Killians Labatt • Labatt Light • Miller Lite • Mikes • PBR Strohs • Schmohz 120 (NA) • Pilsner Urquell • Ultra

WINE (8oz Pour)

Grand Traverse Late Harvest Riesling
Good Harbor Michigan Cherry
Monkey Bay Sauvignon Blanc
Ruffino Pinot Grigio
Good Harbor Chardonnay
William Hill Chardonnay
Toasted Head Chardonnay
Kendall Jackson Chardonnay
Lindeman Pinot Noir
Louis Martini Cabernet
Gascon Malbec
McWilliams Shiraz

ABSOLUT MARY

Our House Recipe Bloody Mary mix with Absolut Peppar • Saturday's 11a-1p • \$3.75

WE CATER!

Let us cater your event, your group function or your private party. On-Site: no facility charge with a minimum food & beverage purchase. Are you Non-Profit? No facility charge, no minimum purchase and we donate a portion of the event sales back to your organization.

SALADS Extra Dressing +\$.50

TC CHICKEN Romaine, charbroiled chicken breast, bleu cheese crumbles, walnuts, dried cherries, dried cranberries, diced tomato, onion, house cherry vinaigrette \$11.49

STEAK Romaine, charbroiled Top Sirloin, green olives, bleu cheese crumbles, diced tomato, onion, poppy seed \$12.49

SALMON Spinach, poached Alaskan filet, marinated artichoke hearts, red cabbage, tomato, onion, mozzarella, house honey mustard \$15.49

ANTIPASTO Romaine, ham, salami, turkey, green olives, mozzarella, banana peppers, diced tomato, onion, house balsamic vinaigrette \$11.49

SPINACH Bacon, walnuts, dried cherries, dried cranberries, mushrooms, diced tomato, onion, bleu cheese crumbles, poppyseed \$11.49 • **Small** \$6.99

CAESAR House made croutons, parmesan, caesar dressing, \$6.99 • **Small** \$3.99
Chicken +\$4.29 • Steak +\$5.99 • Salmon +\$6.99

HOUSE Diced tomato, onion, red cabbage, house made croutons, dressing \$6.99 • **Small** \$3.99

DESSERTS

All Desserts are Made in House, are big enough to share and they are Delicious!

CHERRY BREAD PUDDING Our signature dessert! Local dried cherries, golden raisins, local bread, local free range eggs. **"TC's Best Cherry Bread Pudding!" National Cherry Festival** \$7.29
Add a scoop of Moomers Ice Cream +\$1.99

APPLE CRISP Local apples, cinnamon, ole fashioned style crumble topping **"TC's Best Crisp"** \$7.29
Add a scoop of Moomers Ice Cream +\$1.99

LAVA CAKE A Chocolate lovers delight! \$7.29
Add a scoop of Moomers Ice Cream +\$1.99

TIRAMISU Ladyfingers in our house recipe custard, flavored with Kahlua, mascarpone cheese, cocoa and a hint of coffee \$7.79

BEER FLOAT (21+) Right Brain Brewery's CEO Stout and Moomer's Ice Cream \$7.49

POUND CAKE An old Southern recipe from a childhood friend of Elvis' who made it for him every year at Christmas; it was his favorite dessert \$7.29

BOHEMIAN KOLACKY Blanche Novotny Cerny's cream cheese butter cookie with fruit topping \$5.79

MOOMER'S (2 Scoops) Cherries Moobliee, Butter Pecan, Vanilla Flex \$3.99

HOUSE SPECIALS

BOHEMIAN Slow roasted shredded pork loin, apple pork gravy, house caraway sauerkraut, house bread dumplings, house applesauce \$14.99 • ½ \$8.99
The Dumplings & Sauerkraut are prepared using authentic Bohemian recipes from Blanche Novotny Cerny, provided by Ralph & Maureen Cerny of Traverse City, Thank you!

TUE: MEATLOAF real sour cream garlic mashed potatoes, real gravy, vegetable \$11.49 • ½ \$6.99

WED: BOHEMIAN GOULASH Seasoned ground chuck in tomato, onion, garlic, caraway, dill sauce, Bohemian bread dumpling \$10.99 • ½ \$6.49

RED PEPPER BLEU Macaroni, double garlic cream, roasted reds, bleu cheese, mozz, provo, asiago, white cheddar \$11.49 • ½ \$6.99

THU: LASAGNA Burritt's fresh ground chuck, house seasoning, spinach, house marinara, ricotta, mozz, provo, asiago, white cheddar, parmesan
"North's Best" Traverse Magazine \$11.49 • ½ \$6.99

FRI: LAKE MICHIGAN PERCH in house beer batter, house dressing coleslaw, house tartar, fries **"TC's Best!" Traverse Magazine** \$13.99 • ½ \$7.99

SAT: STROGANOFF USDA Choice Beef, mushrooms, onion, house sour cream dill sauce \$12.99

ENTREES

LAKE MICHIGAN PERCH in house beer batter, house dressing coleslaw, house tartar, fries, **"TC's Best!" Traverse Magazine** \$14.99 • ½ \$8.49

SALMON Poached Alaskan filet, lemon caper butter, Yukon gold's, vegetable, fococcia \$15.99

PRIME RIB USDA Choice, sour cream garlic mashed potatoes, vegetable, fococcia \$16.99 • Wed \$14.99

JAMESON STEAK Ball Tip Steak, Jameson mushroom sauce, Yukon gold's, vegetable, fococcia \$13.99

PASTAS

CARBONARA Grilled chicken breast, house double garlic cream, bacon, fresh mushrooms, caramelized onions \$14.99

SPICY Italian sausage, cracked red pepper, house walnut pesto, house marinara \$14.99

FLORENTINE Spinach, fresh mushrooms, house double garlic bleu cheese sauce \$13.99
Chicken +\$4.29 • Steak +\$5.99 • Salmon +\$6.99

VEGGIE Caramelized onions, roasted red peppers, green beans, mushrooms, pesto, olive oil \$12.99

ALFREDO House double garlic cream \$11.99
Chicken +\$4.29 • Steak +\$5.99 • Salmon +\$6.99

SPAGHETTI in house marinara garlic cream \$7.99
Add fresh ground chuck or Italian sausage +\$3.99

BURGERS

SERVED WITH FRIES or COLE SLAW

LIL BO (1/3 lb) \$6.99 • BIG BO (1/2 lb) \$8.49

Our Famous Signature Burger since 1969!

Burritt's Fresh Ground Chuck, hand pattied, charbroiled to desired temperature, served on a toasted corn dusted Kaiser bun

Sweet Fries • Sweet Tots • Onion Rings +\$2.99

"1 of Top 4 Best Burgers in Northern MI" NM3 Magazine and "People's Choice Best Burger in Traverse City" Grand Traverse Insider

BURGER TOPPINGS

Cheddar or Swiss or Provolone	+\$0.50
Beer Cheese or Bleu Cheese	+\$1.00
Deluxe (Lettuce & Tomato)	+\$0.50
Caramelized Onions	+\$0.75
Grilled Mushrooms	+\$0.75
Onion • Pickles • Dill Relish	+\$0.25
Cajun Spice • Jalapenos	+\$0.50
Bacon	\$1.00

OLIVE BURGER (1/2lb) TC's Original Olive Burger!
Sliced green olives, mayo, swiss. Our most popular burger! Often imitated; Never duplicated! **"Best Olive Burger in Traverse City" CVB** \$9.99

LIL OLIVE BURGER (1/3lb) \$8.49



BLACK BEAN OR VEGGIE BURGER \$7.99

TAKE IT HOME!

All of our sauces, dressings and dips are available to take home in 8oz jars. All of our specials can be ordered in large quantity for your dinner party and we can make one of our delicious desserts to go too! • Ask your server!

Discounts are on food & drinks, not on our service
Gratuuity & Sales Tax are excluded. Thank you!

Prices are subject to change without notice

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