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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