

MAIN MENU



tavern signatures

gluten friendly upon request

BEER FOOD

(That's Tavern speak for appetizers)

Ellsworth Creamery Cheese Curds 12.95
craft beer batter, creole ketchup

Steak Sliders 15.95
3 sliders, madeira steak sauce, arugula, truffle mayo, caramelized onions, onion straws

Buffalo Shrimp 17.95
cracker breading, buffalo sauce, blue cheese, chives

Artichoke & Boursin Dip 14.95
creamy with a kick, golden brown asiago crust, garlic spinach, tavern flatbread

Thai Chicken Lettuce Wraps 13.95
peppers, green onion, carrots, fresh garlic, baby romaine, ginger sauce, coconut-curry noodles, bean noodles, tamarind-cilantro dipping sauce, cilantro

Fried Chicken Wings 16.25
ranch rub, choice of buffalo, bbq, ranch, or blue cheese dipping sauce

Tater Tots 12.95
handmade, panko crusted, monterey jack cheese, bacon ketchup

Tavern 4 & 5 Nachos 17.50
rotisserie chicken, gouda cheese sauce, cheddar, pico de gallo, poblano salsa, guacamole, jalapeño, cilantro

Deviled Eggs 3 for 5 6 for 8
tavern classic eggs, paprika, chives

Spicy Chicken Meatball 6 ea
scratch red & white sauces, pecorino cheese

SALADS & SOUPS

"I Just Want a Small Salad" 6.95
cucumbers, carrots, tomatoes, red onions, croutons, choice of dressing

Caesar Salad small 6.95 large 10.95
croutons, parmesan

Cranberry Walnut Salad small 7.95 large 12.95
baby greens, amablu crumbles, spicy walnuts, craisins, honey balsamic vinaigrette

Steak Salad** 20.95
tavern greens, deviled eggs, bacon, roasted tomatoes, amablu cheese, avocado, herb vinaigrette

soups made from scratch served as a cup for 6.95 or bowl for 8.95

MON:	craft beer cheese
TUES:	chicken wild rice
WED:	gouda potato
THUR:	chicken tortilla
FRI:	shrimp & sausage chowder
SAT:	chicken noodle
SUN:	fire house Chili

Honey Pecan Chicken 16.95
hand breaded, candied pecans-pepitas, strawberries, grapes, apples, baby greens, hard boiled egg, honey mustard drizzle, poppyseed dressing

Grilled Lime Kissed Shrimp Salad 17.95
crisp romaine, chipotle ranch, charred corn salsa, red onions, tomatoes, cilantro, avocado, crispy tortilla strips, roasted poblano salsa

Chopped Salad 15.95
rotisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette

ADD SOME LOVE TO ANY SALAD

chicken breast	6	pulled chicken	6
salmon**	13	shrimp	8
steak**	13		

HEALTHY BOWL

steamed green beans, lemongrass sauce, baby greens, toasted pepitas, cucumbers, plum sauce, grape tomatoes, edamame, quinoa

Fresh Veggie 15.95 seasonal vegetables	Grilled Salmon** 21.95 charred corn salsa	Grilled Chicken Breast 16.95 roasted poblano salsa	Grilled Shrimp 17.95 charred corn salsa
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WOODFIRED PIZZAS

The Hog & The Goat 14.95
red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeño, pepperoni, bacon, goat cheese

Sweet & Salty 14.95
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze, chives

Salami & Hot Honey 14.95
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano

Sausage & Wild Mushroom 14.95
whole milk mozzarella, aged provolone, garlic butter, chives, shiitake mushroom, oyster mushroom, cremini mushroom

Margherita 13.95
fresh mozzarella, red sauce, roma tomato, basil

"Skinny Pizza" option for all pizzas we cut out the dough and drop some salad in the center 2.95

sub gluten-free cauliflower crust 3.95

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BURGERS & SANDWICHES

choice of: fries, coleslaw, fresh fruit or chips, sub gouda hash browns, parmesan truffle fries, or tater tots 2.95

gluten free bun available 1.95

- Boursin Juicy Lucy**** 15.95
boursin & 4-cheese blend, caramelized onion, pretzel bun
- Reuben** 16.50
house braised corned beef, sauerkraut, russian dressing, gruyere, caraway rye
- Short Rib Melt** 16.95
house braised, basil mayo, arugula, beef au jus, mozzarella-provolone blend, toasted french roll
- Garlic Smash Burger**** 16.95
two patties, american cheese, secret burger sauce, lettuce, tomato, onion, brioche bun

- Chester's Turkey Avocado** 15.50
rotisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain
- Cowboy Burger**** 15.95
7oz burger patty, tillamook cheddar, bbq, smoked bacon, onion straws, brioche bun
- Rotisserie Chicken Sandwich** 17.95
monterey jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus, toasted french roll
- Bang Bang Walleye Tacos** 17.95
cajun spice, cabbage slaw, charred corn salsa, queso fresco, bang bang sauce, cilantro, flour tortillas, rice pilaf

WOODFIRED ROTISSERIE CHICKEN

Half Bird 23.95

we spin hand-rubbed, farm-raised, antibiotic-free birds all day.

served with hand mashed potatoes, parmesan garlic broccoli, chicken jus

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

TAVERN CLASSICS

- Minute Chicken** 21.95
crispy chicken breast, parmesan, fresh herbs, capers, shallots, wild mushrooms, angel hair pasta, lemon butter sauce
- Yum Yum Bowl** 21.95
marinated beef, coconut rice, baby bok choy, sweet red peppers, sunny side up egg, yum yum sauce
- Chicken Pot Pie** 18.50
carrots, onions, celery, peas, savory sauce, flaky crust, chives
- Fish & Chips** 19.95
canadian walleye, craft beer batter, malt vinegar seasoning, coleslaw, tartar sauce, fries
- NY Strip**** 32.95
14 oz, 28 day aged chef cut, beef au jus, garlic butter, parmesan garlic broccoli

- Creole Pasta** 19.95
penne pasta, pulled chicken, shrimp, andouille sausage, peppers, onions, cajun cream sauce, green onions
- Grilled Meatloaf** 23.95
hand mashed potatoes, marsala mushroom gravy, parmesan garlic broccoli
- Parmesan Crusted Walleye** 28.95
panko, herb & aged parmesan crusted, rice pilaf, parmesan garlic broccoli, tarter sauce, lemon
- Pot Roast** 24.95
braised short rib, roasted winter vegetables, hand mashed potatoes, pot roast gravy, horsey sauce, chives
- Baked Meatball Pasta** 17.95
penne pasta, house made red sauce, pecorino, mozzarella-provolone, fresh basil
- Simply Grilled Salmon **** 25.95
fresh arctic salmon, grilled asparagus, rice pilaf, grilled lemon

Friday & Saturday

available after 5 PM

PRIME RIB**

premium 28 day aged

queen cut 36.95 **king cut** 43.95

hand mashed potatoes, horseradish cream, beef au jus

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your dietary needs

** consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness
we respectfully request you limit your dining experience to two hours or less
gratuity of 20% may be added to parties of 8 or more