

## Appetizers

**Cheese & Ale Spread**  
with roasted garlic, chives, baguette, crackers \$10

**Blackened Tenderloin Tips\***  
tips of beef, skillet-blackened in Cajun spices, flamed in Bourbon, finished in Cajun cream sauce \$15

**Mariner-Style Mussels**  
steamed black mussels with lemon, garlic, white wine and fresh tomatoes \$17

**Scotch Egg**  
classic pub snack - boiled egg wrapped in spicy fried sausage, served with mustard sauce \$8

**Calamari Americaine**  
cherry peppers, banana peppers, garlic, lemon emulsion \$15

**Roadhouse Buffalo Wings**  
with celery and bleu cheese \$16

**Chicken Tenders**  
served buffalo-style or with barbecue sauce \$11

**Hand-Battered Onion Rings** \$8

**Hand-Battered Mushrooms** \$8

**Thin-cut French Fries** \$6

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**New England Clam Chowder** \$6 / \$9  
**Caribbean Seafood Chowder** \$6 / \$9  
**Homemade Chili** \$6 / \$9  
**Baked Onion Soup au Gratin** \$11

# Bill of Fare

**Redcoat  
Tavern**

ale house - wine bar - gastropub  
est. 1972

## Salads

### Tavern Salad

Amish chicken breast, baby greens, sundried cherries, port-poached pear, Stilton-hazelnut terrine, red onion, tomato, raspberry-port vinaigrette \$18

### Cobb Salad

chopped watercress, greens, boiled egg, avocado, chicken, bacon, scallions, tomato, and blue cheese tossed with Cobb dressing \$18

### Coleslaw

our famous creamy, chopped slaw \$4

### Salad Rustique

cucumber, roasted beets, Bulgarian feta, calamata olives, watercress, tomato, grilled chicken, lemon-herb dressing \$18

### Classic Caesar Salad \$12

grilled chicken breast + \$8  
blackened salmon + \$10

### Iceberg Wedge

tomatoes, cucumber, red onion, chopped bacon, blue cheese dressing \$8

## The Original Redcoat Special Hamburger\*

THE CLASSIC: half pound of freshly ground proprietary blend beef, tomato, shredded lettuce, Special Sauce, toasted sesame bun \$17

### MODIFICATIONS

SHARP AMERICAN  
SMOKY GHOST PEPPER  
SWISS  
CHEDDAR  
AMISH BLUE  
SMOKED GOUDA  
MONTEREY JACK  
PROVOLONE  
BACON  
FRIED EGG  
SAUTEED SHROOMS

RAW ONION  
GRILLED ONION  
BURNT ONION  
GUACAMOLE  
SLICED AVOCADO  
PICO DE GALLO  
FRESH JALAPENOS  
PICKLED JALAPENOS  
BANANA PEPPERS  
CHOPPED OLIVES  
BLACKENED

ZIP SAUCE  
TRUFFLE AIOLI  
MAYONNAISE  
DIJON MUSTARD  
RUSSIAN DRESSING  
BARBECUE SAUCE  
BRIOCHE BUN  
ONION ROLL  
BAGUETTE  
GRILLED RYE  
PUMPERNICKEL

\*Most items involve an extra charge

We are pleased to offer ground Certified Piedmontese Beef as a healthy, flavorful alternative to our traditional burger. This breed of cattle is naturally low in fat. With less than 2 grams of fat, these burgers are lower in fat, calories, and cholesterol than chicken or salmon. Substitute Piedmontese beef for \$4.

### THE BRASSERIE BURGER

Named Metro-Detroit's #1 Gourmet burger by the Detroit Free Press. Half pound ground beef patty, bacon, caramelized onions, Swiss cheese, tomato, watercress, Dijon mustard-mayonnaise, toasted brioche bun \$20

## Sandwiches

### The Cubano

ham, smoked pork, pickles, Swiss cheese, mustard and mayonnaise on press-grilled Cuban bread \$16

### The Chesapeake

fresh mahi mahi, blackened or fried, lettuce, tomato, onion, sesame bun, tartar sauce and lemon \$15

### The Mount Vernon

our famous ham and cheese sandwich made with baked Virginia ham, double melted Swiss and special sauce on a fresh onion roll \$12  
- to substitute honey roasted turkey breast add \$2

### The Philadelphia

roast beef, sauteed peppers and onions, mushrooms, Monterey Jack, and zip sauce, hoagie bun \$15

### The Cornwallis

corned beef stacked on seeded rye with Swiss cheese, coleslaw and Russian dressing \$17

### Continental Reuben

corned beef, sauerkraut, and Swiss cheese, press-grilled on rye \$17

## Entrées

### English-Style Fish & Chips

battered cod with thin cut fries and coleslaw, malt vinegar served upon request \$21

**Mac & Cheese**  
blend of three cheeses  
\$13

### Filet Mignon\*

zip sauce, grilled mushrooms, garlic-mashed potatoes \$35

### Shepherd's Pie

seasoned ground beef pie, topped with garlic-mashed potato gratin \$18

### Jumbo Shrimp Dinner

hand-battered, served with French fries, cocktail sauce, and coleslaw \$24

### Traditional English Prime Rib Dinner\*

au jus, oven-browned potatoes, Yorkshire pudding, horseradish sauce  
petite cut \$29 large cut \$38

(AVAILABLE THURSDAY - SATURDAY, AFTER 5 PM)

Potato choices: french fries, garlic-mashed, redskins, oven-roasted, scallion-pecan rice

## Homemade Desserts - \$11

**Olde Florida Key Lime Pie**

**Creme Brulee**

**Raspberry-Pecan Bread  
Pudding**  
with white chocolate sauce

**Ice Cream Burger**  
chocolate chip cookie buns,  
vanilla ice cream, Sanders hot fudge

**Pot du Creme**  
chocolate super-pudding

**Hot Fudge Cream Puff**

\*The State of Michigan requires that all restaurants inform customers that "eating raw or undercooked meat, seafood, or shellfish may increase your risk of food borne illness." For your safety, we would further like to point out that eating solid foods increases your risk of choking and that walking upright increases your risk of falling.