THE MOUNTAIN

BAR & GRILL - BLACK RIVER, MI - EST: 1936

STARTERS

Asian Pot Sticker
Wonton wrapped seasoned pork dumplings sauteed and served with housemade Asian sauce ~ 12.95

Hot Spinach Artichoke Dip
Fresh chopped spinach, artichoke hearts, parmesan cheese, cream cheese, provolone baked on top and served with fresh Naan bread ~ 12.95

Pickle Fries
Deep fried battered cut pickles served with our homemade Boom Boom sauce ~ 9.95

The Mountain Skillet Nacho
Fresh housemade tortilla chips on the side with refried bean, melted cheddar jack cheese, lettuce, tomato, green pepper, onion and jalapeño ~ 12.95

Add beef ~ 2.00
Add chicken ~ 3.00

Lobster and Crab Rangoon
(4) Fresh lobster/crab cream cheese spread filled into a wonton then flash fried and served with sweet chili sauce ~ 11.95

The Mountain Cheesy Bread
Our oven baked deep dish pizza dough topped with a five cheese blend, garlic butter sauce and served with marinara or ranch

Small 10pc ~ 10.95
Large 20pc ~ 14.95

Beer Battered Mushrooms
Fresh mushroom blend, hand battered and served with ranch ~ 9.95

Mozzarella Cheese Sticks
Served with marinara sauce and ranch ~ 9.95

Jalapeño Poppers
(6) Real jalapeño chile peppers breaded and filled with cheddar jack cheese, cream cheese and served with blazing raspberry sauce ~ 9.95

Potato Skins
(4) Fresh baked potatoes topped with shredded cheese, applewood bacon bits, scallions and sour cream ~ 9.95

Blooming Onion
Fresh colossal onion hand dipped in beer batter, fried to a golden crisp and served with our homemade Boom Boom sauce ~ 9.95

Southwest Egg Rolls
3pc spicy blend of grilled chicken, cheddar cheese, corn and beans sliced in half and served with our homemade Boom Boom sauce ~ 12.95

Jim and Dan's Signature Sampler Platter
Serves 2~ 4 People *includes*

Hot spinach artichoke dip with Naan bread, (2) southwest egg rolls, (4) potato skins and (4) lobster/crab rangoon ~ 24.95

No Substitutions

HOMEMADE DRESSINGS
Ranch
Bleu Cheese
House Vinaigrette
Thousand Island
Caesar
Raspberry Vinaigrette
Citrus Balsamic Vinaigrette
Sweet Italian Vinaigrette
House Greek

INQUIRE About Banquets and Catering for your next event!

SOUPS AND GARDEN FRESH SALADS

Soup of the Day
Made fresh daily. Cup ~ 4.95 Bowl ~ 5.95

New England Clam Chowder
Served on Fridays only.
Cup ~ 5.95 Bowl ~ 6.95

The Classic Caesar
Fresh romaine hearts topped with grilled chicken, fresh parmesan, French bread croutons and housemade caesar dressing ~ 14.95

Greek Delight
Mixed greens served with grilled chicken, kalamata olives, beets, red onion, pepperoncini, hard boiled egg, feta, warm pita bread and served with our house greek dressing ~ 16.95

Northern Cobb
Mixed greens served with grilled chicken, applewood bacon, crumbled bleu cheese, grape tomatoes, hard boiled egg, fresh avocado, scallions and served with our sweet italian vinaigrette dressing ~ 16.95

Orchard Harvest
Mixed greens topped with grilled chicken, sliced apples, sun dried cherries, fresh strawberries, fresh blueberries, candied pecans, bleu cheese crumbles and served with homemade raspberry vinaigrette ~ 16.95

Antipasto
Mixed greens served with genoa salami, sliced egg halves, ham, mozzarella, red onion, grape tomatoes, pepperoncini and served with homemade house vinaigrette. Large ~ 15.95 Small ~ 10.95

Grilled Honey Garlic Salmon
Mixed greens served with grilled North Atlantic salmon fillet with honey garlic glaze, grape tomatoes, red onion, cucumber, avocado, topped with a pineapple mango salsa and served with a homemade citrus balsamic vinaigrette ~ 18.95

Dinner Salad
Mixed greens, shredded carrot, cucumber, tomato and served with your choice of dressing ~ 5.95

HAND CRAFTED BURGERS AND SLIDERS

ALL BURGERS are served with seasoned brew fries and a fresh dill pickle spear.

OUR AMAZING BURGERS... Are all prepared using HALF POUND PRIME ANGUS SIRLOIN!

Substitute BEER BATTERED ONION RINGS or SWEET POTATO FRIES ~ 2.95

"The Oliver" Three Mushroom and Swiss
Fresh grilled mushroom blend, grilled onions and melted swiss cheese on brioche bun ~ 14.95

Deluxe Prime Angus Sirloin Burger
Lettuce, tomato, red onion and pickle chips on brioche bun ~ 12.95

Add applewood bacon ~ 2.00 Add cheese ~ 1.00

The Original BCB Burger
Applewood bacon and melted cheddar cheese ~ 14.95

"POP'S" Black River Burger
Caramelized red onion mash, applewood bacon, fried onion strings, cheddar cheese and topped with homemade bourbon whiskey BBQ sauce on brioche bun ~ 14.95

Black and Blue Burger
Cajun blackened magic, grilled onions, applewood bacon, lettuce, tomato, bleu cheese crumbles and garlic aioli ~ 14.95

Patty Melt
Grilled onions and melted swiss cheese served on our special bakery fresh russian rye bread ~ 14.95

Mini Mountain Slider Trio
3pc served with caramelized onion mash and american cheddar cheese ~ 14.95

Pulled Pork Sliders
3pc slow roasted smoked pork served with our homemade bold BBQ sauce and topped with fresh cole slaw ~ 14.95

Yellow Lake Perch Sliders
Fresh Yellow Lake perch with housemade tartar sauce and cole slaw ~ 16.95

WINGS AND SIGNATURE SAUCES

TRADITIONAL BONE IN!
Naked, Cajun Dry Rub or Breaded
6 for 9.95 • 12 for 16.95 • 24 for 28.95

BONELESS WINGS
½ pound ~ 8.95
1 pound ~ 14.95

ONE DIPPING SAUCE per HALF DOZEN. Additional sauce .75 EACH

SIGNATURE SAUCES
Asian Orange
Buffalo Medium
Honey BBQ
Bold BBQ Whiskey
Bourbon BBQ
Garlic Parmesan
Stinging Honey Garlic

SANDWICHES AND WRAPS AND TACOS

*ALL SANDWICHES AND WRAPS are served with seasoned brew fries and fresh dill pickle spear.
**Substitute* BEER BATTERED ONION RINGS or SWEET POTATO FRIES ~ 2.95

The Prime French Dip
Thinly shaved prime rib topped with provolone cheese on a French baguette and served with au jus ~ 14.95

*Make it Philly style with grilled peppers, mushrooms and onions ~ 2.00

Paul O'Bunyon's Corned Beef Sandwich with Swiss
80 Year Old Family Recipe with savory special cut corned beef topped with natural swiss cheese and served on special bakery fresh russian rye bread ~ 14.95

Make it a **Reuben** with sauerkraut and thousand island ~ 15.95

Turkey Reuben
Oven roasted turkey breast topped with our homemade cole slaw, natural swiss cheese and served on special bakery fresh russian rye bread ~ 15.95

The Angry Bird
Grilled chicken breast with shredded lettuce, roma tomato, red onion, applewood bacon, melted provolone on a brioche bun and served with Boom Boom sauce ~ 14.95

Baked Mountain Italian Sub
Freshly sliced genoa salami, hot capicola ham, bavarian honey ham, sliced pepperoni, provolone cheese, tomato, banana peppers and lettuce served on a toasted baguette with italian dressing ~ 15.95

DeRocher's Smoked Beef Brisket Sandwich
Hand crafted smoked brisket sliced with applewood bacon, fried onion straws, caramelized red onion mash and whiskey bourbon BBQ sauce ~ 15.95

California Wrap
Grilled marinated chicken breast with applewood bacon, melted baby swiss, lettuce, roma tomato, fresh avocado, mayonnaise and served in a flour tortilla ~ 14.95

Grilled Chicken Caesar Wrap
Your choice, grilled or crispy chicken, fresh romaine lettuce, fresh parmesan, homemade caesar dressing served in a flour tortilla ~ 14.95

Chicken Bacon Ranch Wrap
Your choice, grilled or crispy chicken, applewood bacon, cheddar cheese, lettuce, tomato, homemade ranch served in a flour tortilla ~ 14.95

Make it a **Sub** ~ 15.95

Buffalo Chicken Ranch Wrap
Your choice, grilled or crispy chicken fritter, tossed in our buffalo sauce with shredded lettuce, tomato, cheddar cheese and homemade ranch served in a flour tortilla ~ 14.95

Whitefish Tacos
(3) Grilled Lake Superior Whitefish, shredded lettuce, pico de gallo, shredded cheddar, sweet chili glaze and served with tortilla chips and salsa ~ 16.95

Bang Bang Shrimp Tacos
(3) Flash fried tempura shrimp in a sweet chili glaze shredded lettuce, pico de gallo, shredded cheddar and served with tortilla chips and salsa ~ 16.95

Smoked Brisket Tacos
(3) Smoked brisket with shredded sweet cabbage, cheddar cheese, pico de gallo, garlic honey glaze and served with tortilla chips and salsa ~ 16.95

5495 US-23 Black River, MI 48721 989.471.2066 themountainbarandgrill.com

"Before placing your order, please inform your server if a person in your party has a food allergy.
Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food borne illness"

HOME TO NORTHERN MICHIGAN'S

BEST ONLY DETROIT STYLE DEEP DISH PIZZA

TOPPINGS

PEPPERONI
HAM
BACON
ITALIAN SAUSAGE
ONIONS
MUSHROOMS
TOMATO
GREEN PEPPER
JALAPEÑO
MILD PEPPER RINGS
PINEAPPLE
BLACK OLIVES
GREEN OLIVES

DEEP DISH PIZZAS

	SM (4PC)	LG (8PC)
Cheese	10.99	15.99
1 Item	11.99	17.99
2 Items	12.99	19.99
3 Items	13.99	21.99
4 Items	14.99	23.99
5 Items	15.99	25.99
Extra Item	1.00	2.00
Extra Cheese	2.00	3.00

TRADITIONAL ROUND PIZZAS

GLUTEN FREE ONLY AVAILABLE IN 10" ROUND PIZZA ~ 13.99

Plus cost of additional toppings

	MED (8PC)	LG (10PC)
Cheese	12.99	14.99
1 Item	13.99	16.99
2 Items	14.99	18.99
3 Items	15.99	20.99
4 Items	16.99	22.99
5 Items	17.99	24.99
Extra Item	1.00	2.00
Extra Cheese	2.00	3.00

SPECIALTY PIZZAS

AVAILABLE IN DEEP~DISH SQUARE OR ROUND

SUPREME
Pepperoni, ham, bacon, Italian sausage, mushrooms, onions, green pepper, black olives and mild pepper rings
➢ Deep Dish Sm ~ 18.99 Lg ~ 24.99
➢ Round Med ~ 18.99 Lg ~ 24.99

MOUNTAIN OF MEAT
Pepperoni, sausage, bacon and ham
➢ Deep Dish Sm ~ 14.99 Lg ~ 23.99
➢ Round Med ~ 14.99 Lg ~ 23.99

SICILIAN SMOKED CHICKEN ALFREDO
House smoked diced chicken, spinach, mushroom, alfredo sauce and a five cheese blend
➢ Deep Dish Sm ~ 14.99 Lg ~ 23.99
➢ Round Med ~ 14.99 Lg ~ 23.99

BBQ CHICKEN
House smoked diced chicken in bold BBQ sauce with bacon, red onion, shredded mozzarella and smoked cheddar cheese
➢ Deep Dish Sm ~ 15.99 Lg ~ 22.99
➢ Round Med ~ 15.99 Lg ~ 22.99

ULTIMATE BLT
Cheese, bacon, lettuce, tomatoes – Your choice of ranch or mayo
➢ Deep Dish Sm ~ 14.99 Lg ~ 21.99
➢ Round Med ~ 14.99 Lg ~ 21.99

VEGGIE DELIGHT
Mushrooms, green pepper, black olives, mild peppers, onion
➢ Deep Dish Sm ~ 14.99 Lg ~ 21.99
➢ Round Med ~ 14.99 Lg ~ 21.99

SIGNATURE PASTAS

CHOICE OF SOUP OR SALAD

Rattlesnake Pasta
Cavatappi pasta with blackened chicken breast, fire roasted red peppers, onions, roma tomatoes in a cajun cream sauce served with five cheese blend garlic toast ~ 18.95

Pulled Pork Mac and Cheese
Cavatappi pasta with our housemade cheese sauce topped with our smoked pulled pork and onion straws with BBQ sauce drizzle served with five cheese blend garlic toast ~ 17.95

Seafood Mac
Cavatappi pasta with lobster cream sauce, shrimp, crab – oven baked with parmesan panko crumb and served with five cheese blend garlic toast ~ 23.95

Fettuccine Alfredo
Fettuccine noodles tossed in our classical parmesan alfredo sauce served with five cheese blend garlic toast ~ 17.95

Grilled chicken ~ 18.95
Grilled shrimp ~ 20.95

KIDS CORNER

ALL MEALS INCLUDE SEASONED BREW FRIES AND BEVERAGE
7.95 each

10 and UNDER ONLY!

- Hamburger
  Add cheese ~ 1.00 more
- 2pc Chicken Tenderloins
- Grilled Cheese
- Macaroni and Cheese
- Personal Round Pizza
  With 1 topping

SIGNATURE DINNERS

Black River Baby Back Ribs
Applewood smoked and tender with homemade sweet BBQ sauce
Half slab ~ 18.95 Full slab ~ 28.95

OUR TASTE of BBQ OFF OUR SMOKER

Smoked Beef Brisket Dinner
Our delicious house smoked dry rub beef brisket with choice of BBQ Sauce served with corn bread ~ 23.95

BBQ Combination Platter
Our house smoked baby back ribs, dry rub smoked beef brisket served with corn bread ~ 27.95

Texas Ribeye
16oz Certified prime Black Angus steak seasoned with house spices and herb garlic butter ~ 26.95

Grilled Honey Garlic Salmon
North Atlantic salmon grilled to perfection with a honey garlic glaze with light sesame seed ~ 23.95

St. Andrews Famous Fish and Chips
3pc fresh Icelandic cod, beer battered served with lemon and tartar ~ 17.95

Fresh Yellow Lake Perch
Fresh Yellow Belly fillets sautéed or fried served with lemon and tartar ~ 19.95

Fan-Tail Shrimp Platter
Fried fan-tailed shrimp served with lemon and cocktail sauce ~ 16.95

Chicken Tenderloin Platter
Hand breaded chicken tenderloins served with ranch or BBQ sauce ~ 16.95

Sizzling Fajitas*
Fire roasted red and green peppers, red onions, cheddar jack cheese, shredded lettuce, pico de gallo and warm flour tortillas
Grilled chicken ~ 18.95
Grilled shrimp ~ 20.95
Marinated ribeye steak ~ 21.95

Mountain Stir-Fry*
Stir fry blend vegetables in our housemade stir fry sauce and served over a bed of rice pilaf
Grilled chicken ~ 18.95
Grilled shrimp ~ 20.95
Marinated ribeye steak ~ 21.95

* ITEMS DO NOT INCLUDE OPTION OF 2 SIDES

ALL SIGNATURE DINNERS INCLUDE CHOICE OF 2 SIDES
Dinner salad • soup of the day • seasoned brew fries • baked potato
onion ring • sweet potato fries • homestyle cole slaw • baked beans
mac and cheese • rice pilaf • seasonal vegetable
OPTIONAL
Loaded baked potato ~ add 2.00 • Side seafood mac and cheese ~ add 6.95

DESSERTS

Molton Lava Cake
with vanilla ice cream ~ 6.95

Raspberry Donut Cheesecake ~ 6.95

HISTORY OF THE MOUNTAIN INN

THE MOUNTAIN INN
Open for business
August 1, 1936!

AUG 1, 1936

Rose was born in 1892 and raised in Black River. Oliver was 5 years old when his father brought his family from Canada to settle back in the 1890's. Oliver and Rose met, married October 10, 1910 and had one son – Oliver Jr.

Oliver and Rose DeRocher owned a 40 acre farm below the hill on Black River road. July 1931 they inherited another 40 acres from his father where he had lived as a boy. In 1936 U.S. 23 was being constructed between Harrisville and Chippewa Point dividing the property.

In the booming days Black River village had several saloons but after the lumbering days were over the village saloons soon closed. Oliver and Rose had the idea to build a bar at the intersection of U.S. 23 and Black River Road.

August 1, 1936 – The first bar opened for business in that spot!

November 27 – The same year... the bar burned to the ground and was soon re-built in the spring of 1937, this time with living quarters attached to the bar.

During World War II – the Mountain Inn was called "The swinging place to go." People from all over the country would travel to the bar for social card games of Euchre and Smear, play the penny, nickel and dime slot machines and for dancing and socializing.

In the early years the Mountain Inn was referred to as the beer garden where beer, wine and pop were sold. In the 40's it was very popular for "Rosa's" homemade chicken dinners served at the bar.

Saturday, October 15, 1955 – A fire began burning in the living area when a line broke on the hot water heater spreading oil on the ground, which ignited. People helped fight the fire, but being made of all wood, it was a hopeless cause.

An insurance settlement was reached in the amount of $14,000 and Oliver and Rosa's goal was to try and re-open by November 15 – for deer season – one of their busiest times of the year.

November 1 – A huge snow storm dumped over a foot of snow which set the construction back a few days. They built it in a record period of time in 5 weeks and on November 21, 1955 the bar re-opened which is the same building that stands today!

The business thrived thru the late 50's and 60's as the prime location for food, drinks and socializing. During this period the Mountain Inn had a great shuffleboard team which won numerous trophies.

1967 – Oliver and Rose sold the bar after 31 years and were the only bar business in Michigan to be in the same location for that long of a period.

1967 to 2012 – There were 10 different owners. The 3rd owner Marty Anuskiewicz, added on a North wing and built the fireplace. One owner changed the name to Harbor Inn but the next owner changed it back to the Mountain Inn.

February of 2012 – Dan Gauthier and Jim DeRocher bought the Mountain Inn and did a 100% renovation and changed the name to The Mountain Bar and Grill.

WELCOME

2021

Owners – ANTHONY AND LIZ JEKIELEK WELCOME YOU TO THE MOUNTAIN BAR AND GRILL!

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