



THE MOUNTAIN

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

STARTERS

Marinated Beef Tenderloin Tips
Marinated tips of tenderloin sautéed and served with garlic toast ~ 16.95

Pork Belly Burnt Ends
Smoked tender pork belly tossed in our housemade bold BBQ sauce ~ 14.95

Asian Pot Sticker
Wonton wrapped seasoned pork dumplings sautéed 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 ~ 13.95

Pickle Chips
Hand battered sliced 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 ~ 13.95
Add beef ~ 2.00
Add chicken ~ 3.00
Add pulled pork ~ 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 ~ 11.95
Large 20pc ~ 15.95

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
Add pulled pork ~ 3.00

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

Mountain Mini Tacos
Mini fried corn tortillas stuffed with chicken and cheese and served with salsa and sour cream ~ 9.95
► **Make it loaded**
Mini tacos baked with monterey jack cheese topped with lettuce, tomato and served with salsa and sour cream ~ 13.95



*Inquire
about Banquets
and Catering
for your next event!*

SOUPS & 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

Grilled Honey Garlic Salmon
Mixed greens served with grilled North Atlantic salmon fillet with honey garlic glaze, grape tomatoes, red onion, cucumber, avocado and served with a homemade citrus balsamic vinaigrette ~ 19.95

Chef's Salad
Mixed greens served with julienned ham, turkey, applewood bacon, tomatoes, cucumbers, hard boiled egg, cheddar jack cheese, seasoned croutons and served with homemade ranch
Large ~ 16.95 Small~ 13.95

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 homemade sweet Italian vinaigrette
Large ~ 16.95 Small~ 13.95

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 our homemade raspberry vinaigrette
Large ~ 16.95 Small~ 13.95

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 ~ 12.95

The Classic Caesar
Fresh romaine hearts topped with grilled chicken, fresh parmesan, French bread croutons and housemade caesar dressing
Large ~ 15.95 Small~ 12.95

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

WINGS & SIGNATURE SAUCES

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

BONELESS WINGS
½ pound ~ 9.95
1 pound ~ 15.95

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 & WRAPS & 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, mushroomsand 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 Ragin' Cajun Chicken
Spicy crispy chicken breast tossed in buffalo sauce topped with lettuce, roma tomato, provolone cheese and aioli served on a brioche bun ~ 14.95

Baked Mountain Italian Sub
Freshly sliced genoa salami, hot capicola ham, bavarian honey ham, sliced pepperoni, provolone cheese, tomato, banana peppers, lettuce served on a toasted parmesan 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

HAND CRAFTED BURGERS & SLIDERS

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

Substitute BEER BATTERED ONION RINGS or SWEET POTATO FRIES ~ 2.95

Three Mushroom and Swiss
Fresh grilled mushroom blend, grilled onions and melted swiss cheese on brioche bun ~ 15.95

Deluxe Prime Angus Sirloin Burger
Lettuce, tomato, red onion and pickle chips on brioche bun ~ 13.95
Add applewood bacon ~ 2.00 Add cheese ~ 1.00

The Original BCB Burger
Applewood bacon and melted cheddar cheese ~ 15.95

“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 ~ 15.95

Black and Blue Burger
Cajun blackened magic, grilled onions, applewood bacon, lettuce, tomato, bleu cheese crumbles and garlic aioli ~ 15.95

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

themountainbarandgrill.com

989.471.2066

Black River, MI 48721

5495 US-23

“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 EGGSa MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS”



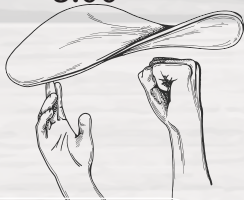
TOPPINGS

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

DEEP DISH PIZZAS

	SM (4PC)	LG (8PC)
Cheese	11.99	16.99
1 Item	12.99	18.99
2 Items	13.99	20.99
3 Items	14.99	22.99
4 Items	15.99	24.99
5 Items	16.99	26.99
Extra Item	1.49	2.00
Extra Cheese	2.00	3.00

TRADITIONAL ROUND PIZZAS



GLUTEN FREE *only available in*
10" CAULIFLOWER ROUND PIZZA ~14.99
Plus 1.49 for each additional toppings

	MED (8PC)	LG (10PC)
Cheese	13.99	15.99
1 Item	14.99	17.99
2 Items	15.99	19.99
3 Items	16.99	21.99
4 Items	17.99	23.99
5 Items	18.99	25.99
Extra Item	1.49	2.00
Extra Cheese	2.00	3.00

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 ~ 19.95

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 ~ 18.95

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 ~ 19.95

Grilled shrimp ~ 21.95

SIGNATURE DINNERS

St. Andrews Famous Fish and Chips

3pc fresh Icelandic cod, beer battered or oven baked served with lemon and tartar ~ 18.95

Fresh Yellow Lake Perch

Fresh Yellow Belly filets sautéed or fried served with lemon and tartar ~ 21.95

Coconut Shrimp

Hand panko breaded jumbo shrimp fried and served with homemade sweet rum sauce ~ 17.95

Chicken Tenderloin Platter

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

Mountain Stir-Fry*

Stir fry blend vegetables in our housemade stir fry sauce and served over a bed of rice pilaf

Grilled chicken ~ 19.95

Grilled shrimp ~ 21.95

Marinated steak ~ 21.95

Sizzling Fajitas*

Fire roasted red and green peppers, red onions, cheddar jack cheese, shredded lettuce, pico de gallo and warm flour tortillas

Grilled chicken ~ 19.95

Grilled shrimp ~ 21.95

Marinated steak ~ 21.95

* ITEMS DO NOT INCLUDE
OPTION OF 2 SIDES

DESSERTS

5 High Chocolate Cake

Dark, moist chocolate cake, silky chocolate filling, elegant dark chocolate ganache ~ 7.95

Caramel Apple Granny®

Buttery caramel and toffee-studded custard, Granny Smith apples, shortbread crust ~ 6.95

Carrot Cake~Old family recipe!

Dark, fruity, moist cake wrapped in cream cheese frosting, flecked with carrots, white chocolate drizzle ~ 7.95

HISTORY of THE MOUNTAIN INN

THE MOUNTAIN INN
Open for business
August 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.

2021

Owners —

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

"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"