

CIDER

12.95 PER PERSON
tax and gratuity not included
sandwiches served with house cut fries

TAPHOUSE {CHEDDAR}

half pound prime
burger, cheddar,
spring mix lettuce,
tomato, onion

{PORTOBELLO & SWISS}

marinated & grilled
portobello, roasted red
pepper, caramelized
onion, swiss, arugula,
tomato, rye bread

AVOCADO {CHICKEN} CLUB

grilled chicken breast,
fresh avocado, avocado
crema, crispy bacon,
smoked gouda, lettuce,
onion, tomato

THAI CHILI {PORK TACOS}

thai cabbage slaw,
dynamite sauce,
cilantro, pickled
red onion

ASIAN CHOP {SALAD}

romaine, cabbage,
grilled chicken breast,
grape tomatoes,
peppers, edamame,
snow peas, peanuts,
jicama, cucumber,
crispy fried wontons,
topped with sesame
citrus vinaigrette

{FOUNDERS} DIRTY BASTARD SAUSAGE

founders dirty bastard
sausage, grilled,
caramelized caraway
onion, bacon braised
cabbage, drunken
apple, golden
buttermilk mashed
potatoes

IDEAS NOSH

{HOUSE MADE BBQ MEATBALLS}

tender pork & beef meatballs, bbq sauce,
scallions 1.25 each

{CLASSIC DEVILED EGGS}

smoked paprika, capers .75 each

{ANTIPASTO TRAY OR BOARD}

display of our weekly selection of meats, cheeses,
olives, and pickled vegetables with whole grain
crackers and toasted baguette 2/person

{PARTY-CUT WOOD OVEN PIZZAS}

artisan pizzas from our wood fired oven,
cut into easy bite-size pieces 12.95/pizza

{TATER TOTS}

parmesan-truffle-ranch flavored
house-made tater tots .95 each

{COCKTAIL SHRIMP}

steamed tap house seasoned shrimp
with biloxi sauce 1.25 each

{REUBEN ROLLS}

corned beef, bacon braised cabbage, sauerkraut,
swiss, caraway seed, 1000 island dressing 2.50 each

{ASPARAGUS SPEARS}

fried panko bread crumb & fresh herb asparagus,
lemon yogurt sauce, house tomato jam .75 each

ASK ABOUT PRIMERS (WHISKEY/BEER FLIGHTS)

BEVERAGE

we offer refillable coca-cola fountain beverages
as well as lipton iced tea and waterstreet coffee
for a 2.25 per person charge



LARGE PARTY MENU

(269) 492.0100 | 359 S KALAMAZOO MALL

KALAMAZOO MI | 49007

MILLENNIUMRESTAURANTS.COM

PILSNER

16.95 PER PERSON
tax and gratuity not included

TO START

{MIXED GREENS}

field greens, grape tomatoes, english cucumbers, croûtons, citrus vinaigrette

CHOICE OF ENTRÉE

{FRIED CHICKEN & WAFFLE}

panko bread crumb breaded chicken, belgian waffle, sriracha honey, seasonal vegetable, golden buttermilk mashed potatoes

{FOUNDERS DIRTY BASTARD SAUSAGE}

founders dirty bastard sausage, grilled, caramelized caraway onion, bacon braised cabbage, drunken apple, golden buttermilk mashed potatoes

{BLACKENED MAHI-MAHI}

blackened & pan seared mahi-mahi, fresh pineapple salsa, seasonal vegetable, golden buttermilk mashed potatoes

{CLASSIC TAP MAC}

our signature four cheese blend, cavatappi pasta, toasted bread crumbs

CHOICE OF DESSERT

{FLOURLESS CHOCOLATE BAR}

flourless chocolate cake with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt

{DARK CHOCOLATE TURTLE CHEESECAKE}

mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust

ALE

19.95 PER PERSON
tax and gratuity not included

TO START

{MIXED GREENS}

field greens, grape tomatoes, english cucumbers, croûtons, citrus vinaigrette

CHOICE OF ENTRÉE

{ROASTED SALMON}

oven roasted atlantic salmon rubbed in olive oil & fresh oregano, roasted garlic & white wine pan sauce, seasonal vegetable, golden buttermilk mashed potatoes

{CHICKEN SCHNITZEL}

sautéed breaded chicken breast, spaetzle, braised cabbage, drunken apple, and caper butter

{SAUTEED VEGETABLE RATATOUILLE}

zucchini, red bell pepper, portobello mushroom, red onion, tuscan red sauce & pesto, gemelli pasta, shaved parmesan, grilled ciabatta

{GRILLED STEAK CHIMICHURRI}

marinated and grilled top sirloin, rustic house chimichurri, roasted tomato, sautéed asparagus, mashed yukon gold potatoes

CHOICE OF DESSERT

{FLOURLESS CHOCOLATE BAR}

flourless chocolate cake with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt

{DARK CHOCOLATE TURTLE CHEESECAKE}

mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust

LAGER

26.95 PER PERSON
tax and gratuity not included

TO START

{MIXED GREENS}

field greens, grape tomatoes, english cucumbers, croûtons, citrus vinaigrette

CHOICE OF ENTRÉE

{ROASTED SALMON}

oven roasted atlantic salmon rubbed in olive oil & fresh oregano, roasted garlic & white wine pan sauce, seasonal vegetable, golden buttermilk mashed potatoes

{ROASTED CHICKEN BREAST}

oven roasted airline chicken breast, marsala infused mushroom cream sauce, seasonal vegetable, golden buttermilk mashed potatoes

{CHOICE NY STRIP}

choice new york strip steak, grilled to order, stilton compound butter, seasonal vegetable, golden buttermilk mashed potatoes

{SAUTEED VEGETABLE RATATOUILLE}

zucchini, red bell pepper, portobello mushroom, red onion, tuscan red sauce & pesto, gemelli pasta, shaved parmesan, grilled ciabatta

CHOICE OF DESSERT

{FLOURLESS CHOCOLATE BAR}

flourless chocolate cake with rich chocolate ganache infused with fresh vanilla bean and sprinkled with maldon sea salt

{DARK CHOCOLATE TURTLE CHEESECAKE}

mascarpone cheese, cream cheese infused with vanilla, dark chocolate, crisp graham cracker crust