



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

BEER FOOD

(that's tavern speak for appetizers)

Bucket of Bluegill 14.95

lightly breaded and fried bluegill, tavern fries, tarter sauce, lemon

TAVERN CLASSICS

Korean Street Tacos 16.95

short rib, kalbi bbq, pickled vegetables, cilantro, yum yum sauce, queso fresco, coconut rice, corn tortillas

WOODFIRED OVEN

Hawaiian Pizza 14.95

red sauce, whole milk mozzarella, aged provolone, pineapple, ham, red onions, red chili flake, kalbi bbq, pecorino

SWEET TREATS

Chef's Cheesecake 9.95

ask your server for details...yum!

PRIME RIB after 5pm

Thursday, Friday & Saturday

14oz. premium 28 day aged, seared & slowly roasted over rock salt, mashed potatoes, parmesan broccoli, beef au jus, horseradish cream

39.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.