

A Copper Country Landmark
Since 1952

THE HUT *inn*

&

**PASTY
CENTRAL
EXPRESS**

*Dine
in warmth
and friendliness*

The Staff of The Hut Inn is dedicated to providing you with an elegant dining experience at an affordable price. Our menu items are prepared from scratch, most to order, with fresh ingredients.

Appetizers

Mozzarella Stix- served with our own warm marinara. (6) ~6.95

Breaded Mushrooms- Request your favorite sauce for dipping. ~5.95

Chips and Cheese- Warm crispy tortilla chips with nacho cheese. ~4.95

Cheesy Garlic Bread- Bubbling Mozzarella on warm Italian loaf with our own marinara. ~4.95

Jalapeño Poppers- A favorite served with our house salsa. (6) ~7.25

Spicy Chicken Wings- With bleu cheese and crisp celery sticks. (4) 4.95 (6) ~6.25

Chili Cheese Fries- A new tradition; piping hot and topped with all of the fixings. ~5.95

Shrimp Cocktail- Six Butterflied Jumbo Shrimp adorn our special sauce. ~10.95

Battered Onion Rings with dipping sauce ~5.95

French Fries or Cajun Fries ~3.95

Du Jour ~ The Hut Inn takes pride in our soup and salad creations. We use traditional methods and fresh ingredients to provide you with a variety of delicious homemade soups and stews.

Soup of the Day cup~1.75 bowl-2.25

Chili ~2.25 bowl

Fresh garden side salad ~2.95

Freshly tossed Caesar salad ~2.95

Entrée Salads ~ Served over a blend of mixed greens with warm pita or garlic bread.

Chef's Salad- Red onion, cucumber, tomato, green olive, egg, bacon, turkey, ham, and cheeses. ~7.95

Seafood Louis-Seafood blend tops egg, red onion, cucumber, capers, diced tomato, with Louis dressing. ~9.95

Caesar Salad-Fresh romaine, croutons, and parmesann tossed in traditional dressing. ~6.95

Greek Salad- Arranged with kalamata olives, pepperocini, feta cheese, tomato, cucumber, and red onion. With our exclusive Balsamic Vinaigrette. ~8.95

Grilled or Fried Chicken Salad- Egg, tomato, cucumber, red onion, and croutons topped with strips of fried or grilled chicken breasts and Havarti Dill cheese. ~7.95

Veggie Pasta Salad- Tri-colored pasta blended with tomato, red onion, cucumber, green pepper, black olive and parmesan cheese over a bed of mixed greens. ~6.95

Southwest Taco Salad- Tomato, onion, black olive, and cheese over our own seasoned beef in a fresh tortilla bowl. ~7.95

Add a fresh grilled or fried chicken breast to any salad..~2.50

Lighter Fare

Nut and Cheese Loaf- A Hut Inn tradition. A blend of nuts and cheeses sliced and served warmed with cottage cheese. ~7.95

Hummus Platter- Our own Mediterranean-style spread accented with diced tomato, red onion, black olive, capers, and pita slices. ~6.95

Thai Rice Pancakes- Our exclusive. Chopped Peanuts, fresh cilantro and coconut milk make this traditional Asian fare a special treat. Served warm with Sriracha. ~7.95

Fresh Veggies with Cottage Cheese- Fresh vegetables arranged around a serving of cottage cheese. ~4.95

Cottage Cheese and Fruit- A classic favorite. As a light meal or flavorful accompaniment to your menu. ~4.95

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.*

Sandwiches and Burgers - add French fries, onion rings, or salad to any sandwich ~1.95

***The Steakburger Deluxe**- A Hut Inn specialty since 1952. A quarter pound of lean ground beef, char-grilled and served on a grilled bun with lettuce, tomato, and your choice of cottage cheese or applesauce. ~5.95

***The Hut Burger**- Another Hut Inn specialty for the big appetite. A half-pounder grilled to your liking and served on a grilled bun with lettuce and tomato. Finish it off by choosing two of the following toppings: cheese, bacon, sautéed mushroom, peppers, or fried onion. ~6.95

***The Patty Melt**- The lunch-counter favorite is back. 1/4 pound burger on butter grilled rye bread with swiss cheese and fried onion. ~5.95

***The Clark Burger**- A new favorite for the burger connoisseur. A 1/3 pound burger with melted cheddar and bleu cheese and topped with battered onion rings. Served with lettuce, tomato, and sliced red onion. ~6.95

The Reuben- Thinly sliced hot corned beef with melted swiss, saurkraut and Thousand Island dressing piled high on grilled rye. ~5.95

Grilled or Fried Chicken Sandwich- Fresh grilled or fried chicken breast served on a grilled bun with lettuce, tomato, and mayo. ~6.95

The French Dip- A classic: thinly sliced roast beef piled high on a toasted French loaf and served with our own jus. ~6.95

The Danwich-The Hut Inn's tribute to the classic club. Turkey, ham, roast beef, swiss and cheddar cheese on garlic grilled French loaf with bacon, lettuce, tomato, and red onion, and served with ranch dressing. ~7.95

Philly Cheesesteak- Straight from the East Coast. Grilled beef with fried onions and cheddar cheese on a grilled French loaf. ~7.95

The Pasty Central Pasty- The Copper Country's best, made in our own USDA approved kitchen. Served with coleslaw or applesauce. ~4.95

Grilled Ham and Cheese- The classic combination, stacked and served on your choice of bread. ~4.95

B.L.T. - No menu is complete without it. Piled high and served on your choice of bread. ~ 4.95

Cold-Cut Sandwiches- Half ~2.95 or Full ~ 4.95

Choose from turkey, ham, roast beef, or corned beef. All thinly sliced and served on your choice of warmed white, wheat, rye, or pita bread with lettuce, tomato, and mayo.

Add a cup of soup for a traditional lunch favorite.

Mexican Specialties - The Hut gives special attention to providing you with traditional recipes and fresh ingredients to make our authentic-style Mexican dishes for American tastes.

Tacos- Two big classic tacos filled with our specially seasoned beef, cheddar cheese, shredded lettuce, and diced tomato. Served with our house salsa and sour cream. ~5.95

El Burrito Grande- A warm flour tortilla packed with refried beans, green chilies, our specially seasoned beef, and cheese. Then we pile it high with shredded lettuce, diced tomato, onion, black olive, and more cheese. Garnished with corn chips and served with the house salsa and sour cream. ~7.95

Quesadilla- The traditional south of the border treat. Filled with cheese, seasoned beef or chicken, and fire grilled. Served over shredded lettuce with our house salsa and sour cream. ~8.95

Nachos Supreme- A tower of warmed tortilla chips layered with nacho cheese and seasoned beef and piled high with shredded lettuce, diced tomato, onion, black olives, and cheddar cheese. ~6.95

Combinación- A sampling of our favorites. One taco, one beef and bean burrito, and a quesadilla. Garnished with tortilla chips and served with our house salsa and sour cream. ~11.95

** Asterisked items can be cooked to order.*

Pasta Our pasta dishes are prepared with careful attention to taste and texture. Our sauces are made from scratch and to order when possible. These dishes are truly among the highlights of our menu. They come served with soup or salad, and garlic bread.

Fettuccini Alfredo- Fresh whole cream, real parmesan, garlic, fresh parsley, and seasonings make this dish a rich sensory experience not to be missed. Made from scratch when you order. ~10.95
Add a sliced grilled chicken breast. ~2.50 ea.

Spaghetti with meat sauce- Our homemade, traditional meat sauce tops a mound of fresh pasta. Garnished with grated parmesan. ~8.95

Lasagna- Our own recipe. Layered noodles, cottage cheese, and our own meat sauce, mozzarella and parmesan cheese. ~9.95

Vegetable Lasagna- This Hut Inn favorite is filled with vegetables and white sauce then topped with mozzarella, parmesan, and fresh parsley. ~8.95

Entrées Served with soup or salad. Entrees are served with your choice of potato, rice, or our vegetable du jour, and warm dinner rolls.

Chicken

Smothered Chicken Breasts- Two chicken breasts seasoned and grilled then topped with sautéed mushrooms, peppers, onions and Monterey jack cheese. ~11.95

Grilled Raspberry Chicken- Two grilled chicken breasts presented in our special herbed-raspberry sauce. ~11.95

Sautéed Chicken Livers- A Hut Inn classic. Lightly breaded and fried with lots of buttery onions. ~8.95

Fried Chicken Tenderloins- Five crispy fried chicken breast tenderloins. 9.95

Pork

***Grilled Pork Chops**- Delicious big chops, char-grilled to your liking and served with kraut or applesauce. ~8.95 (1) 10.95 (2)

BBQ Pork Ribs- A half or full rack of our meaty ribs slow cooked and basted in bbq. ~11.95 14.95

We are committed to providing you with quality beef that is seasoned and grilled to your liking.

Beef

***Prime Rib of Beef**- Slow cooked and served au jus. Queen or King size. ~15.95 17.95

***Hand-Cut Ribeye**- Fresh cuts and our special seasonings make this 14oz. Steak a mouth-watering experience. Larger cuts are available for bigger appetites. ~17.95

***Filet Mignon**- 8oz unmatched for tenderness, a truly elegant meal. ~22.95

***Porterhouse**- The cut-above. 14oz. Cooked to perfection. ~24.95

Fish and Seafood

Fresh Battered Cod- Fresh cod, dipped in butter, deep fried until golden brown. ~8.95

Lake Superior Trout or Whitefish- Caught in our lake, by our local fishermen. Baked or fried. Garnished with lemon and parsley. ~11.95

Lake Superior Walleye- A local favorite. Firm white flesh with a nutty flavor. ~14.95

Jumbo Fried Shrimp- Six jumbo shrimp hand breaded in our homemade bread crumbs. Served with our special cocktail sauce. ~14.95

Shrimp Scampi- Six jumbo shrimp hand butterflied and sautéed in fresh garlic, drawn butter, lemon, white wine, and parsley. ~15.95

** Asterisked items can be cooked to order.*

Accompaniments Add these favorites to complete your entrée.

Baked potato ~1.00

Rice pilaf ~1.75

Vegetable du jour ~1.25

Cottage Cheese ~1.60

Fruit or Applesauce ~1.50

Children's Selections 4.95 drink included

Kid's Burger and fries

Kid's Hut Dog and fries

Chicken strips

Fish fry with fries

Mac & Cheese

Spaghetti

Desserts and Ice Cream

Apple or Cherry-Cheese Strudel- Our exclusive homemade old-world style braided puff-pastry strudel filled with either apple or cherry and cream cheese filling. ~3.50

Chocolate Thimbleberry Torte- A Hut Inn Tradition. Chocolate cake layered with hand made thimbleberry whipped cream. ~4.95

Homemade Gingerbread with Warm Caramel- Another Hut Inn favorite. Traditional spiced gingerbread accented with warm caramel sauce and a dollop of whipped cream. ~3.50

Assorted Pies and Cheesecakes- Ask your server which varieties are currently featured. ~2.95 pie, 4.95 cheesecake.

Ice Cream- One or two scoops? Topped with a variety of favorites. ~1.25 1.75

Sundaes- Hot fudge, turtle, strawberry, or build your own. Garnished with a cherry, of course. ~3.95

Splits- Classic banana or create your own. ~4.50

Shakes and Malts- Mixed from our ice cream and served in stainless steel to keep cool. ~2.50

Floats- Root Beer or Coke with your choice of flavors. ~1.95

Salad Dressings-

Ranch- Our secret recipe, thick and creamy

French

Thousand Island

Poppy-seed- our exclusive, homemade favorite.

Louis- Sweet and tangy

Bleu Cheese

Oil and Vinegar

Homemade Italian

Balsamic Vinaigrette- Our chef's exclusive personal recipe.

Beverages-

All you can drink soda, coffee, tea ~1.50

Juice (per glass) ~1.50

Specialty Coffees ~1.75

Coffee Drinks- Please ask your server for variety and price.

Senior Menu

On some menu items, Senior-size portions are available at a 20% discount (55 years and older).

Landmark

A Copper Country Destination

Since 1952



The Hut Inn - A Keweenaw Landmark

After being closed for over two years, The Hut Inn has reopened under the ownership of Pasty Central. For many in the Copper Country, and visitors around the country, The Hut Inn is a place where memories are made.

The Hut Inn was built in 1952 by Paul Hendrickson. As the story goes, Paul was wounded in battle during World War II and sent to a hospital in Paris to recover. During his stay he had lots of time to think about his return to civilian life. This was where the dream of The Hut Inn was born.

Upon returning to northern Michigan, Paul set out to build a dining establishment with the character of the Keweenaw - a special place with a unique atmosphere was the result of his efforts, and those who followed. The Hut Inn has undergone changes over the years, in its appearance, ownership, and menu. It continues to be a great place to stop for a light lunch or full dinner after a busy day.

In October 2006, The Hut Inn reopened with many of the same menu items, plus some quality additions by managing chef Mike Porter. Other features and new ideas will be added in the days ahead.

Given its relationship to Pasty Central and Pasty.NET, there was no question that The Hut Inn would also become a wireless hot spot, with blazing fast wireless broadband service provided by Pasty.NET. In addition, Pasty.NET's network operations have moved to the Kearsarge campus of buildings. The Hut seems destined to become the most wired restaurant in the state.

A new pasty kitchen, Pasty Central Express, has grown up behind The Hut. The kitchen serves as the headquarters for Pasty Central's Internet pasty sales business, capable of shipping 50,000 of the U.P.-style meat pies in a year. Pasty Central Express also includes a drive-up window, where patrons can purchase a hot, ready-to-eat pasty on their way up US-41.

Next time you visit the Calumet area, make sure to include The Hut Inn on your schedule - and be sure to find the time to grab a delicious Pasty Central pasty while you are at it.

Ask about our catering services. We cater to groups and events.

***The Hut Inn
US-41
Kearsarge, Michigan
(906) 337-1133***

***The Hut Inn Hours
11 am - 9 pm
7 Days a week***

***Toll-free Pasty Orders: 877-PASTY-11
(877-727-8911)***