

APPETIZERS

PCYC BLOODY MARY \$13

ABSOLUT PEPPAR, HOUSE MADE MARY MIX, CHEESEBURGER SLIDER, TAVERN WING & GHERKIN

DYNAMITE SHRIMP \$11

FLASH FRIED WITH PICKLED CUCUMBERS, SCALLIONS & SESAME SEEDS

🍴 TAVERN WINGS \$11

FRIED & GRILLED WITH TAVERN SAUCE

ALSO AVAILABLE IN HONEY BBQ OR BUFFALO STYLE WITH CREAMY BLEU CHEESE & CELERY

SEAFOOD POUTINE \$16

WITH LOBSTER, SHRIMP, SCALLOPS, TOMATOES, CHEESE CURDS & FRENCH FRIES

🍴 STEAK & ROASTED MUSHROOM SKILLET* \$14

WITH HERB BOURSIN CHEESE

BUTTERMILK BREADED CHICKEN TENDERS \$10

WITH BBQ OR BERGMAN SAUCE

🍴 OYSTERS*

FRESHLY SHUCKED HALF DOZEN \$14 DOZEN \$27

THREE CHEESE BAKED HALF DOZEN \$16 DOZEN \$29

BAKED CHEESE & JALAPENO HALF DOZEN \$17 DOZEN \$31

SOUP & SALAD

JAMES BEARD CLAM CHOWDER \$7

🍴 JLH MAURICE \$14

CHOPPED GREENS, HAM, TURKEY, SWEET GHERKINS, SWISS CHEESE & CLASSIC MAURICE DRESSING

🍴 MOM'S MAHI SALAD \$16

ARTISAN GREENS, FRESH PINEAPPLE, GOLDEN RAISINS, DRIED CHERRIES,
SLICED ALMONDS & GINGER LIME VINAIGRETTE

SIDE SALAD WITHOUT MAHI \$6

🍴 306 BLACKENED CHICKEN SALAD \$14

WITH GARDEN GREENS, BLEU CHEESE, CRISP BACON, TOMATO,
SLICED EGG & CREAMY HONEY TARRAGON DRESSING

SIDE SALAD WITHOUT CHICKEN \$6

TACOS

ADD A TACO TO ANY ENTRÉE FOR \$6

🍴 GROUPER TACOS (2) \$14

FLASH FRIED OR CAJUN SPICED WITH PICO DE GALLO, CILANTRO,
HAVARTI, SLAW, TOMATO, AVOCADO & SWEET CHILI

DYNAMITE SHRIMP TACOS (2) \$14

SHREDDED LETTUCE, CILANTRO, PICKLED CUCUMBER, SCALLIONS & SESAME SEEDS

🍴 THE VEGOMATIC TACOS (2) \$12

SHREDDED CABBAGE, BLACK BEANS, ROASTED CORN, GRILLED MUSHROOMS
& ONIONS, TOMATO, CARROT, CILANTRO & SWEET CHILI AVOCADO SAUCE

SANDWICHES

KNUCKLE SANDWICH \$19

LOBSTER, HAVARTI, CREAMY SLAW & RUSSIAN DRESSING ON DELI RYE

SOUTHERN FRIED CHICKEN SANDWICH \$13

WITH PICKLES, BUTTERMILK HERB MAYO & LETTUCE

NASHVILLE HOT \$13

CRISPY CHICKEN, NASHVILLE HOT SAUCE, DILL PICKLES

GRILLED CAPRESE \$12

WITH BUFFALO MOZZARELLA, GRUYERE, FRESH BASIL,
SLICED TOMATO & COARSE GROUND MUSTARD ON SOURDOUGH

FLASH FRIED PERCH SANDWICH \$15

CRISPY FRIED WITH LETTUCE, TOMATO & PCYC
TARTAR ON A BUTTERED BRIOCHE BUN

FRIED PB+J \$13

WITH CREAMY PEANUT BUTTER &
RASPBERRY PRESERVES ON ARTISAN BREAD WITH POWDERED SUGAR

THE HOOSIER \$14

CRISPY PORK LOIN, GEM LETTUCE, MARINATED TOMATO &
GARLIC MAYO ON BUTTER GRILLED BRIOCHE BUN

🍴 GLUTEN FREE PREPARATION AVAILABLE BY REQUEST

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BURGERS & SLIDERS

1-2-3 BURGER* \$9 \$13 \$15

BUTTER GRILLED WITH CHEESE, LETTUCE, TOMATO, PICKLE & EXCALIBUR MAYO

THAI TUNA BURGER* \$16

MARINATED CUCUMBER, RED ONION & CILANTRO WITH CHILE LIME MAYO

ROADHOUSE TURKEY BURGER \$14

ON SOURDOUGH WITH CARAMELIZED ONION, CINNAMON APPLE, MELTED BRIE & APPLE DIJON MAYO

CHOPPED RIBEYE SLIDERS* (2) \$12

WITH ONIONS, GREEN PEPPER, CREAMY HAVARTI & EXCALIBUR MAYO

YACHT CLUB MAIN PLATES

TAKI MAC & CHEESE \$16

A BLEND OF TILLAMOOK, ASIAGO, PINCONNING & BELLAVITANO CHEESE
BAKED WITH TAKIS CRUMBS

🍴 SHRIMP & GRITS \$17

SAUTÉED GARLIC SHRIMP SERVED WITH ANDOUILLE SAUSAGE & WHITE CHEDDAR GRITS

GRILLED MAHI \$19

ON BED OF FRIED GREEN TOMATOES WITH CORN, ANDOUILLE SAUSAGE,
PEPPERS & CREAMY CREOLE SAUCE

FISH & CHIP BASKET \$18

WALLEYE OR PERCH

STEAK & FRIES* \$35

18 OUNCE BONE-IN RIBEYE SERVED WITH HERB BUTTER, GARLIC MAYO & SEASONED FRIES

SIDES

TACOS, SANDWICHES & BURGERS SERVED WITH HAND CUT, SEASONED CHIPS.
SUBSTITUTE SEASONED FRIES FOR \$2

BASKET OF CHIPS \$3

SEASONED FRIES \$4

MINI TAKI MAC \$6

GARLIC HERB MONKEY BREAD \$5

WINE

ON TAP: PINOT GRIGIO OR PINOT NOIR, TOSCHI 6 OZ \$7 9 OZ \$10

SANGRIA, RED OR WHITE GLASS \$6 CARAFE \$20

RAYLAN'S RED BLUEBERRY POMEGRANATE RIA GLASS \$8

GIVEN'S WHITE PEACH GRIA GLASS \$8

FANCY'S FLOATER FOR RED SANGRIA, MORE BOOZE, BOLDER TASTE, \$1

SPARKLING, CHANDON SPLIT \$15

ROSE, LOS DOS 6 OZ \$8 9 OZ \$12 BTL \$31

RIESLING, BLACKSTAR FARMS 6 OZ \$10 9 OZ \$15 BTL \$37

SAUVIGNON BLANC, BABICH 6 OZ \$10 9 OZ \$15 BTL \$37

CHARDONNAY, ANGELINE 6 OZ \$8 9 OZ \$12 BTL \$31

CHARDONNAY, FRANCISCAN 6 OZ \$11 9 OZ \$16 BTL \$42

PINOT NOIR, SEA SUN 6 OZ \$10 9 OZ \$15 BTL \$37

MALBEC, RENAGER 6 OZ \$10 9 OZ \$15 BTL \$37

CABERNET SAUVIGNON, AVALON 6 OZ \$8 9 OZ \$12 BTL \$31

CABERNET SAUVIGNON, BONANZA 6 OZ \$11 9 OZ \$16 BTL \$42

RED BLEND, CONUNDRUM 6 OZ \$10 9 OZ \$15 BTL \$37

NON ALCOHOLIC BEVERAGES

FOUNTAIN COKE, DIET COKE, SPRITE, VERNOR-S \$3

LEMONADE, HOT OR ICED TEA, COFFEE \$3

BOTTLED ROOT BEER \$3.50 SAN PELLEGRINO \$4

FIRST MATES

INCLUDES FOUNTAIN BEVERAGE FOR KID'S 10 & UNDER \$8

MAC & CHEESE ↴ CHEESEBURGER & FRIES

CHICKEN TENDERS & FRIES

DESSERT

MAGIC BAR SUNDAE \$6

COCONUT, WALNUTS, PECANS, CHOCOLATE CHIPS, ICE CREAM & HOT FUDGE

MONKEY BREAD \$6

BAKED WITH CINNAMON SUGAR

VERNOR'S OR ROOTBEER FLOAT \$5



LAWNMOWER LUNCH \$10

AVAILABLE DAILY UNTIL 5PM

SINGLE BURGER*, FRIES & 16 OZ LAWMOWER BEER

OR FOUNTAIN BEVERAGE

PROUDLY OWNED & OPERATED BY

THE KRUSE FAMILY

PROPRIETOR

PATRICK JONES

KITCHEN MANAGER

STEVE DUNGAN

613 N MAIN ST, ROCHESTER, MI ↴ 248-923-2056