



**Menu**

# Appetizers

## SMOKED CHICKEN WINGS

5 Wings: \$8  
10 Wings: \$15  
20 Wings: \$24

Buffalo, Maddy's Rub,  
Chipotle BBQ, or  
Garlic Parmesan

served with dipping sauce and celery

**50¢ CHICKEN WINGS EVERY NIGHT 9 - CLOSE**

### Chicken Nachos

Cheddar, Lettuce, Tomato, Black Bean Corn Salsa ,  
Tortilla Chips. Drizzled with Cilantro Lime Sour Cream 10  
Add Avocado \$1.5

### Loaded Tots, Fries, or Onion Rings

Crumbled Bacon, Cheese Sauce, and Scallions 9

### Spinach Artichoke Dip

Served hot with Baguette and Tortilla Chips 8

### Baskets of Fries, Tots, or Onion Rings

Served with Barbonnaise 6

### Happy Hippy Flatbread

Spinich Artichoke Spread, Red Onions,  
Red Peppers, Mushrooms, and Mozzarella 8  
Add Chicken \$2

### Smoked Pork Nachos

Cheddar, fresh Jalapeños, Red Onion, Chipotle  
BBQ Sauce, Tortilla Chips, topped with Slaw 10

## Salads

Add Chicken \$3 Add Steak or Shrimp \$4  
Add Bacon or Avocado \$1.5

### TC Favorite

Mixed Greens, Walnuts, Local Dried Cherries,  
Feta Cheese, Red Onion and Cherry Vinaigrette 12

### Classic Caesar

Mixed Greens, Parmesan, Croutons,  
served with a traditional Caesar Dressing 9  
Make it a "Jodi Caesar" tossed with Bacon,  
Avocado, and Tomato \$3

### Cobb

Mixed Greens, Chicken, Bacon, Bleu Cheese, Tomato,  
Hard Boiled Egg, Avocado, and Ranch Dressing 12

### Interlochen

Mixed Greens, Feta Cheese, Avocado,  
Carrot, Red Pepper, Red Onion, and Tomato  
with Green Goddess Dressing 12

**HAPPY HOUR EVERY DAY**  
**Open - 6 | 9 - Close**

**Maddy's Time**

25% off all food (Monday thru Friday) 3 pm - 5:30 pm

## Soup

Soup of the Day

Cup 3.75 Bowl 4.95

Quart to Go 9.95

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.





# Favorites

Add House Salad or Caesar Salad \$3.5

**SMOKED RIBS**  
1/2 rack Smoked Ribs  
Served with Fries and Cole Slaw 15

FRIDAY AND SATURDAY ONLY 4 CLOSE

## Smoked Brisket Basket

Slow Smoked BBQ Brisket with Slaw and Fries 14

## Fish & Chips

Battered Cod served with Fries and Slaw 13

## New York Strip

Hand cut 10 oz. NY Strip with Fries 16  
Add 3 Batter Fried Shrimp \$6

## Bayou Mac

Cavatappi Pasta with Chicken, Andouille Sausage, Cajun Cheese Sauce, Tomatoes, Parmesan and Scallions 13

## Batter Fried Shrimp

6 Batter Fried Shrimp with Cocktail Sauce, Slaw and Fries 13

# Tacos

Two Tacos with Chips & a side of Salsa

## Thai Chicken Taco

Chicken, Sweet Chili Sauce, Cabbage, Haystack Onions, and Thai Mustard 12

## Steak Taco

Steak, Lettuce, Tomato, Cheddar and Green Goddess Dressing 12

## Blackened Chicken Taco

Blackened Chicken, Feta, Avocado, Red Pepper, Jalapeno, Lettuce, Cilantro Lime Sour Cream 12

## Fish Taco

Battered Fried Cod, Black Bean Corn Salsa, Cabbage, and Cilantro Sour Cream 12

# Burgers

Burgers are 6 oz. local hand pattied beef  
Served with Fries

Substitute Chicken Breast for any Burger

Add Bacon \$1.5, Gluten Free Bun \$2

Add Tots \$1.5, Onion Rings \$2, Mac & Cheese \$4

## Classic Cheeseburger

American Cheese, Lettuce, and Tomato 9

## Olive Burger

Green Olives, Provolone, Lettuce, Tomato, and Mayonnaise 11

## Rodeo Burger

Bacon, Cheddar, Lettuce, Tomato, BBQ, and Haystack Onions 11

## Mushroom Swiss Burger

Mushrooms, Swiss, Lettuce, Tomato, and Mayonnaise 11

## Black & Bleu Burger

Blackened Burger Patty topped with Gorgonzola, Lettuce, Tomato, and Mayonnaise 11

## Veggie Burger

Homemade Black Bean Patty, Feta Cheese, Red Pepper, Lettuce, Tomato, Green Goddess Dressing 11

# Sandwiches & Wraps

Served with Fries

Gluten Free Bun add \$2,

Mac & Cheese \$4 Tots \$1.5 Onion Ring \$2

## Pulled BBQ Pork

Topped with Cheddar Cheese and Haystack Onions 10

## Italian Club

Pepperoni, Ham, Salami, Bacon, and Provolone topped with Lettuce, Tomato, Pepperoncini and Italian Dressing 12

## French Dip

Sliced Smoked Beef, Caramelized Onions, and Provolone with Au Jus 11

## Smoked Turkey Club

Smoked Turkey, Provolone, Bacon, Lettuce, Tomato, Mayonnaise Add Avocado \$1.5 10

## Buffalo Chicken Wrap

Chicken, Bacon, Gorgonzola, Buffalo Sauce, Lettuce, Tomato rolled in a Sundried Tomato Tortilla 10

## The Codwich

Battered Fried Cod, Swiss Cheese, Carrot, Cabbage, and Tartar Sauce 12

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## Michigan Beer & Ciders

Atwater Vanilla Java Porter  
Bell's Two Hearted  
Founders All Day IPA  
Right Brain CEO Stout  
Right Brain Hawk Owl Amber  
Short's Huma Lupa Licious IPA  
Short's Space Rock Pale Ale  
JK Scrumpy's Hard Cider 16 oz.  
Vandermill Blue & Gold Cider

## Microbrews & Crafts

Rogue Hazelnut Brown  
Sam Adams Boston Lager  
Sierra Nevada Pale Ale

## Domestics & Imports

Blue Moon	Labatt
Budweiser	Labatt Light
Bud Light	Labatt NA
Busch Light	Michelob Ultra
Coors Light	Miller Lite
Corona	Newcastle
Guinness	Stella Artois
Heineken	

## Local Northwoods Soda

Cola	Watusee Dew
Diet Cola	Lemon Lime
Lemonade	Wild Ginger Ale
Black Cherry Cream	

**HAPPY HOUR**  
**EVERY DAY**  
**OPEN - 6 | 9 - CLOSE**

Well Drinks	2
Bud Light & PBR	2
House Chardonnay	4
House Cabernet	4

## Maddy's Favorites

### Maddy's Margarita

El Jimador Tequila, Triple Sec, Fresh Squeezed Lemon, Lime, Orange, & Agave Nectar served on the rocks with a salted rim  
Raspberry House Infused Tequila add \$1

8

### O'Maddy's Coffee

Grind Coffee Liqueur, Bourbon Cream, & Irish Whiskey

10

### Spiced Old Fashioned

Bourbon, Spiced Simple Syrup, Orange & Aromatic Bitters

10

### Caramel White Russian

Caramel Vodka, Kahlua, Milk

9

### Stoked Coffee

Revel Stoke Pecan Whiskey, Kahlua, & Coffee

9

### Pepper Mary

Maddy's Infused Garlic, Jalapeño Vodka with Homemade Bloody Mary Mix

8

### House Made Sangria

9

### Maddy's Mules

Choose one House Infused Vodka, Ginger Beer, Simple Syrup, and Lime

7

## House Infused Vodkas

Cranberry • Blackberry  
Raspberry • Peach

## Wines

### Reds

House Cabernet

La Terre, California 6 / 18

Cabernet Sauvignon

L. Martini, California 7 / 23

Pinot Noir

Dante, California 7 / 23

Merlot

14 Hands, Washington 7 / 23

### Whites

House Chardonnay

La Terre, California 5 / 18

Chardonnay

William Hill, California 8 / 30

Sauvignon Blanc

Babich Estate, New Zealand 6 / 20

Late Harvest Riesling

Chateau Grand Traverse, MI 8 / 30

### Sparkling

Brut Sparkling Split

Cooks, California 5