CHEF FEATURES

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

.

SOUPS & SALADS

Beet & Quinoa 14.95
roasted beets, garbanzo beans,
toasted pepitas, edamame,
red peppers, arugula, goat cheese,
honey-balsamic vinaigrette,
balsamic glaze

TAVERN CLASSICS

Chicago Grinder 15.95
italian sausage, shaved sirloin,
mozzarella, roasted green peppers,
hoagie roll, beef au jus,
choice of side

Tavern Meatloaf 24.95
hand mashed potatoes,
parmesan broccoli,
marsala mushroom sauce

SWEET TREATS

Pumpkin Pecan Cheesecake 10.95
layered pumpkin cheesecake & pecan pie,
molasses whipped cream, praline sauce.
it's the best of both worlds...yum!

whole cheese cake with toppings 49.95
24 hour notice required

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