
APPETIZERS

WILD THANG

An adventurous sampling of spicy venison sausage, rabbit ravioli, salmon pate, and BBQ buffalo balls. 13

BBQ BUFFALO BALLS

Homemade buffalo meatballs basted with Jack Daniel's® BBQ sauce. 9

COCONUT SHRIMP

Tiger shrimp lightly breaded in coconut and deep fried. Served with sweet and sour sauce. 10

MOOSE WINGS

A big helping of hot, spicy, BBQ chicken wings. 10

SPINACH ARTICHOKE DIP

Fresh baked spinach, artichokes, and cheese. Served with Bavarian bread and corn chips. 9

VENISON CHILI

A classic tomato chili with naturally lean venison, garnished with sour cream and scallions. 5.25

CALAMARI STICKS

Lightly breaded, flash fried and finished with a citrus beurre blanc sauce. 10

BRUSSEL SPROUTS

Lightly fried with salt, pepper and Parmesan cheese. 9

SALADS

Served with fresh bread or muffin. Add chicken for 4.99 or add salmon for 6.99 to any salad.

CLASSIC MAURICE

Shredded iceberg lettuce, ham, turkey, Swiss cheese, and gherkins tossed with traditional house-made dressing. Garnished with green olives and a hard boiled egg. 12

CAESAR

Romaine lettuce, croutons, and fresh Parmesan tossed with classic Caesar dressing. Served with fresh bread. 8

BLEU CHEESE HARVEST

Mixed wild greens with Traverse City dried cherries, walnuts, bleu cheese, and raspberry vinaigrette. 11

WARM GRILLED CHICKEN

Warm char-grilled chicken breast on a bed of mixed wild field greens with fresh strawberries, mandarin oranges, toasted almonds, and raspberry vinaigrette. 12

BLACKENED PERCH

Wild field greens topped with blackened perch, bleu cheese, red onion, honey roasted pecans, and basil vinaigrette dressing. 16

BURGERS

All of our buns are baked in-house daily. (**Burgers except chicken are cooked to order*)

Burgers served with French fries or seasoned fries and your choice of lettuce, tomato, pickles and raw or grilled onions. Add cheese (American, Swiss, bleu, pepper jack, Cheddar cheese), applewood smoked bacon, or grilled mushrooms for 1.29 Add sweet potato fries for 1.29



We are among an elite group of restaurants serving **Certified Angus Beef®** brand burgers. Uncompromising standards ensure it's a cut above USDA Prime, Choice and Select, making it the best-tasting beef available!

Your choice of **Certified Angus Beef®** - 9.50 OR **BUFFALO** - 11

HOUGHTON BURGER

Certified Angus Beef® topped with grilled smoked ham and melted Wisconsin Cheddar cheese. 11.50

HANCOCK BURGER

Char-broiled, **Certified Angus Beef®** with bacon, bleu cheese, red onion, and BBQ sauce. 11.50

TRAVERSE CITY CHICKEN BURGER

Ground premium white meat chicken breast that is lightly seasoned and char-broiled. Served with goat cheese, spicy cherry jam, and fresh arugula on a fresh baked wheat bun. Served with sweet potato fries. 10

* Regarding the safety of these items written information is available upon request.* Ask your server about menu items that are cooked to order or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Served with a dill pickle and Better Made® potato chips.

Deluxe served with fries or spicy fries instead of chips add 2.29

Deluxe served with onion rings or sweet potato fries instead of chips add 2.49

HOMEMADE BBQ SANDWICH

Shredded pork, slow roasted for tenderness with our famous BBQ sauce and piled onto an oversized grilled onion roll. A house specialty! 12

SALMON CLUB

Fresh grilled Atlantic salmon with bacon, red onion, lettuce, tomato, and basil pesto sauce on a wheat Kaiser roll. 13.50

TURKEY REUBEN

Smoked turkey with Swiss cheese, coleslaw, and honey mustard on grilled rye bread. 10

CLASSIC CLUB

Applewood smoked bacon, lettuce, tomato, turkey, and ham, plus Swiss and American cheese stacked on white toast. 10

RICKY RICARDO

Grilled ciabatta bread with roasted pork loin, smoked ham, provolone cheese, pickles, mustard and mayo. 10

CHICKEN BREAST SELECTION

Premium chicken breast, char-broiled and finished to your preference. Served with lettuce and tomato on a homemade wheat Kaiser. 10

Add cheese, bacon, or grilled mushrooms for 1.29

BRIE & APPLE GRILLED CHEESE

Cinnamon spiked, fire roasted Fuji apple, fresh arugula, chunky walnuts, Brie and sharp Cheddar, served with sweet potato fries on grilled ciabatta bread. 10

RODEO MELT

Shaved ribeye steak, stuffed in a homemade grilled onion roll with Cheddar cheese, crispy onion rings and horseradish sauce. Served with potato chips and pickle. 12

MEXICAN

CHICKEN BURRITO

Flour tortilla filled with seasoned shredded chicken, refried beans, grilled onions, and cheese. Topped with ranchero sauce, more cheese and tomatoes. Served with refried beans, Mexican rice, lettuce, and sour cream. 11

BEEF OR CHICKEN NACHO

Homemade corn chips buried under cheese, tomatoes, lettuce, and your choice of beef or chicken. Served with a side of salsa and sour cream. 13

CHICKEN OR BEEF QUESADILLA

A grilled flour tortilla stuffed with cheese and tomatoes. Served with refried beans, Mexican rice, and a side of salsa and sour cream. 12 Side of jalapeños 1.29

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FISH & SEAFOOD

Add a house salad for 1.99

HERB SALMON

Fresh Atlantic salmon filet topped with herb butter.
Served with steamed vegetables, fresh bread,
and your choice of potato. 17.50

FISH AND MAC

Flaky cod filet dipped in beer batter and deep fried, paired
with our homemade macaroni and cheese.
Served with coleslaw and tartar sauce. 14

FISH FRY

A generous portion of beer battered, deep fried cod
served with French fries and coleslaw. 13

PERCH DINNER

Canadian lake perch, lightly breaded and golden
fried with fresh steamed vegetables,
redskin potatoes and coleslaw. 19.50

ST. IGNACE SALMON

Atlantic salmon broiled with a tangy, very mild horseradish lemon sauce.
Served with steamed redskin potatoes, vegetables, and fresh baked bread. 17.50

FAVORITES & PASTA

BUFFALOAF

Homemade buffalo meatloaf with buffalo gravy, onions and mushrooms.
Served with homemade mashed potatoes and fresh bread. 14

SHEPHERD'S PIE

A pub fare favorite! Seasoned ground beef and vegetables layered with Swiss cheese and homemade
mashed potatoes. Served with coleslaw and a corn bread muffin. 13

BBQ RIBS

Everything B-B-Q ribs should be! Top of the line baby back ribs, steamed to "fall-off the bone"
tenderness, then char-broiled with our own Jack Daniel's® BBQ sauce. Served with French fries,
corn bread muffin and coleslaw. Full Slab 22 Half Slab 16

JERK CHICKEN PASTA

Fresh grilled chicken marinated in jerk seasoning and served over penne pasta tossed in a creamy
Jamaican sauce and topped with Parmesan cheese. Served with garlic bread. 15

COWBOY MAC

Sharp Cheddar macaroni and cheese with slow cooked pulled BBQ pork. 14.50

PIEROGIES

Classic potato-n-cheese pierogies browned in butter and served over grilled sauerkraut and onions.
Topped with parmesan cheese, scallions and a dollop of sour cream. 12

DESSERTS

HOMEMADE CHOCOLATE CHIP COOKIES

A whole platter full!! Made from scratch and brought to your table while
still warm and chewy. Serves two or more 8

PORCUPINE MOUNTAIN

French vanilla ice cream, whipped cream, fudge brownie, Spanish peanuts, pretzel sticks and hot fudge. 6

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Visit all of our restaurants ...



1 EAST HIGH STREET, METAMORA
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