

Starters

WHOLE HOG QUESADILLA

Our house-smoked pulled pork between grilled tortillas with Jack cheese, grilled onions and mild chiles with fiesta corn relish and smoky tomato mayo on the side. \$7.95

BEER BATTERED ONION RINGS

Fried crisp and piled high. They're vegetables, so they're good for you! \$6.95

FRIED DILL PICKLES

Weird but good! Breaded kosher spears, with ranch dressing and a nod to our past. \$7.50

ARTICHOKE DIP

Creamy and delicious. Baked with cream cheese and served with fry bread. \$8.95

BREADED GREEN BEAN PLATTER

A heap of lightly breaded green beans fried and served with sweet horseradish mayonnaise. \$8.95 / Half order \$5.95

CHICKEN FINGERS

Hand-cut strips of white meat, dipped in buttermilk, fried crispy and served with your choice of honey mustard, ranch, BBQ or hot sauce. \$7.50 *additional sauces 35¢*

CHICKEN WINGS

Fried crispy just the way you like 'em, with your choice of BBQ or hot sauce. ½ Dozen \$4.95 / Dozen \$8.95

BACON CHEDDAR FRIES

A heap of fries with cheddar sauce, smoked bacon crumbles and ranch dressing. \$6.95

BBQ CHIP BASKET

Warm and crispy potato chips with special BBQ seasoning and housemade cheese sauce for dipping. \$6.95

TRACTOR TWISTS

Hand twisted bread sticks stuffed with Monterey Jack cheese, topped with herb garlic butter and served with warm marinara sauce. \$7.95

Soup & Salads

SMOKED CHICKEN CHOWDER

In a light cream, with house-smoked chicken, roasted sweet corn and fresh veggies. \$4.95

FRESH MARKET SALAD

Mixed greens, carrots, tomatoes, cucumbers, red onions and housemade croutons with your choice of dressing. \$6.95

CHOPPED SALAD

Lettuce, chicken, bacon, diced egg, blue cheese, scallions and tomatoes with choice of dressing. \$9.95

GRILLED CHICKEN CAESAR

Romaine lettuce, Caesar dressing, parmesan cheese, housemade croutons and a grilled chicken breast. We'll even blacken it in cajun spices if you like. \$9.95 \$6.95 without chicken

WARM ROASTED VEGETABLE SALAD

Fresh spring greens with grilled bell peppers, roasted squash, sundried tomatoes, marinated portobella mushrooms, fiesta corn relish and a cracked black pepper balsamic vinaigrette dressing. \$9.95

RASPBERRY CHICKEN SALAD

A grilled chicken breast sliced over fresh greens with blue cheese, toasted pecans, dried cranberries and raspberry vinaigrette dressing. \$9.95

CHIPOTLE CHICKEN SALAD

Fresh greens with bacon, smoked gouda cheese, fiesta corn relish, tomatoes, tortilla straws and spicy grilled chicken breast, with chipotle ranch dressing. \$9.95

HOUSE SOUP OF THE DAY

Ask your server about today's selection. \$4.95

Dressings: French, Buttermilk Blue Cheese, Thousand Island, Ranch, Raspberry Vinaigrette, Cracked Black Pepper Balsamic Vinaigrette, Chipotle Ranch, Italian

Tractor Pies

Our deep dish pizzas are made with hand stretched dough, housemade sauce and the freshest toppings

THE BIG PIG

Ham, bacon, pepperoni and sausage on roasted tomato sauce, topped with mozzarella. 9" regular \$8.95 / 12" large \$14.50

THE CLASSIC

Roasted tomato sauce, pepperoni, and mounds of mozzarella. 9" regular \$7.95 / 12" large \$12.50

THE TRACTOR PULL

House smoked pulled pork and our famous BBQ sauce with sautéed onion, smoked gouda and mozzarella cheeses. 9" regular \$7.95 / 12" large \$12.50

BEER CAN CHICKEN PIZZA

Mozzarella and provolone cheeses, fresh garlic, shredded beer can chicken, house smoked bacon, roma tomatoes, red onions and oregano on creamy parmesan herb sauce 9" regular \$8.50 / 12" large \$13.50

HAWAIIAN

Smoked ham, grilled pineapple and mild sliced banana peppers, with a blend of cheeses and a drizzle of sweet chile glaze. 9" regular \$7.95 / 12" large \$12.50

FIVE CHEESE AND ROASTED VEGETABLES

Shredded mozzarella, provolone, white cheddar, Muenster and goat cheese with roasted seasonal vegetables, mushrooms and basil pesto sauce. 9" regular \$7.95 / 12" large \$12.50

FIREHOUSE PIZZA

Chorizo sausage, pepperoni, jalapeño, red onion, tomato, pepper jack, mozzarella, on a spicy marinara sauce with cajun crust. 9" regular \$8.95 / 12" large \$14.50

The Burger Board

Our half-pound burgers are hand-pattied, grilled to your order, and served with housemade bread & butter pickles and bbq chips. Substitute—fries: 50¢ • sweet potato fries: \$1.00 • onion rings: \$1.50 • coleslaw: 50¢ • any macaroni and cheese side: \$2.00

TRACTOR BURGER*

On a soft bakery roll with shredded lettuce and secret sauce. \$7.95

Add 45¢ for each topping choice for your burgers:

Velveeta cheese, cheddar cheese, Swiss cheese, blue cheese, jack cheese, bacon, olives, grilled onions or sautéed mushrooms

SUPER TRACTOR BURGER*

A double stacked half pound burger with grilled onions, melted American cheese, lettuce, tomato and a tangy secret sauce. \$8.50

CALIFORNIA COAST BURGER*

Chargrilled and topped with avocado salsa, field greens, goat cheese, and herb aioli. \$8.50

CUBAN BURGER*

Addictive. You've been warned. Topped with pit smoked pulled pork, jack cheese, housemade pickles, secret sauce and yellow mustard. \$8.95

THE TAILGATE BURGER*

A new Blue Tractor favorite – with melted cream cheese, sliced jalapeños, tomato avocado salsa, lettuce and red onion. \$8.95

PORTABELLA BURGER

This meatless burger features a whole balsamic marinated mushroom, char-grilled and topped with melted jack cheese, tomatoes, field greens and herb aioli. \$7.50
add a 1/2 lb. burger patty for \$2.95

Sliders

Our cute little three-bite burgers. \$2.50 each or a basket of five with fries for \$10.95 (sorry, no mix and match)

BABY BURGERS

Little beef burgers with cheddar cheese and secret sauce.

LITTLE SQUEALERS

House-smoked pulled pork with South Carolina BBQ sauce.

Sandwiches

Served with housemade bread & butter pickles and bbq chips.

Substitute—fries: 50¢ • sweet potato fries: \$1.00 • onion rings: \$1.50 • coleslaw: 50¢ • any macaroni and cheese side: \$2.00

HALF SANDWICH OF THE DAY

A special half sandwich paired with a cup of soup or a tossed green salad. \$7.95

CORNED BEEF REUBEN*

Sliced corned beef stacked on grilled rye with Swiss cheese, sauerkraut and Thousand Island dressing. \$8.95

COWBOY REUBEN*

Smoked beef brisket, slaw and jack cheese on grilled rye with smoked tomato mayo. \$8.50

TUNA MELT*

Creamy white albacore tuna salad with melted cheddar cheese served open face on rustic sourdough bread. \$8.50

TUSCAN MELT

Italian sausage, pepperoni, and smoked ham baked on a grinder roll with shredded mozzarella, provolone, and white cheddar cheeses, plus lettuce, tomato, red onion and Italian dressing. \$8.95

SMOKED CHICKEN CLUB

Sliced chicken breast, bacon and Swiss cheese, triple-stacked on grilled wheat bread with lettuce, tomato and mayo. \$8.50

THE BIG SQUEALER

House-smoked, hand-pulled pork shoulder on a fresh roll with bbq sauce on the side. \$8.95

MONTEREY TURKEY MELT*

Thin sliced turkey breast, bacon and avocado topped with Monterey Jack cheese and baked in the pizza oven. Served with lettuce, tomato, and red pepper mayonnaise. \$8.50

** Available as a half sandwich with soup or salad.*

Mac & Cheese

Creamy and cheesy, one of five ways:

Three cheeses and herb bread crumbs. \$8.95

Ham, peas, smoked gouda and crispy onions. \$9.50

Smoked chicken, mild chiles and jack cheese. \$9.95

BBQ pulled pork with smoked gouda. \$9.95

*Items are cooked to guest specification

 Beer 

BLUE TRACTOR IS PROUD TO FEATURE MICHIGAN CRAFT BEERS, ON TAP AND IN THE BOTTLE, FROM OVER FIFTY OF OUR STATE'S GREAT MICROBREWERIES.

Ask your server for the current list!

Wine

REDS

	glass	bottle
Bonafide Red, MI	\$6.95	\$29
Rosemont Shiraz, AU	\$6.95	\$29
Concannon Pinot Nior, CA	\$7.95	\$32
Louis Martini Cabernet, CA	\$7.95	\$32
Liberty Creek Merlot, CA	\$5.95	

WHITES

	glass	bottle
Bonafide Late Harvest Riesling, MI	\$7.75	\$32
Liberty Creek Chardonnay, CA	\$5.95	
Bonafide Chardonnay, MI	\$7.75	\$32
Bella Sera Pinot Grigio, IT	\$6.50	
Bonafide Pinot Grigio, MI	\$7.75	\$32
Bonafide Dry Reisling, MI	\$8.25	\$35
Bonafide White, MI	\$7.95	\$32
Bonafide Gewurztraminer, MI	\$8.25	\$35
Liberty Creek White Zinfandel, CA	\$5.95	
Bonafide Dry Rose, MI	\$8.25	\$35

Desserts

ICE CREAM SANDWICH

Vanilla ice cream between house-baked cookies with a chocolate drizzle. \$4.95

FRUIT COBBLER

Seasonal fruit baked with a crunchy cobbler crust. \$4.95 *à la mode* add \$1.00

CARAMEL PECAN BROWNIE SUNDAE

A chewy pecan brownie topped with ice cream and caramel sauce. \$4.95

CHOCOLATE "BIRTHDAY" CAKE

Decadent goodness, with a candle. Just pretend. \$4.95

Sodas

All sodas made locally by Northwoods Soda

DRAFT SODA

Wild Bill's Root Beer
 Cream Soda
 Spicy Ginger Ale

BOTTLES

Orange Cream Soda
 Black Cherry Cream Soda

Take Out

We are your source for picnics, tailgate parties, family gatherings, business meetings, wedding receptions or any other occasion. Please give us 48 hours notice on large orders.

BBQ Pulled Pork \$8/lb

Baby Back Ribs \$9/half slab

Mac & Cheese \$4/lb

Creamy Coleslaw \$3/lb

Smoked Beef Brisket \$9/lb

BBQ Beer Can Chicken \$7/bird

Housemade BBQ Chips \$4/lb

Artichoke Dip & Fry Bread \$6/lb