

Appetizers

Chicken Quesadilla

Sliced chicken, onions, bell peppers and blended cheeses in a grilled flour tortilla with sour cream and salsa.

\$8

Buffalo Chicken Wings

Seasoned wings tossed in our classic hot sauce with crisp vegetables and bleu cheese dip.

6 Wings \$8.75 12 Wings \$13

Mediterranean Brushetta

Charred pita bread with basil pesto, blended cheeses, portabella mushrooms, roasted peppers and roma tomatoes served with marinated artichoke salad.

\$8.75

Soups & Salads

Caesar Salad

Crisp cut romaine tossed with garlic croutons, classic Caesar dressing and parmesan cheese. Garnished with tomato and red onion.

\$7 Add Chicken \$10

Side Salads

Garden \$3

Caesar \$3

Greek \$4



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Classic Greek Salad

Hard greens, kalamata olives, feta cheese, sliced beets, mild peppers, red onion, ripe tomato and house made Greek dressing.

\$ 7.50 Add Chicken \$ 10

Soups Of The Day

Always house made.
Cup \$ 3 Bowl \$ 4.50

Northern Woods Salad

Blended greens with Italian bleu cheese, smoked bacon, Michigan dried cherries, toasted almonds, grilled apples, sweet carrots and red onion.

\$ 8 Add Chicken \$11

Baked Swiss Onion

Stewed sweet onions in a rich bur-gundy beef broth with garlic crou-tons and bubbling Swiss cheese.

\$5



Specialty Burgers & Sandwiches

Our six ounce burgers are hand crafted and supplied by Dowkers Meat Market Gaylord, Michigan
Burgers and Sandwiches served with coleslaw, and garlic dill pickle.

Add house made French fries for \$2

Crazy Burger*

Our herb seasoned patty on a grilled Kaiser roll topped with lettuce, sliced tomato, house made French fries, bleu cheese and coleslaw.

\$8

All American Burger*

Herb seasoned and char grilled served on a toasted Kaiser roll with your choice of cheese, Swiss, American Cheddar, Italian Bleu or Pepper Jack, garnished with lettuce, tomato and onion.

| Single | Double | Triple |
|--------|--------|--------|
| \$7.25 | \$9.50 | \$11 |

Crispy Chicken Wrap

Crisp tenders, bistro sauce, cheddar cheese, bacon, lettuce and tomato in a grilled flour tortilla.

\$9

Smokey Burger*

Featuring cheddar cheese, smoked bacon, Kentucky bourbon barbeque sauce and spicy fried onions on a grilled Kaiser roll.

\$9

Fun Guy Burger*

Loaded up with sliced grilled portabella mushrooms and double baby Swiss cheese, garnished with lettuce, tomato and onion.

\$9

California Chicken Club

Char-grilled chicken with pepper jack cheese and olive chimichurri on a grilled Kaiser roll. Garnished with lettuce, tomato and avocado. Served with garden salsa.

\$9

Bistro Burger*

Grilled colossal onions, roasted peppers and Italian bleu cheese on a grilled Kaiser roll with a bistro dipping sauce.

\$8.25

“House Favorite”

Wet Burrito

Stewed onions and seasoned ground beef loaded with melted cheese, tomato, green onion, black olives and jalapeño. Served with sour cream and garden salsa.

\$12

Tilapia Po-Boy

Lightly dusted and pan fried served on a kaiser roll. Topped with lettuce, tomato and creamy coleslaw.

\$8.75

Grilled Chicken Ranch Pizza

Ranch sauce, cheddar and mozzarella, bacon, chicken, green peppers, ripe olives, and tomato.

\$13

Pizza

Meat Lovers

Pizza

Bacon, ham, Italian sausage and pepperoni.

\$15

Garden Vegetable Pizza

Pesto, spinach, roasted garlic, mozzarella and feta cheese, tomato, artichoke hearts and julienne carrots.

\$13

Create Your own Pizza \$9

Toppings \$1.50 ~ Italian sausage, pepperoni, ham, bacon, onions, roasted garlic, green peppers, mushrooms, pineapple, black olives, mild peppers, anchovies, tomato, jalapenos, chicken.

Supreme Pizza

Pepperoni, Italian sausage, onions, mushrooms, and green peppers.

\$14



Jeff Schneider

Food & Beverage Director

John Kaye

Executive Chef

Michaywé Inn the Woods

Premium Wines by the Glass

Glass \$6.50

Bottle \$24

Good Harbor, Riesling (Late Harvest, Leelanau Peninsula, Michigan)

Veramonte, Sauvignon Blanc (Casablanca Valley, Chile)

14 Hands, Chardonnay (Washington, State)

14 Hands, Cabernet (Washington, State)

14 Hands, Merlot (Washington, State)

Cline, Zinfandel (California)

Martinis \$7

Sour Apple ~ Apple Pucker, Absolut Citron and a splash of sour mix.

Lemon Drop ~ Absolut Citron, Triple sec, splash of lemonade with a sugar rim.

Pink Lemonade ~ Absolut Citron, Chambord, splash of lemonade.

Jack Lemon ~ Jack Daniels, Triple sec, sour mix and Sprite.

French ~ Grey Goose, Chambord, Grand Marnier and a splash of pineapple juice.

Nuts & Berries ~ Frangelico, Chambord and a splash of cranberry juice.

Colorado Bulltini ~ Absolut, Kahlua, with a splash of cream and Coke.

Cosmopolitan ~ Please, by now you should know what's in it.

Georgia Peach ~ Absolut, peach schnapps, orange and cranberry juice.

Hot Drinks \$6

Wooly Mitten ~ Baileys, Frangelico, Crème de Cacao, coffee and whipped cream.

Spanish Coffee ~ Brandy, Kahlua, Grand Marnier, coffee and whipped cream.

Nutty Irishman ~ Baileys, Frangelico, coffee and whipped cream.

Chocolate Raspberry Forest ~ Chambord, Kahlua, vodka, hot chocolate and whipped cream.

Beautiful Coffee ~ Grand Marnier, B&B, coffee and whipped cream.

Baileys Mint Kiss ~ Peppermint schnapps, Baileys, coffee and whipped cream.

B 52 ~ Kahlua, Baileys, Grand Marnier, coffee and whipped cream.

B 57 ~ Kahlua, Baileys, Crown Royal, coffee and whipped cream.