

NORTHWOODS (One Refill)

Wild Bill's Root Beer • Black Cherry Cream • Cola
Diet Cola • Ginger Ale • Lemonade • Sparkle Up

Other Beverages & Juices

Brewed Ice Tea • Hot Tea • Coffee • Milk
Can Coke • Can Diet Coke • Can 7 Up
Apple • Cranberry • Orange • Grapefruit • Pineapple
No refills on Cans, Milk or Juices

DRAUGHT BEER

LOCAL & MICHIGAN Right Brain • Terra Firma
Shorts • Storm Cloud • Petoskey • Bells

OTHER DRAUGHT BEER

Pilsner Urquell • Guinness • Sierra Nevada Torpedo

BOTTLE BEER

Angry Orchard • Amstel Light • Bass • Bells • Bud
Bud Light • Coors Light • Corona • Fat Tire • Killians
Labatt • Labatt Lite • Miller Lite • PBR • Pulsar
St Pauli Girl (NA) • Stroh's • Stella • Ultra

WINE (8oz Pour)

We serve a glass of wine, not just a swallow!

House Wine Tisdale : Chardonnay • Cabernet • Merlot

Grand Traverse Late Harvest Riesling • Gascon Malbec
Monkey Bay Sauvignon Blanc • Ruffino Pinot Grigio
Blackstar Farms Rose or Red Table Red • Bogle Merlot
William Hill Chardonnay • Toasted Head Chardonnay

FRESH SALADS

TC CHICKEN fresh romaine, charbroiled chicken
breast, *The Cheese Lady* Delft Bleu cheese, walnuts, dried
cherries & cranberries, diced tomato, red cabbage,
onion, house cherry vinaigrette, focaccia **\$15.95**

SPINACH fresh spinach, bacon, *The Cheese Lady* Delft Bleu
cheese crumbles, walnuts, dried cherries & cranberries,
diced tomato, red cabbage, onion, poppy seed dressing,
focaccia **\$15.95 • HALF \$8.95**

CAESAR fresh romaine, house made croutons
parmesan, focaccia **\$8.25 : HALF \$5.75**
Add Chicken **+\$5.95** Add Salmon **+\$8.95**

HOUSE fresh romaine, diced tomato, onion, red
cabbage, house croutons, focaccia **\$8.25 : HALF \$5.75**

House Made Dressings : Balsamic Reduction, Tart Cherry
Vinaigrette, 1000 Island, Ranch, Delft Bleu Cheese **(+\$2.00)**

Other Dressings : Caesar, Italian, Poppy Seed
Extra Dressing **+\$5.50** : Extra Bleu Cheese Dressing **+2.00**

KID'S MENU (10 & Under Only)

GRILLED CHEESE with chips **\$4.25**

TENDERS with fries, House Ranch **\$5.25**

SPAGHETTI house marinara or butter **\$6.25**

APPETIZERS

EGGPLANT grilled, layered with sundried tomatoes,
ricotta, fresh spinach, garlic, topped with house marinara,
house walnut pesto, sprinkle of parmesan, focaccia
"**1 of 42 Irresistible Eats**" *Traverse Magazine* **\$10.25**



CRAB CAKES all claw meat, celery, raw onion, roasted
red peppers, panko bread crumbs, garnish of fresh
spinach, house tartar sauce **\$11.25**

BEER CHEESE sharp cheddar, cracked red pepper, raw
horseradish root dip, minced garlic, Pilsner Urquell,
toll house crackers **\$9.25** *Recipe provided by
George & Judy Prewitt, Thank you!*

GNOCCHI potato dumplings, bacon, caramelized
onions, house double garlic cream sauce, focaccia
Named "**TC's Best**" by *Traverse Magazine* **\$10.25**

MUSSELS chilean blue's steamed in white wine,
butter, garlic, capers, sundried tomatoes, focaccia
Named "**TC's Best**" by our customers **\$13.25**

CALAMARI thick hand cut rings and tentacles, lightly
breaded, warm house marinara, sprinkle of parmesan
Named "**TC's Best**" by *Traverse Magazine* **\$10.25**

TRIANGLES lightly bread real mozzarella, warm house
marinara, parmesan, dab of house walnut pesto **\$9.25**

WINGS Delft Bleu **(+\$2.00)** or Ranch, celery sticks
Franks • House BBQ **\$10.25**

TENDERS with fries, Ranch **\$8.25**

PASTA & FOCCOCIA

CARBOANA chicken breast, caramelized onions,
bacon, mushrooms, double garlic cream sauce **\$18.95**

SPICY Italian sausage, cracked red pepper, house
walnut pesto, house marinara sauce **\$18.95**

VEGGIE caramelized onions, roasted red peppers,
sweet peas, fresh mushrooms, pesto, olive oil **\$14.95**

ALFREDO house double garlic cream sauce **\$13.95**
Add Chicken Breast **+\$5.75** • Italian Sausage **+\$6.95**

SPAGHETTI in house marinara **\$9.95**

Add Seasoned Ground Chuck **+\$5.95** • Italian Sausage **+\$6.95**

SAMMICHES & CHIPS

Ms. Vicki's Sea Salt Kettle Chips

Sub Fries or House Recipe Cole Slaw +\$2.50

BOHAMIE ham, caramelized onions, roasted red peppers, fresh spinach, provolone, sweet garlic mayo, pepper parmesan bread **\$10.25**

TC CHERRY turkey, swiss, fresh spinach, cherry walnut mayonnaise, sour dough bread **"Don't skimp on that mayonnaise, it's delicious!" NCF \$9.25**

EGGPLANT roasted red peppers, provolone, fresh spinach, garlic mayo, pepper parmesan bread **\$9.25**

SWISS n SPINACH on sour dough, cherry walnut mayo **2012 Dairy Festival Grilled Cheese Contest \$8.25**

GRINDER turkey, ham, salami, caramelized onions, banana peppers, provolone, romaine, tomato, balsamic vinaigrette, soft sub bun **"TC's Best Grinder!" \$10.25**

REUBEN corned beef or turkey, Bohemian style sauerkraut, swiss, 1000 Island, dark rye **\$10.25**

PERCH lightly breaded, lettuce, tomato, toasted bun, house recipe tartar **\$10.25**

HOUSE SPECIALS

TRADITIONAL BOHEMIAN PORK DINNER



slow roasted shredded pork loin in apple pork gravy, caraway sauerkraut, house bread dumpling, house made applesauce, dark rye **\$19.75 • ½ \$12.75**

Dumplings & Sauerkraut are prepared using authentic

Bohemian recipes from Blanche Novotny Cerny, provided by Ralph & Maureen Cerny of Traverse City, Thank you!

MI LAKE PERCH light house beer batter, house recipe cole slaw, house tartar, fries **"TC's Best Perch!" Traverse Magazine \$18.25 • ½ \$10.25**



MEATLOAF (Tue) sour cream garlic mashed potatoes, house made gravy, asparagus, focaccia **\$16.25 • ½ \$9.25**

BOHEMIAN GOULASH (Wed) fresh ground chuck, house marinara, house bloody mary mix, caraway, dill, mac noodles, focaccia **\$16.25 • ½ \$9.25**



LASAGNA (Thu) fresh ground chuck, spinach, house marinara, ricotta, four cheese blend, parmesan, focaccia **"North's Best" Traverse Magazine \$16.25 • ½ \$9.25**

STROGANOFF (Sat) USDA prime rib, caramelized onions, fresh sautéed mushrooms, house sour cream dill sauce, focaccia **\$18.75**

FAMOUS OLIVE BURGER!

Featured on

FOOD NETWORK

Sep 2016 - Thank you

Mario Batali &

Michael Symon!

Featured in March 2015

Traverse Magazine

Annual Foodie Issue

THANK YOU MARIO BATALI!

"Best Olive Burger in

Traverse City" CVB

TC's Original Olive Burger!

Burrirt's Fresh Ground Chuck,

hand pattied, char broiled,

sliced green olives, mayo, melted swiss, toasted bun. Our

most popular burger! Often imitated; Never duplicated!

Comes with Fries or House Recipe Cole Slaw **\$11.50**

Lettuce & Tomato not Included



Photo: NA Freund

04/08/15 7:45p

BURGER & FRIES

Or Substitute House Recipe Cole Slaw

Our Famous Signature Burger since 1969!

Burrirt's Fresh Ground Chuck, hand pattied,

charbroiled, toasted bun **\$9.25**

Cheddar or Swiss or Provolone	+\$5.50
Bleu Cheese 2oz (The Cheese Lady)	+\$2.50
Beer Cheese (See Appetizers)	+\$1.25
Deluxe (Lettuce :Tomato)	+\$5.50
Onion or Pickle or Relish	+\$2.25
Caramelized Onions or Grill Mushrooms	+\$1.25
Crisp Bacon	+\$1.25

HOUSE DESSERTS

CHERRY BREAD PUDDING dried cherries, dried cranberries, golden raisins, local bread, local farm fresh eggs **"Featured on Food Network Sep 2016" & Named "TC's Best Cherry Bread Pudding!" NCF \$9.25**

APPLE CRISP local apples, cinnamon, ole fashioned crumble topping **"TC's Best Crisp" \$9.25**

CARROT CAKE super moist and oh so delicious, topped with cream cheese butter frosting **\$9.25**

CHOCOLATE CHIP CAKE chocolate frosting **\$9.25**

TIRAMISU ladyfingers in Baileys, Brandy, Frangelico, Kahlua, mascarpone cheese custard, coco **\$9.25**

ELVIS POUND CAKE an ole Southern recipe from a childhood friend of Elvis' who made it for him every year at Christmas; it was his favorite dessert **\$9.25**

BOHEMIAN KOLACKY Blanche Novotny Cerny's cream cheese butter cookie with fruit topping **\$8.25**

MILK & HONEY CAFÉ VANILLA ICE CREAM (2 Scoops) locally made with 100% local ingredients **\$5.50**