




BEER FOOD

(That's Tavern speak for appetizers)

-  **Spicy Chicken Meatball** 6
scratch red & white sauces, pecorino cheese
- Jumbo Lump Crab Cakes** 19.95
mustard sauce, lemon
- 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
-  **Tavern 4 & 5 Nachos** 16.95
rotisserie chicken, gouda cheese sauce, cheddar, pico de gallo, poblano salsa, guacamole, jalapeno, cilantro

-  **Margherita Pizza** 13.95
fresh mozzarella, red sauce, roma tomato, basil
- Fried Chicken Wings** 15.25
ranch rub, choice of buffalo, or ranch
- Sweet & Salty Pizza** 14.95
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, seas salt, balsamic glaze, chive
-  **Sausage & Mushroom Pizza** 14.95
whole milk mozzarella, aged provolone, garlic butter, chives, shiitake mushrooms, oyster mushrooms, cremini mushroom










STARTER SALADS & SOUP

-  **"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
6oz sirloin, tavern greens, deviled eggs, bacon, roasted tomatoes, amablu cheese, avocado, herb vinaigrette
- Lobster Bisque** 7.50/9.50
scratch made, creamy, decadent

NEW YEAR'S CLASSICS

Short Rib Linguini** 24.95 braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce	Surf & Turf** 31.95 6 oz manhattan style, garlic butter, Jumbo Shrimp, grilled asparagus, drawn butter, smoked gouda hash browns	Shrimp Scampi** 25.95 four jumbo shrimp, garlic butter, angel hair pasta, wild mushrooms, tomatoes, white wine, lemon butter sauce
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TAVERN CLASSICS

-  **Pot Roast**** 24.95
braised short rib, roasted winter vegetables, hand mashed potatoes, pot roast gravy, horsey sauce, chives
-  **New York Strip**** 32.95
14oz cut, au jus, parmesan broccoli
- Roasted Prime Rib**** 36.95 / 43.95
seared & slowly roasted over rock salt, mashed potatoes, au jus, horseradish cream
-  **Salmon Vera Cruz** 27.95
salmon filet, grilled shrimp, chili oil, coconut rice, avocado salsa, lemon butter sauce, cilantro
-  **Chicken Pot Pie** 18.50
carrots, red onions, celery, peas, savory sauce, flaky crust
-  **Fish & Chips** 19.95
craft beer batter, cold water walleye, coleslaw, tartar sauce, fries, malt vinegar seasoning
- Grilled Meatloaf** 23.95
hand mashed potatoes, marsala mushroom gravy, parmesan garlic broccoli
-  **Rotisserie Chicken** 22.95
half woodfired chicken, mashed potatoes, parmesan broccoli, chicken au jus
- Grilled Iowa Pork Chop**** 25.95
14oz double bone-in, maple syrup & fennel brine, roasted fuji apples, smoked gouda hash browns
-  **Minute Chicken** 21.95
crispy chicken breast, parmesan, capers, shallots, angel hair, wild mushrooms, lemon butter sauce
-  **Parmesan Crusted Walleye** 28.95
panko, herb & aged parmesan crusted, rice pilaf, parmesan broccoli, tater sauce, lemon
- Chester's Turkey Avocado** 14.95
rotisserie turkey, avocado, shredded lettuce, tomato, jack, basil mayo, multigrain
- Garlic Smash Burger**** 16.95
two beef patties, american cheese, secret burger sauce, lettuce, tomato, onion, brioche bun
-  **Bang Bang Walleye Tacos** 16.95
cajun walleye, cabbage slaw, charred corn salsa, queso fresco, bang bang sauce, cilantro, rice pilaf, flour tortillas

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness
Parties of 5 or more are required to be fully checked in before seating and are booked in 2-hour time slots.
gratuity of 20% may be added to parties of 8 or more.

TAVERN

4 & 5