MAIN MENU



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

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

6oz grilled sirloin, tavern greens, deviled eggs, bacon, roasted tomatoes, amablu cheese, avocado, herb vinaigrette

ADD SOME LOVE TO ANY SALAD

6

chicken breast salmon** steak**

pulled chicken 13 shrimp 13

- 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

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

(i) Chopped Salad 15.95

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

BALTHY BOWL

6

8

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

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

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 (i) sub gluten-free cauliflower crust 3.95

MAIN MENU



BURGERS & SANDWICHES

(gluten free bun available 1.95

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

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 18.95

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 add bacon \$1.95

Chester's Turkey Avocado 15.50

rotisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain

Cowboy Burger** 16.50

7oz burger patty, tillamook cheddar, bbg, 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

E Fish & Chips 19.95

canadian walleye, craft beer batter, malt vinegar seasoning, coleslaw, tartar sauce, fries

INY 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, tomatoes, 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

red or white, penne pasta, pecorino, mozzarella-provolone, fresh basil

Simply Grilled Salmon ** 25.95

fresh arctic salmon, grilled asparagus, rice pilaf, grilled lemon



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 ius

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