

Electric Cheetah

1015 Wealthy St SE 49506-1516 · +16164514779 · Updated: Jan 14, 2026

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GREEN CUISINE 10

The Jimmy Wah Salad

\$10.00

napa cabbage, sweet red bell peppers and soba noodles tossed in a spicy peanut dressing, carrots, peanuts and black sesame seeds. finished with sriracha aioli, chives, and cilantro. choose tofu or chicken

Jive Turkey Salad

\$10.00

house roasted turkey breast mixed with red grapes, quinoa, pine nuts, spinach, and a sherry/shallot/olive oil vinn. topped with gorgonzola crumbles, haystack onions and pomme frites all over that mf! (mountain offun)

Ole' Mexican Quinoa Kurt

\$10.00

quinoa, black beans, queso fresco, cilantro, roasted red pepper, roasted cherry tomatoes, grilled scallions, lime juice, hot! smoked jalapeño dressing, with spiced-grilled chicken or spiced-grilled tofu

The Health Hutt

\$12.00

sautéed quinoa, al dente green lentils, and spinach sautéed with olive oil, fresh garlic, chili powder and cumin, with fresh pan seared salmon and finished with dijon vinaigrette and black pepper

The Irish Salad Bomb

\$10.00

crispy pulled corned beef, shaved sautéed brussels sprouts, rye croutons, swiss gruyere, and caraway pickled cucumbers drizzled with 1000 island

Singing And Dancing Eggplant

\$9.00

pan-fried cornmeal-crust ed eggplant, a grilled portobello mushroom, roasted olive oil and garlic roma tomatoes and fresh mozzarella, with mud lake micro greens, olive oil, balsamic vinegar and sea salt

Flat Bread Salad

\$11.00

naan bread spread with caramelized tomato paste and caramelized onions topped with ricotta and queso fresco and baked then topped with bacon, sage and shallot roasted squash, arugula salad and drizzled with apple cider reduction and fresh thyme

The Beet Box

\$10.00

roasted beets with orange and grapefruit segments, arugula, chevre mousse, crispy barley, walnuts and extra virgin olive oil

The Old Handbag

\$12.00

arugula, roasted beets, apples, chive/black pepper polenta croutons, goat cheese mousse, cider brined grilled chicken and cranberry vinn

Alice Butterfield

\$10.00

spinach, egg, radish, roasted squash, tossed with hot bacon/sweet onion/cider vinn and topped with haystack onions

THE GOLDEN AGE OF BAKED MACARONI 7

Baked Classic Macaroni And Cheese	\$10.00
our house seven-cheese blend with a touch of dijon mustard and paprika, bacon and green onions, topped with seasoned bread crumbs and baked to order, drizzled with drawn butter just like grandmothers. it takes about 8.3 minutes	
Baked Macaroni And Cheese Florentiggiti	\$11.00
our house seven-cheese blend, goat cheese, roasted tomatoes. braised greens and garlic with a touch of lemon	
Baked Lobster Macaroni And Cheese	
our house seven-cheese and lobster blend, scallions and tomato, topped with seasoned panko breadcrumbs and tarragon aioli	
Baked Bacon Macaroni And Cheese	\$10.00
our house seven-cheese blend with pimiento, sharp cheddar, and horseradish, topped with pomme frites and bacon/onion jam.	
Baked Meatloaf Macaroni And Cheese	\$12.00
chunks of our house meatloaf sautéed with brussels sprouts and poblano peppers with cavatappi noodles and our house cheese sauce, topped with a pile of crispy haystack onions and drizzled with tomato/chili coulis	
Baked Chutch Banger Macaroni And Cheese	\$12.00
our house seven-cheese blend with spicy sausage, fennel, lemon, caramelized tomato paste topped with provolone cheese. it takes forever	
Hand Cut Fries	\$4.00
a fistful of hand-cut michigan russet fries or sweet potato fries, cooked to order, seasoned with kosher salt and rosemary, and served with your choice of any two sauces, dressings, mustards, or aioli on the menu	

SANDWICH SELECTIONS 18

Pineapple Pork	\$10.00
house braised, shaved pork loin with pineapple jalapeno- sage salsa and jalapeno bbq sauce on ciabatta	
The Italian Monkey Mother	\$10.00
a marinated grilled portobello mushroom with fresh mozz with wilted spinach, roasted tomatoes and haystack onions and buttermilk dressing on ciabatta	
The Famous Reuben Gonzalez	\$10.00
house-roasted corned beef brisket, caramelized red onions, spicy red cabbage dill slaw, 1000 island and dill havarti on a grilled pumpernickel monkey	
Grilled Cheese Sandwich	\$8.00
provolone, cheddar, and goat cheeses, tomatoes, and caramelized red onion served on grilled sourdough with asiago cheese butter and fresh rosemary	
The Sloppy Jalopy	\$10.00
house-roasted corned beef brisket and hand sliced local ham, caramelized red onion, tomato, sweet and spicy pickles, thousand island, mrs. dog's mustard, and dill havarti on a grilled pumpernickel monkey	
Who You Callin' Turkey Sucka	\$10.00
house roasted turkey, candied bacon, sweet potato pomme frites, poblano aioli and cranberry relish on grilled pumpernickel	
Burgertime	\$10.00
1/2lb burger grilled to order, served on a grilled kaiser roll. leaf lettuce, red onion, tomato and one topping of your choice. walk across any additional topping we have in house for \$0.50 each	

Buena Vista Social Club	\$10.00
grilled nantucket pretzel roll with house-braised shaved pork shoulder, hand sliced local ham, stone ground mustard, garlic aioli, provolone, and thick slices of dill pickle	
Foghorn Leghorn Jammay Jam	\$10.00
cider brined grilled chicken, pineapple jalapeno salsa, roasted tomatoes, bacon/onion jammy jam, sharp cheddar, on grilled ciabatta bread	
The Greatest American Hero	\$10.00
house made crispy pork meatballs, spicy tomato sauce, provolone cheese and haystack onions on a grilled nantucket french hoagie roll	
Yahtzee! Biscuit	\$10.00
house made sweet potato biscuit, local ham, mustard seed caviar and stout molasses syrup and sweet mustard whipped cream. get a yahtzee! in 3 rolls or less and your sandwich is on us and you must yell “yahtzee!” real loud to redeem your prize	
Leftover Meatloaf Sandwich	\$10.00
grilled ground beef and pork, stuffed with sautéed red onions, poblano peppers and garlic, with a sweet roasted tomato sauce, haystack onions, sautéed chopped brussels sprouts, and provolone, on grilled sourdough	
The Club Tickle	\$10.00
house roasted turkey, local hand sliced ham, hickory-smoked bacon, leaf lettuce, tomatoes and poblano aioli stuffed in some grilled naan bread	
Optimus Prime	\$12.00
house shaved blackened prime rib, pimiento cheese, bacon and radish slaw on a grilled nantucket pretzel hoagie roll	
Hot Ham And Cheese	\$9.00
hand sliced local ham, havarti and provolone cheese, honey aioli and mrs. dog’s mustard on a grilled pretzel hoagie. sticky icky	
Ze Fronch Dip	\$10.00
slow-roasted beef, sliced thin and served on a crusty nantucket roll with provolone cheese and horseradish cream, served with a side of au jus made from the drippings. the best in town	
The Coq Monsieur	\$10.00
french toast grilled brioche bread, hand sliced local ham, gruyere and peach mascarpone cheese with mrs. dogs mustard	
I’m Not My Brother’s Sandwich	\$10.00
grilled chicken, bacon, provolone, thousand island, and tomatoes on grilled sourdough with asiago cheese butter and a side of ketchup because my brother dips everything in ketchup	

DINNERS FROM SCRATCH 7

The Meatloaf	\$18.00
house-made grilled meatloaf: pork, lamb, beef, poblano peppers and caramelized onions, topped with tomato sauce and served with sautéed brussels sprouts and grilled chive and black pepper polenta	
The Filthy Hippie	\$13.00
mushroom, barley and corn tortillas stacked with queso fresco and provolone, spicy tomato sauce, cumin lime crème and haystack onions. we serve it tableside with live sitar music, nag champa and a light misting of patchouli to cover up the smell of the nag champa. pew	

Polenta Ragu	\$17.00
house braised pork and spicy tomato ragu with cannellini beans. and garlic roasted roma tomatoes over creamy cheddar and chive polenta topped with toasted pine nuts and balsamic reduction	
Salmon	\$19.00
pan seared atlantic salmon, sweet potato, brussels sprouts, apple, fennel, bacon, red onion hash drizzled with dijon vinn	
Cider House Chicken	\$18.00
grilled cider brined chicken with sweet potato hash, fennel, apple, brussels sprouts apple cider reduction and pecan praline	
The Beefcake	\$19.00
8oz marinated flat iron steak grilled to order served with smoked bleu cheese butter and dried cherry demi glace with haystack scallions and grilled chive and black pepper polenta	
Pork Medallions	\$18.00
cider brined and grilled pork loin medallions with acon/onion jam with wilted greens and creamy gorgonzola polenta	

SMALL PLATES 9

Southern Raw Fries	\$5.00
thin sliced michigan potatoes, fried so they are kind of crispy and kind of floppy and topped with kosher salt and white balsamic vinegar	
Hot Goat Dip	\$10.00
roasted peppadews, garlic, and spinach whipped up in a goat cheese and cream cheese blend, with grilled naan to smear it on	
Some Balls	\$8.00
crispy baked pork, sage and ricotta meatballs sitting in a pool of spicy roasted tomato sauce with red radish slaw	
Sweet Potato Gnocchi	\$8.00
hand made sweet potato gnocchi with crispy house sausage, fennel, and scallions in a little crock of sambuca cream	
Lil’ Pickle Tickle	\$3.00
just try one! and you’ll want to give someone a lil’ pickle tickle too	
Hot Pretzels	\$10.00
6 hot and chewy salted pretzel sticks with pimiento cheese/candied bacon, mrs. dogs/caramelized onions, bacon onion jam/gorgonzola crumbles	
Scotch Eggs	\$8.00
two half house sausage wrapped eggs pan fried and served with fennel/apple slaw and drizzled with a charred scallion vinaigrette	
French Onion Dip	\$10.00
caramelized onions, bacon and gruyere cheese, baked and bubbling, finished with chopped chives and served with naan for your dipping pleasure	
Polenta Fries	\$8.00
creamy chive and black pepper polenta fried until golden brown and crispy on the outside with a creamy middle. we serve it with a pickled beet ketchup	

MAIN 2

Milk And Cookies

freshly baked, made-from-scratch monster cookies

AVAILABLE OPTIONS

2 Cookies For: **\$3.00**

Add A Milk For: **\$2.00**

Monster Cookies

freshly baked, made-from-scratch monster cookies

AVAILABLE OPTIONS

2 Cookies For: **\$3.00**

Add A Milk For: **\$2.00**