

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 (GF)

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

Sand Bar Shrimp & Feta Dip - 9.50
Tender wild caught 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 and tomatoes
served with pita chips in a cast iron skillet

Shrimp & Salmon Cakes - 10.50
Two house shrimp and salmon cakes, pan fried
and topped with pineapple salsa

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

Fried Cauliflower - 7.
Deep fried 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 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

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.
or salmon filet - \$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

Ty Cobb Salad - 12.
Chopped romaine lettuce piled high with grilled chicken
breast, applewood smoked bacon, roma tomatoes,
red onion, avocado and blue cheese crumbles. Served
with a choice of dressing. Who is your Tiger? (GF)
Sub salmon for \$2

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

Greek Salad - 10.
Chopped Romaine lettuce, 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.

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

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

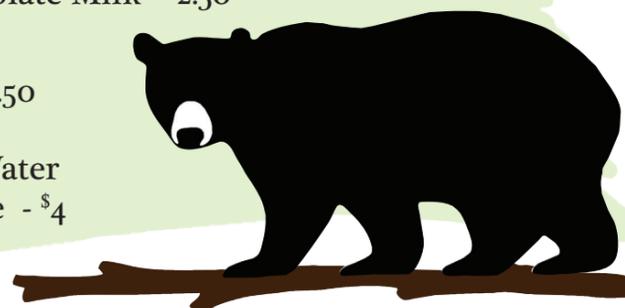
Beverages

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

Milk, Chocolate Milk - \$2.50

Coffee,
Hot Tea - \$1.50

Icelandic Water
1 liter 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.

735 MANITOU ROAD • MANITOU BEACH, MI 49253 • (517) 252-5475 • www.bootjacktavern.com

Boot Jack Tavern MENU

Sandwiches & Handhelds

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

BJT House Brat - 7.

Our housemade bratwurst topped with sauerkraut and house honey mustard served on a toasted bun

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 light rye

Manitou Road Reuben - 11.

Smoked turkey, 1000 island dressing, swiss and coleslaw on light rye

Bahn Mi - 10.

Pulled, hoisin glazed pork topped with pickled vegetables, cilantro, fresh jalapeno, and sirracha mayo served on a baguette

Traverse City Pork Belly Nachos - 13.

A pile of white corn tortilla chips, house rubbed roasted pork belly, pickled cabbage, fresh jalapeno and avocado crema. Enough to share!

Never Say Never Tacos

Three tacos on white corn tortillas with one of the following:

Roasted pork belly - 12. (GF)	Choose two toppings:
Blackened perch - 12.	pico de gallo
Pulled chicken breast - 12. (GF)	pineapple salsa
Mexican style short rib - 13. (GF)	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

Mushroom Swiss Burger - 11.

House burger patty smothered with grilled mushrooms, caramelized onions and topped with aged swiss, our herbed mayonnaise, tomato and lettuce

Cowboy Burger - 11.50.

House burger patty stacked high with applewood smoked bacon, sharp 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, lettuce, tomato and onion

California Chicken Club - 11.

Grilled chicken breast, 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

735 MANITOU ROAD • MANITOU BEACH, MI 49253 • (517) 252-5475 • www.bootjacktavern.com