

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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