

What's Special at Zukey Lake Tavern?

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Ribs, Chicken & Pizza Buffet <i>"All U Can Eat"</i> 4PM-9PM With Soup & Salad Bar \$10.95 Seniors \$7.95 (11 yrs. & Under) \$5.95	Lobster Tail Tuesdays! <i>Twin 6oz. Lobster Tails</i> Dinner or Surf & Turf Our 8 oz. Sirloin Steak & 6 oz. Lobster Tail \$21.95 Dine In Only!	FREE T-Shirt with a Large Super Special or Large Specialty Pizza	Prime Rib Dinner ***** 10 oz. Cut \$15.95 ***** 14 oz. Cut \$18.95 ***** Available (After 4 PM)	Ossobucco 24 oz. Pork Shank \$17.95 ***** Fish & Chips <i>Beer Battered Icelandic Cod</i> \$13.95	Ossobucco 24 oz. Pork Shank \$17.95 ***** #1 Combo Half Slab <i>Babyback</i> BBQ Ribs & 1/2 Chicken \$18.95	<i>"All U Can Eat"</i> Breakfast Buffet With Fresh Fruit & Salad Bar Omelet Stations 10 AM-2PM \$9.95 11 Yrs. & Under \$4.95 ***** Ossobucco 24 oz. Pork Shank \$17.95

The above "Dinners" are served with choice of potato, House Salad or coleslaw. Substitute a "Mini" Caesar salad--\$2.50

Appetizers

Bavarian Pretzel Dippers- Jumbo Soft Pretzels baked then flash fried and served with beer cheese and spicy mustard for dipping.
\$6.95

Shrimp Appetizer-4 fried or Coconut shrimp **\$6.95**

Stuffed Portabella-Chef Mike's famous Crab stuffed Portabella mushroom cap topped with a creamy Lobster Dill sauce. **\$7.95**

Steamed Mussels- A generous portion of fresh Mussels steamed in a Garlic butter wine sauce. Also available "Hot & Spicy" in Chef Mike's spicy Louisiana sauce.
\$9.95

Calamari-Flash fried Calamari rings topped with sautéed scallions, tomatoes & garlic in a white wine butter sauce. **\$8.95**

Toasted Ravioli-Breaded Jalapeno and cheese filled Ravioli, flash fried and

Hot Spinach and Artichoke Dip-Creamy Spinach and Artichoke dip topped with Parmesan cheese and served in a freshly baked bread bowl surrounded with tortilla chips. **\$7.95**

Chef's Buffalo Wing's-A hearty portion of flash fried wings tossed in a zesty buffalo sauce & served with celery sticks & blue cheese dressing. **\$8.95**

Salads

Chef Salad- House greens topped with ham, turkey, slices of Swiss and Cheddar cheese, hard boiled eggs, bacon and tomatoes. **\$ 9.95**

Cobb Salad- Monterey Jack & Blue Cheese, bacon, black olives, hard boiled eggs, tomatoes, and strips of chicken over blended lettuce. **\$10.95**

Fajita Salad- A blend of lettuce, Monterey Jack cheese, green peppers, onion, hard boiled eggs, bacon, and tomatoes with seasoned Fajita chicken **\$ 9.95**
 with 8 oz. Sirloin steak **\$15.95**

Greek Salad- Blended lettuce, red onion, tomatoes, Kalamata olives, sliced beets, yellow pepper rings, and Feta cheese **\$ 8.95**

Tex-Mex Taco Salad-Seasoned ground beef, black olives, tomatoes and Cheddar Jack cheese over a bed of lettuce and surrounded with tortilla chips. Served with Chipotle Lime dressing. **\$ 8.95**

Traditional Caesar- Crisp Romaine, seasoned croutons and Parmesan tossed with authentic Caesar dressing and topped with shaved aged Parmesan. **\$ 8.75**

Mini Caesar Salad **\$ 6.25**

Grilled Chicken Caesar Salad **\$11.95**

Grilled Salmon Caesar Salad **\$15.95**

Black and Bleu Caesar Salad
 Add an 8oz. Center Cut Sirloin steak and crumbled Bleu Cheese to our traditional Caesar **\$15.95**

House Salad **\$ 3.95**

Cole Slaw- small side .75 Large **\$ 1.95**

Dressings: Italian, French, Thousand Isle, Ranch, Caesar, Honey Mustard, Raspberry Vinaigrette, Blue Cheese, Balsamic Vinaigrette & Low Fat Ranch or Italian

Tex-Mex

Mexican Potatoes-A generous platter of potato wedges, topped with Monterey Jack cheese then covered with chili. **\$7.95**

Wet Burrito-A large beef & bean burrito topped with a blend of cheese and covered with Mexican chili. We surround it with wedge fries. It's a meal! **\$8.95**

Chimichangas-Two flour tortillas stuffed with onions, cheese, & shredded chicken. Topped with our Mexican chili, lettuce and tomatoes, then surrounded with wedge fries. **\$8.95**

Chicken Nachos-Freshly baked tortilla chips topped with Monterey Jack cheese, blackened strips of fajita chicken, lettuce & tomatoes. **\$8.95**

Nacho Supreme-Home made tortilla chips, spicy Nacho cheese sauce, seasoned ground beef, onions, green peppers, black olives, and Jalapenos. **\$8.95**

Mexican Nachos-A generous platter of tortilla chips topped with Monterey Jack cheese then covered with Mexican Chili, onions and ground beef. **\$8.95**

Cheese Nachos-A large platter of tortilla chips smothered in a spicy Nacho cheese sauce. **\$7.25**

(Add additional items for 75¢ each)

Dinners

All Dinners Include: Steamed vegetable or choice of potato, (Sweet potato, Bake potato, Wedge fries, French fries, Roasted Rosemary potatoes) and House salad or coleslaw.

Substitute a "Mini" Caesar Salad for the House Salad- additional \$2.50

Combination Ribs & Chicken

#1 Combo- ½ Slab Ribs & ½ Roasted Chicken \$19.95

#2 Combo- Full Slab Ribs & ½ Roasted Chicken \$24.95

(Chicken can also be served BBQ or Blackened)

Half Slab Baby Back Ribs \$14.95

Full Slab Baby Back Ribs \$19.95

Half Roasted Chicken Dinner (Can also be served BBQ or Blackened) \$12.95

12 oz. N.Y. Strip Steak \$19.95

12 oz. N.Y. Strip Steak & (4) Jumbo or Coconut Shrimp \$24.95

16 oz. Cowboy Steak (1lb. Choice Ribeye steak grilled to order) \$22.95

16 oz. Cowboy Steak & (4) Jumbo or Coconut Shrimp \$27.95

8 oz. Center Cut Sirloin Steak \$16.95

8 oz. Sirloin Steak & (4) Jumbo or Coconut Shrimp \$21.95

Boneless Pork Chops (two 8 oz. Chops) \$15.95

(Chops are available: grilled, blackened, or BBQ style)

Jumbo Fried Shrimp or Butterfly Coconut Shrimp (7 piece) \$14.95

21 pc. Shrimp Dinner \$ 9.95

Chef's Specialties (available after 4pm)

Shrimp Scampi- Fresh Jumbo Shrimp sautéed with scallions, tomatoes & garlic in a Parmesan butter wine sauce served on a bed of Linguini pasta \$17.95

Chicken Marsala- Pan seared breast of chicken topped with Bell peppers, onions & mushrooms in a creamy Marsala wine sauce. \$16.95

Southwest Chicken Pasta- Tender strips of chicken sautéed with Bell peppers, onions & mushrooms in a spicy Madeira wine sauce and tossed with Linguini pasta. \$15.95

Smokehouse Pasta- Filet Mignon sautéed with caramelized onions, mushrooms, tomatoes & spinach in a rich Gouda cream sauce tossed with Penne pasta & Parmesan cheese. House salad or coleslaw \$18.95

New England Crab Cakes-Chef Mike's homemade Crab Cakes grilled to perfection & topped with a creamy Lobster Dill sauce. \$17.95

Fish

Fish & Chips- Jumbo beer battered Icelandic Cod, flash fried and served with fries & coleslaw. \$13.95

Whitefish- Lake Superior Whitefish, delicately broiled & topped with Lemon Capers Buerr Blanc.
(Choice of potato and House salad or coleslaw) \$17.95

Chilean Salmon- Delicately broiled with Lemon Herb seasoning.
(Choice of potato and House salad or coleslaw) \$17.95

Lake Perch- Fresh lake Perch, pan fried & topped with a Lemon Capers Buerr Blanc. (Choice of potato and House salad or coleslaw)

-- Michigan Food Code Warning--

Ask your server about menu items that are cooked to order or served raw. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

Burgers & Sandwiches

(Served with Homemade chips & pickle)

Zukey Lake Tavern features Knight's Market finest quality ground Sirloin for all our burgers.

French Fries or Wedge Fries **\$2.75 extra**

Deluxe with fries & coleslaw **\$3.25 extra**

¼ lb. Sirloin Burger (Cheese 50¢) \$5.25

½ lb. Sirloin Burger (Cheese 50¢) \$8.95

(New) *Sriracha Bourbon Burger*

½ pound Sirloin burger smothered in a Sriracha bourbon sauce and topped with sautéed onions, mushrooms, Cherrywood bacon and Pepper Jack cheese on a Brioche bun. \$9.95

(New) *Portabella Burger*

½ lb. Sirloin patty topped with a grilled Portabella mushroom, Mozzarella cheese and a fried onion ring. \$9.50

(New) *Smokehouse Burger*

½ lb. Sirloin burger covered with grilled onions, cherrywood bacon, BBQ sauce and smoked Gouda cheese \$9.50

Zukey Melt

½ lb. Sirloin patty covered with Swiss cheese and grilled onions on toasted rye. \$8.75

Chili Burger

½ lb. Sirloin burger served open faced on Rye with a scoop of chili, onions & Cheddar cheese \$8.75

Tavern Burger

½ lb. Sirloin burger covered with Swiss cheese, cherrywood smoked Bacon, mushrooms, lettuce, tomato, & mayo \$9.95

Garden Burger

A meatless, low fat, low in soy patty-grilled and served on a Kaiser roll with your choice of toppings. \$7.95

Turkey Burger

100% ground turkey patty, grilled and served on a Kaiser roll with your choice of toppings. \$7.95

Jumbo Hot Dogs

¼ lb. Dearborn Hot Dog \$4.50

¼ lb. Chili Dog \$4.95

(New) *“THE CUBAN” Sandwich*

Smoked pork, Dearborn ham, Swiss cheese, sliced pickles & mustard piled high on a fresh Cuban bun then grilled to perfection. \$ 9.75

(New) *Asiago Chicken Sandwich*

A char-grilled breast of chicken topped with our creamy Asiago cheese pate', Cherrywood bacon, exotic greens and Roma tomatoes served on a Kaiser roll \$ 9.75

Prime Dip Sandwich

Thin slices of roasted Prime Rib and Swiss cheese served on a French roll with Au-Jus for dipping. \$10.95

“Mile High” Turkey Club

Triple deck sandwich stacked with sliced turkey, cherrywood smoked bacon, Swiss cheese, lettuce, tomato, & mayo. \$ 8.95

BBQ Chicken Sandwich

Breast of chicken, BBQ sauce, Swiss cheese, cherrywood smoked bacon and mushrooms on a Kaiser roll. \$ 8.75

Corned Beef Reuben

Thinly sliced & stacked high on grilled Rye bread with Swiss cheese, homemade sauerkraut, and a side of Thousand Isle dressing \$ 8.95

Turkey Reuben

Thinly sliced & stacked high on grilled Rye with Swiss cheese, homemade coleslaw and a side of Thousand Isle dressing \$ 8.95

Fish Sandwich

Beer battered Cod served on a Kaiser roll with lettuce, tomato & a side of tarter sauce. \$ 7.95

-Texas Steakhouse Chili-

Made hot & spicy with Chorizo Sausage, Ground Sirloin & Prime Rib
Cup-\$3.95 Bowl \$4.95

Served in a
Homemade Bread Bowl w/cheese \$ 6.95

Soup of the Day Bowl \$3.75 Cup \$2.75

Tavern Munchies

Bavarian Pretzel Dippers	\$6.95
Chips & Salsa	\$4.95
Onion Rings	\$4.25
Mini Tacos & Fries (12)	\$7.95
Mozzarella Sticks & Fries (7)	\$7.95
Chicken Breast Strips & Fries	\$7.95
Breaded Wing Dings & Fries (Hot or Regular) (10)	\$9.95
Cheddar & Bacon Skins (6)	\$7.95

Oven Baked Garlic Breadsticks

\$6.95

with Mozzarella Cheese add \$2

9" **"Gluten Free"** Pizzas
are now available.
Choose your toppings!

Zukey Lake Tavern's
"Original" Deep Pan Pizza

***We do not offer
thin crust pizza***

ITEMS		9" Individual	13" Medium	16" Large
Cheese		\$ 7.95	\$11.00	\$12.50
One	1	\$ 8.70	\$11.75	\$13.25
Two	2	\$ 9.45	\$12.50	\$14.00
Three	3	\$10.20	\$13.25	\$14.75
Four	4	\$10.95	\$14.00	\$15.50
Five	5	\$11.70	\$14.75	\$16.25
Six	6	\$12.45	\$15.50	\$17.00
Seven	7	\$13.20	\$16.25	\$17.75
Double Cheese		\$ 1.75	\$ 2.50	\$ 3.25

"Super Special"- Cheese, Pepperoni, Italian Sausage, Mushrooms,
Black Olives, Extra Cheese \$10.75 \$13.75 \$16.75

Items Available: Pepperoni, Mushrooms, Green Pepper, Onion, Ham, Bacon,
Ground Beef, Italian Sausage, Black Olives, Pepper Rings, Pineapple,
jalapeños, tomatoes, roasted bell peppers

Specialty Pizzas!

Salad Pizza

Mozzarella & Cheddar Jack cheese,
ham & bacon, then topped with
lettuce, tomato, and mayo.

Hawaiian Pizza

Mozzarella & Cheddar Jack cheese,
topped with Ham, Bacon and Pineapple.

BBQ Chicken Pizza

BBQ sauce, Mozzarella & Cheddar Jack cheese,
topped with pieces of marinated chicken

Greek Pizza

Mozzarella cheese, a light sprinkle of Feta cheese,
onions, green pepper, black olives, and pepper rings.

Chef's Pizza

Homemade Pesto, Mozzarella and Parmesan cheeses,
roasted Bell peppers, tomatoes and
Artichoke hearts on our deep dish pizza crust

Gorgonzola Pizza

Our thinner crust pizza topped with aged Proscuitto ham,
caramelized pears and onions, Roma tomatoes,
Gorgonzola and Fontina cheeses. Baked to perfection &
drizzled with a Port wine Balsamic glaze.

Finished with exotic greens.

Margherita Pizza

A thinner pizza crust drizzled with extra Virgin Olive Oil
and topped with Mozzarella and Feta cheese,
fresh Basil and tomatoes

SMALL
\$11.50

MEDIUM
\$14.50

LARGE
\$17.50

Cocktail Menu

Mixed Drinks

Served Simply on the Rocks

Lakefront Lemonade

A light mix of Citrus vodka, Cointreau, Triple Sec, Sweet Simple Syrup, Tart Sour Mix and Orange Juice. Garnished with a Sugared Rim and a Lemon Twist. **8**

Zukey Mule

Traditional Moscow Mule made with Tito's vodka, fresh lime juice, and Crabbie's Ginger Beer. **8**

Top Shelf Margarita

Sauza Hornitos Tequila, Cointreau, and sour mix. (Salt optional) **8**

Sriracha Bloody Mary

Seasoned Salt Rim, Tito's Vodka and Sriracha Bloody Mary Mix served with a Pickle/Olive Garnish **7**

Magic Carpet Ride

Deep Eddy's Ruby Red Grapefruit Vodka, Raspberry Puree, Pink Lemonade and Soda. **6**

Peach Mango Iced Tea

Invigorating blend of Mango rum, Peach Schnapps, Mango Puree, and Iced Tea. **7**

Electric Kiss

A Sultry yet Sweet Blend of Maker's Mark, Ginger Brandy, Maple syrup, and topped with Crabbie's Ginger Beer. **8**

Deep Eddy's Citrus Shandy

Deep Eddy's Ruby Red Grapefruit Vodka, Lemon Juice and Blue Moon beer. **7**

Rum Runner

Our Refreshing Recipe of Light, Dark, Coconut, and Mango Rums, Crème de Banana, Blackberry Brandy, Lime, Pineapple and Orange Juices

Martinis

Shaken not Stirred, Served Up

Lucky Lemon Drop

Shaken and chilled Citrus vodka, Triple Sec, a splash of Sweet Simple Syrup, a squeeze of Fresh Lemon, and a Sugared Rim. **8**

Tropical Punch Cosmopolitan

Tropical Punch Vodka, Triple Sec, Pink Lemonade and Cranberry Juice. A Flavorful Twist on a Classic. **8**

Almond Joy

Delectable blend of Coconut Rum, Vanilla Vodka, Amaretto, and Crème de Cacao, Chilled and Served in a Chocolate and Coconut Rimmed Glass **9**

Raspberry Bliss

Raspberry Vodka, Black Raspberry Liqueur, Triple Sec, Raspberry Puree with a hint of Cranberry juice. **8**

Frozen Drinks

Served in a Frosted Mug

Using All Natural Island Oasis Mixes

Daiquiris

Coconut Strawberry, Mango Strawberry, Pineapple Strawberry, Classic Strawberry, Raspberry, Banana, or Mango. **7**

Margaritas

Classic Lime, Strawberry, Mango, Blue, or Raspberry. **7**

Coladas

Classic Pina Colada, Strawberry Colada, Raspberry Colada, Mango Colada, or Banana Colada. **7**

Mudslide

Vodka, Kahlua, and Bailey's Blended with Ice Cream, Served in a Chocolate Lined Mug. **8**

Strawberry Shortcake

Vanilla Vodka and Amaretto, Blended with Strawberry and Ice Cream. **7**

White Russian

Vodka and Kahlua, Blended with Ice Cream and Served with

Shooters

Turn up the Flavor and the Fun

Sand Bar Slammer

Raspberry Vodka, Amaretto, Blue Curacao, Sour and Lemon-Lime Soda. **6**

Zukey Zinger

Fireball Cinnamon Whiskey, Amaretto, and a Splash of Orange Juice. **6**

Salted Caramel Shooter

Caramel Vodka and Rum Chata Served with a Salted Rim. **6**

Smoothies (Non-Alcohol)

Strawberry, Banana, Raspberry, or Pina Colada. **5**

Save Room for Dessert!

Dessert Nachos Hot Fudge Brownie
Fresh Bread Pudding
with Whiskey Caramel Sauce
Homemade Cherry Cobbler a la Mode
Coconut or Chocolate Cream Pie
Cheesecake of the Week



Small \$4.95
Large \$8.95



5.25



\$4.50



\$4.50



\$4.50



Draft Beer

	Pint	22 oz. Glass	48 oz. Pitcher
Miller Lite	\$3.95	\$4.95	\$ 9.95
Bud Light	\$3.95	\$4.95	\$ 9.95
Coors Light	\$3.95	\$4.95	\$ 9.95
Labatt Blue	\$4.50	\$5.50	\$10.95
Angry Orchard "Crisp Apple" Hard Cider	\$4.50	\$5.50	\$10.95
Mich. Founder's All Day IPA	\$4.95	\$6.25	\$12.95
Mich. Atwater Vanilla Java Porter	\$4.95	\$6.25	\$12.95
Mich. Bell's "Two Hearted Ale"	\$4.95	\$6.25	\$12.95
Mich. Norm's Raggedy Ass iPA (Griffin Claw Brewery)	\$4.95	\$6.25	\$12.95
Mich. Short's Huma Lupa Licious	\$4.95	\$6.25	\$12.95
Mich. Short's Soft Parade Fruit Rye Ale	\$4.95	\$6.25	\$12.95
Sam Adams (Seasonal)	\$4.95	\$6.25	\$12.95
Sam Adams Boston Lager	\$4.95	\$6.25	\$12.95
Fat Tire Amber Ale (New Belgium Brewing)	\$4.95	\$6.25	\$12.95
Blue Moon Belgian White Ale	\$4.95	\$6.25	\$12.95
Newcastle Brown Ale	\$4.95	\$6.25	\$12.95
Bass Ale	\$4.95	\$6.25	\$12.95
Guinness Stout	\$5.50	\$6.75	N/A
Black & Tan	\$5.50	\$6.75	N/A

Micro-Brews & Imports \$4.25

Short's Bellaire Brown Ale *Lagunitas IPA* Stella Artois *Saugatuck Singapore IPA*
 Saugatuck Oval Beach Blonde Ale Corona Corona Light Modelo Heineken
 *Crabbie's Ginger Beer (4.8% Alcohol) \$4.95

Premium \$3.75

Bud Light Lime Molson Killians Red
 St. Pauli Girl NA Michelob Light
 Michelob Ultra Labatt Light Labatt
 Redbridge (Gluten Free)

Domestic \$3.50

Budweiser Bud Light Bud Select "55"
 Miller Lite Pabst Stroh's
 Coors light O'Doul's

House Wine

	Glass	1/2 Liter	Liter
Chardonnay	\$6.50	\$12.75	\$17.95
White Zinfandel	\$6.50	\$12.75	\$17.95
Cabernet	\$6.50	\$12.75	\$17.95
Merlot	\$6.50	\$12.75	\$17.95
Pinot Grigio	\$6.50	\$12.75	\$17.95
Sauvignon Blanc	\$6.95	\$12.95	\$18.95

-Red Bull-Energy Drink- \$4.00
 20 oz. Aquafina Bottled Water \$1.95

Soft Drinks- \$2.25 (Free Refills)



Mike's 16 oz. Can \$4.25

Featured Wines

	Glass	Bottle
<u>Kendall Jackson Chardonnay</u> medium bodied wine with fruit flavors and a buttery oak finish	\$8.25	\$25.95
<u>Funf "Sassy White" Riesling</u> light, fruity & well balanced with a fresh clean finish	\$6.75	\$17.95
<u>Banrock Station Moscato</u> enjoy grapefruit and lemon aromas with this light fruity wine	\$6.75	\$17.95
<u>Saint-Lannes White Blend (France)</u> A dry wine with fresh, fruity, and crisp character with notes of citrus, peach and white flowers	\$7.25	\$19.95
<u>Banfi Tuscani Centine Rosso</u> A blend of medium bodied Italian red wines with black cherry and plum flavors & hints of spice	\$7.95	\$24.95
<u>Altos Las Hormigas Malbec (Argentina)</u> full body, soft tannins & well integrated oak, with plums, raspberries, mocha spice & mineral notes.	\$7.95	\$24.95
<u>St. Kilda Shiraz</u> pure, clear blueberry and cream flavors lingering on the polished finish	\$6.95	\$17.95
<u>Shannon Ridge Wrangler Red 2013</u> A blend of California reds creating a multi layered wine of great depth with a silky smooth finish	\$7.95	\$24.95
<u>McManus Zinfandel</u> medium bodied-ripe raspberry and cherry bouquet with a clean fruit finish	\$7.25	\$19.95
<u>Fetzer Eagle Peak Merlot</u> medium bodied red wine with hints of cherry and a toasty oak finish	\$7.25	\$19.95
<u>Robert Mondavi Private Selection</u> medium bodied Cabernet wine with blackberry flavors and a soft oak finish	\$7.25	\$19.95
<u>Primarius Pinot Noir</u> Cane berries and Bing cherries accented by some subtle notes of cinnamon and Clove and a hint of oak sweetness.	\$9.75	\$27.95
<u>Sterling 2014 Napa Valley Cabernet</u> berry like fruit aromas with a dense ripe fruit flavor	N/A	\$35.00