

# MAIN MENU



tavern signatures   
gluten free upon request

## BEER FOOD

(That's Tavern speak for **appetizers**)

- Spicy Chicken Meatballs** 5 each  
scratch red & white sauces, parmesan
- Ellsworth Creamery Cheese Curds** 11  
craft beer batter, creole ketchup
- Buffalo Shrimp** 16  
cracker breading, buffalo sauce, blue cheese, chives
- Tavern Wings** 13  
deep fried, dry ranch rub, choice of buffalo or ranch

- Tater Tots** 11  
handmade, panko crusted, bacon ketchup
- Tavern 4 & 5 Nachos** 16  
pulled chicken, gouda cheese sauce, cheddar, pico de gallo, poblano salsa, guacamole
- Artichoke & Boursin Dip** 12  
creamy with a kick, golden brown asiago crust, garlic spinach, tavern flatbread
- Deviled Eggs** 11  
five each tavern classic eggs, bacon

## BURGERS & SANDWICHES

choice of: tavern fries, coleslaw, fresh fruit, or chips  
sub: onion rings, gouda hash browns, or tater tots 2

- Boursin Juicy Lucy** 15  
boursin & 4-cheese blend, caramelized onion, pretzel bun
- Reuben** 15  
house-braised corned beef, sauerkraut, russian dressing, gruyere, caraway rye
- PB & J Burger\*\*** 15  
peanut butter, blackberry jam, crispy jalapenos, pretzel bun
- Hogzilla Burger\*\*** 18  
bbq sauce, bacon, onion straws, gouda cheese, pulled pork
- Bang Bang Walleye Tacos** 17  
cajun walleye, cabbage slaw, charred corn salsa, queso fresco, bang bang sauce, cilantro
- Rotisserie Chicken Sandwich** 17  
french roll, jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus

- Chester's Turkey Avocado** 14  
toasted multigrain, rotisserie turkey, avocado, shredded lettuce, tomato, jack, basil mayo
- Cowboy Burger\*\*** 15  
bbq sauce, bacon, onion straws, tillamook cheddar
- Crispy Walleye Sandwich** 17  
french roll, craft beer batter, house pickles, tomato, shredded lettuce, tartar, lemon
- Pulled Pork Stacker** 14  
house-braised pork butt, bbq sauce, coleslaw, onion straws
- Sunrise Burger\*\*** 15  
sunny side egg, smoked gouda hash browns, bacon, tillamook cheddar
- Impossible Burger** 16  
plant based patty, avocado, shredded lettuce, baby kale, lime vinaigrette
- Tavern Mac Burger\*\*** 21  
two beef patties, russian dressing, american cheese, shredded lettuce, house pickles, onion

## HEALTHY BOWL

steamed fresh chef's vegetable, lemon grass sauce, baby kale, pea tendrils, toasted pepitas, cucumbers, plum sauce, grape tomatoes, quinoa

- Fresh Veggie\*\*** 15
- Grilled Salmon\*\*** 18  
charred corn salsa
- Grilled Chicken Breast** 16  
roasted poblano salsa
- Grilled Shrimp\*\*** 17  
charred corn salsa

## WOODFIRED PIZZAS

- Classic Sausage or Pepperoni** 13  
red sauce, whole milk mozzarella, aged provolone, oregano, parmesan
- Sweet & Salty** 14  
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze
- Margherita** 13  
fresh mozzarella, red sauce, roma tomato, basil
- Deluxe Charred Pepperoni** 13  
red sauce, whole milk mozzarella, aged provolone, basil, oil cured tomatoes, banana peppers, basil
- BBQ Chicken** 13  
bbq sauce, rotisserie chicken, bacon, cheddar cheese, 4-cheese blend, fresh jalapeños, red onion
- Sausage & Wild Mushroom** 14  
whole milk mozzarella, aged provolone, garlic butter

**"Skinny Pizza" option for all pizzas** we cut out the dough and drop some salad in the center 3  
 sub gluten-free cauliflower crust 3

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

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## SALADS & SOUPS

- "I Just Want a Small Salad" 7  
cucumbers, carrots, tomatoes, red onions, croutons, choice of dressing
- Caesar Salad small 7 large 11  
croutons, parmesan
- Cranberry Walnut Salad small 8 large 13  
baby greens, amablu crumbles, spicy walnuts, craisins, balsamic vinaigrette
- Chopped Salad 15  
rotisserie chicken, edamame, chives, cucumbers, oil cured tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette
- Steak Cobb Salad 18  
grilled top sirloin, tavern greens, deviled eggs, bacon, oil cured tomatoes, amablu cheese, avocado, herb vinaigrette

made from scratch soups the day before served as a cup for 6 or bowl for 8

**EVERYDAY:** craft beer cheese  
**MON-TUES:** chicken wild rice  
**WED:** tomato basil  
**THUR:** chicken tortilla  
**FRI:** shrimp sausage chowder  
**SAT-SUN:** chicken noodle

- Grilled Lime Kissed Shrimp Salad 17  
crisp romaine, chipotle ranch, charred corn salsa, red onions, avocado, crispy tortilla strips
- Beet & Quinoa Salad 14  
roasted beets, garbanzo beans, toasted pepitas, edamame, red peppers, watercress, goat cheese, honey-balsamic vinaigrette

**ADD SOME LOVE TO ANY SALAD**

grilled chicken breast 6 pulled chicken 5 grilled salmon\*\* 11 grilled shrimp 8 grilled steak\*\* 11

## TAVERN CLASSICS

- Minute Chicken 20  
crispy chicken breast, parmesan, herbs, capers, shallots, angel hair, wild mushrooms, lemon butter
- Tavern Meatloaf 22  
mashed potatoes, parmesan broccoli, marsala mushroom sauce
- Chicken Rigatoni 19  
white sauce, garlic spinach, shallots, pulled rotisserie chicken, candied walnuts, amablu crumbles
- Sweet Ginger Salmon\*\* 28  
zucchini, red pepper, carrots, green onion, edamame, shiitake mushrooms, jasmine rice, thai ginger sauce
- Prime Rib\*\* 11 oz cut 32 16 oz cut 38  
available Fridays & Saturdays after 5pm  
mashed potatoes, beef au jus, creamy horseradish
- Chicken Pot Pie 17  
carrots, red onions, celery, peas, savory sauce, flaky crust
- Fish & Chips 18  
craft beer batter, cold water walleye, coleslaw, tartar, fries, malt vinegar seasoning
- Parmesan Crusted Walleye 28  
crispy panko-parmesan crust, parmesan broccoli, rice pilaf, tartar sauce
- Grilled Sirloin\*\* 34  
12 oz cut iowa premium, garlic butter, beef au jus, gouda hash browns
- New York Strip\*\* 42  
14 oz cut iowa premium, garlic butter, beef au jus, gouda hash browns

**WOODFIRED ROTISSERIE CHICKEN**

Half Bird 22

slow roasted all day, touched with chicken jus, hand mashed potatoes, grilled asparagus

## SIDES FOR THE TABLE

- Mashed Potatoes 6  
roasted garlic, asiago, buttercream
- Parmesan Broccoli 7
- SMOKED GOUDA HASH BROWNS**  
house-baked tavern potatoes 8
- Grilled Asparagus 8  
lemon garlic oil
- Herb Rice Pilaf 7

Gratuity of 18% may be added to parties of 8 or more

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