Dinner

Appetizers

Fried Green Beans
A Mohican favorite, lightly battered and deep-fried, served with spicy-ranch dipping sauce – 8.95

Roasted Red Pepper Hummus
Housemade hummus with pita bread, tomato, cucumber, red onion and lemon – 6.95

Mohican Wings
8 breaded and deep-fried wings, choice of dipping sauces, celery – 8.95

Warm Pretzels
Two soft-baked giant pretzels, with Cheddar cheese sauce or mustard – 7.95

Deep-Fried Mushrooms
Batter-fried mushrooms served with curry mayonnaise, BBQ sauce, Ranch or Spicy Ranch – 7.95

Guacamole with Salsa
House recipe guacamole served with warm tortilla chips – 6.95

Soups

Mohican Country Chili
Local ground beef, onion, tomato and beans slow-simmered.
[add cheese, onion and sour cream for an additional 1.00]
Bowl 5.95 ∞ Cup 4.95

French Onion
Caramelized onions, herbs, beef broth, crouton and Provolone cheese
Bowl 5.95 ∞ Cup 4.95

Soup Du Jour
Housemade daily
Bowl 4.95 ∞ Cup 3.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase foodborne illness, especially if you have certain medical conditions.

Salads

Mohican

Mixed greens, tomato, cucumber, red onion, and carrots,
choice of dressing
[add a grilled chicken breast 2.95]
7.95

Caesar

Crisp Romaine lettuce, croutons, and Parmesan cheese
tossed with creamy Caesar dressing
[add a grilled chicken breast 2.95]
7.95

Sandwiches

Served with your choice of French fries, coleslaw, chips,
or a cup of soup du jour

The Bromfield Burger

Half-pound local beef, on a toasted pretzel bun. – 10.95
[add American, Swiss, Cheddar, Provolone or
Blue Cheese, bacon, sautéed mushrooms or onions,
hot peppers .50 each, add an egg 1.00]

Italian Panini

Panini with ham, salami, pepperoni, banana peppers,
tomato, onion, Provolone cheese, zesty Italian
dressing – 9.95

Turkey Club Panini

Smoked turkey, bacon, tomato, grilled onion
and Dijon mayonnaise – 9.95

BBQ Pork

Slow-cooked pulled BBQ pork, toasted pretzel
bun,topped with coleslaw – 8.95

Grilled Chicken Sandwich

Grilled marinated chicken breast, Swiss cheese, bacon,
lettuce and tomato on a toasted brioche bun – 9.95

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Entrées

Mohican Brisket
Dry rub, smoked in house, with a side of house sauces. Served with a corn muffin, baked beans and seasonal vegetable – 18.95

Pan-seared Walleye
Walleye served on a bed of wilted greens, topped with bacon-onion remoulade and served with choice of side and fresh seasonal vegetable. – 21.95

Normandy Chicken
Roasted airline chicken served in a savory red wine vegetable ragout. Served with choice of side and seasonal vegetable. – 16.95

Grilled Citrus Honey Salmon
Norwegian salmon grilled to taste and served with a honey citrus glaze. Served with choice of side and seasonal vegetable. – 17.95

Coconut Shrimp
Ten panko-coconut crusted, deep-fried shrimp and served with rice pilaf and fresh seasonal vegetable. – 19.95

New York Strip
10oz, choice strip grilled to order with a deep rich beef demi glaze and fried onions served with choice of side and seasonal vegetable. – 24.95

Pasta Carne Sostanzioso
Orrichiette pasta served with a hearty tomato and cheese sauce finished a hearty Italian sausage and chop. Served with the vegetable of the day. – 16.95

Pork Medallion Picata
Tender pork medallions seared and finished in a delicate butter, wine and caper sauce. Served with choice of side and seasonal vegetable. – 18.95

Beer-Battered Cod
Hand-cut beer-battered cod fillets, choice of side and fresh seasonal vegetable. – 16.95

Grain Timbale with Sesame Vegetables
Delicious blend of quinoa, millet, kaniwa, amaranth, teff and red beans, sesame/teriyaki stir fry of broccoli, tomato, greens, onions and carrots. – 16.95

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