



FOOD MENU

Shareables

Pickle Chips 6.50

Zesty battered, fried pickle slices with our house-made ranch.

6 Chicken Wings 11.00 

Wings served with your choice of sauce: buffalo, BBQ, honey chipotle or firebird sauce.

Bacon Wrapped Shrimp 7.00 

Bacon wrapped grilled shrimp, coated with lime and chipotle chili powder.

Hasselback Tomato Caprese 9.00 

Tomatoes, mozzarella, greens and a balsamic drizzle.

Mussels Poulette 9.50 

Mussels in a white wine broth with baguette slices.



Mussels Poulette

Hand Crafted Salads Soups & Cassoulets

Soup du Jour (*Bottomless NOT ESM approved) 7.00

Ask for the soup of the day.

Make it a bread bowl for \$11.00 

Crispy Buffalo Chicken Salad 12.00 

Our own battered crispy chicken tenders sliced and tossed in buffalo sauce over a bed of greens, tomatoes, cucumbers and blue cheese, topped with tortillas strips. Served with our house-made ranch.



Sesame-Tuna Bowl

Sesame-Tuna Bowl 13.00

Tuna steak upon a bed of quinoa along with avocado, mangoes, kimchi, shredded carrots, cucumbers, sesame and pickled ginger with Asian dressing.

Eggplant Parmesan Cassoulet 10.50 

Eggplant coated in breadcrumbs with marinara sauce, topped with parmesan cheese and baguette slices.

Handhelds



Tomato Mozzarella Flatbread

Grilled Shrimp Scampi Flatbread 8.50

Flatbread with cheese sauce, mozzarella, garlic, red pepper flakes and shrimp.

Tomato Mozzarella Flatbread 8.50 

Flatbread with fresh mozzarella, marinara, tomatoes, pesto sauce and a balsamic drizzle.

Items below come with fries

Firebird Sandwich 12.00

Grilled chicken breast dipped in our signature spicy firebird sauce topped with grilled peppers, pepper jack cheese, mushrooms and onions, served on a brioche bun.

Classic Burger 13.00

Our Wild Weasels' handcrafted burger topped with your choice of cheese, lettuce, tomato, onion and pickles, served on a brioche bun.

Wild Weasel Whiskey 15.50

Our Wild Weasels' handcrafted burger topped with gouda, bacon, jalapeños, grilled onions and BBQ sauce, served on a brioche bun.

Bomb Burger 14.00

8 oz. of beef, topped with 3 oz. of shredded pork, your choice of cheese, tomato, onion and pickles, all served on a brioche bun. Choose from a variety of sauces: Spicy Carolina, Memphis (smoky or spicy), or Kansas City sweet and smoky.

Add Cheese 1.00 | Add Bacon 2.00



Gluten-free



Vegetarian



ITEMS ARE NOT ESM APPROVED

Difference must be paid if total value exceeds the \$16 limit.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

Pescatarian Corner

Blackened Mahi-Mahi over Quinoa Pilaf

Blackened mahi-mahi served over a bed of quinoa with homemade pineapple salsa and cherry tomato confit.



Blackened Mahi-Mahi over Quinoa Pilaf



Maryland Style Crab Cake over Corn Salsa Salad

14.00

Maryland Style Crab Cake over Corn Salsa Salad

15.00

Crab cake paired with homemade corn salsa salad, asparagus and Old Bay® sauce.

Seafood Pasta

13.50

Our spinach fettuccini pasta is mixed with your choice of sauce: alfredo or marinara. Topped with parmesan cheese and a seafood medley including mussels, clams, squid, crab meat and shrimp. Served with garlic bread.

Meats & Things



ALL ITEMS ARE GLUTEN-FREE (WITH THE EXCEPTION OF CORNBREAD)

Please inquire with your server about our next meat special.

Meals for 2 come with choice of 2 house sides and 2 pieces of cornbread

Entrées come with choice of 2 house sides

Roasted Peri-Peri Chicken



25.00

A half roasted chicken cooked in peri-peri sauce. Served with french fries, broccoli, cornbread and Romesco sauce.



Roasted Peri-Peri Chicken for 2

Ribeye Steak (12 oz.)

24.00

Marbled 12 oz. thick cut rib-eye steak topped with butter. Served with a loaded baked potato and steamed broccoli.

New York Strip (8 oz.)

16.00

8 oz. New York cut steak topped with butter. Served with a loaded baked potato and steamed broccoli.

Prime-Rib Plate (12 oz.)

25.00

Served with cream of spinach and 2 house sides.

Mixed Grills



To compliment meats and things

Lobster Tail (1)

17.00

Oscar

7.50

Succulent crab meat topped with a rich and velvety hollandaise sauce. Served on a bed of asparagus.

Grilled Shrimp (4)

6.50



Lobster Tail

Desserts

Apple Pie

6.00

Homemade apple pie served with ice cream and a drizzle of caramel sauce.

Chocolate Profiteroles

6.00

Delicate French choux pastry puffs filled with creamy ice cream, drizzled with rich chocolate sauce and sprinkled with toasted almonds.

Pizzookie

6.00

A warm chocolate chip cookie or brownie, topped with ice cream and a drizzle of chocolate sauce.

House Sides



Fries

2.50

Waffle Fries

2.50

Sweet Potato Fries

2.50

Corn on the Cobb

2.50

Broccoli

2.50

Signature Sides

Upgrade your house sides to signature sides!

Baked Potato

3.50



Mac & Cheese

3.50

Homemade Pommes Aligot

3.50

Side Salad

3.50

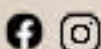


Nutritional Facts*



*This information was created using a commercial resource (Cronometer.com - No federal endorsement intended) and is only an approximation of the nutritional values. Actual nutritional values may be different.

BLDG. 485
226-5062
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@MISAWACLUB



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KIDS MENU

Ages 12 & Under

Choose an entrée, side & a drink \$7.50

Sliders

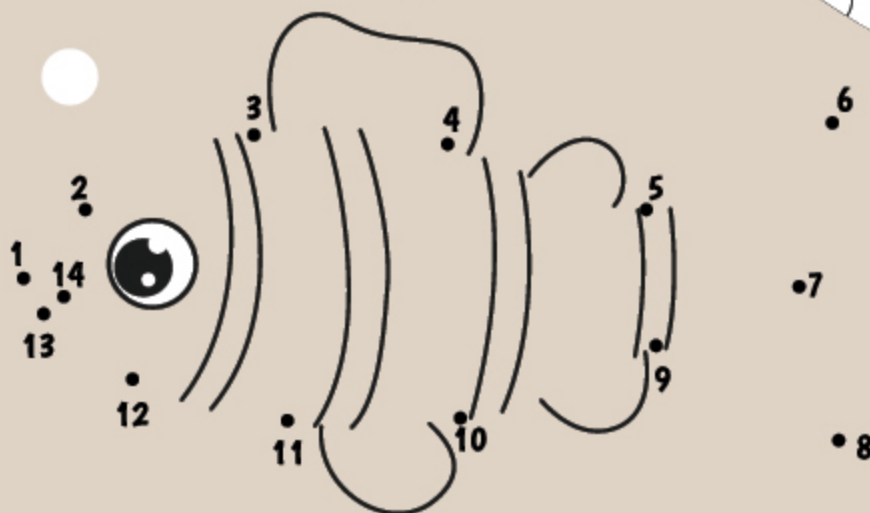
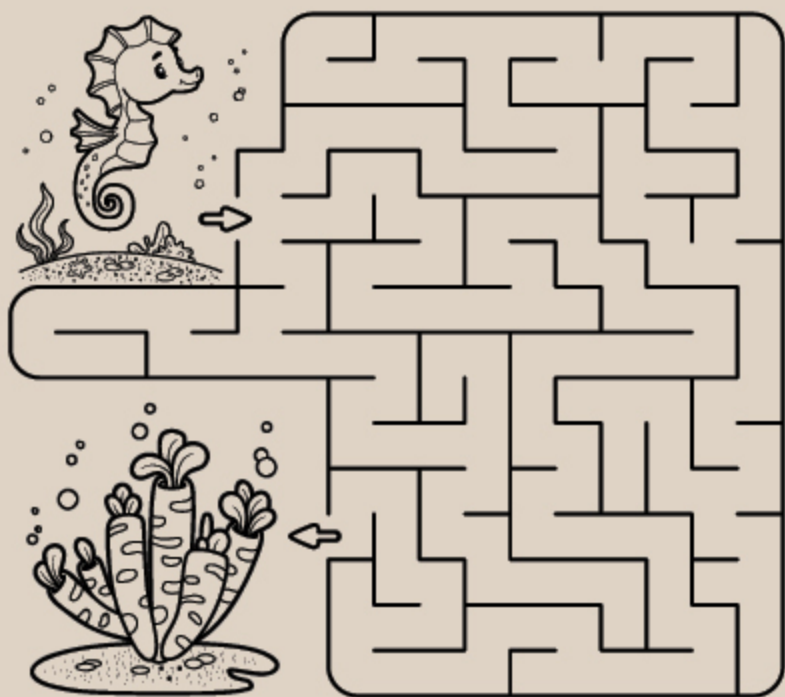
Chicken
Tenders

Mac &
Cheese

BBQ
Boneless
Wings

Sides: French fries, broccoli, corn on the cob or applesauce

Drinks: Lemonade, soda, milk or apple juice



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