

TAVERN ON SOUTH

SPECIAL GROUP DINNER MENU

STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / tortilla chips		8
CHILLED SHRIMP MARTINI – duo of cocktail sauce and horseradish pesto sauces / lemon		13
<i>MAPLE LEAF FARMS DUCK WINGS – choice of: garlic buffalo or shagbark hickory teriyaki or chile lime & cilantro</i>		9.5
PAN SEARED CRAB CAKES – lump crab / yogurt / Indiana salsa / tomatillo aioli		13
SOFT PRETZEL BREADSTICKS – four / honey & local folks grainy mustard dip / green chili queso fresco		8
KETTLE CHIPS or HERB SEASONED FRIES or SWEET POTATO FRIES – <u>with choice of two sauces</u> : roasted garlic aioli, house made bleu cheese dressing, chili aioli or roasted red pepper bbq (extra sauces \$.75 ea)	5 chips	6 fries

SALADS

All entrée salads may be enhanced with your choice of the following grilled meats and seafood

Marinated Shrimp – 7 Atlantic Salmon – 5 Yellowfin Tuna – 6 Beef Tenderloin – 7 Chicken – 3

<i>TAVERN - field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana goat cheese / granny smith apple vinaigrette</i>	6 side	9 entrée
CAESAR – romaine / fresh herb crostini / grated parmesan / roasted garlic dressing	5 side	8 entrée
SZECHWAN – field greens / baby corn / water chestnuts / snow peas / sweet n' sour rice noodles / sriracha crème fraiche / sesame-ginger vinaigrette	6 side	9 entrée

House Made Dressings: Balsamic Vinaigrette, Shagbark Hickory Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Sesame-Ginger Vinaigrette, Bleu Cheese, Ranch

ENTREES

GRILLED BEEF TENDERLOIN Tournedos – braised arugula & fingerling potatoes with smoked onion vinaigrette / green peppercorn dijonnaise	27 – 8 oz.	31–10 oz.
GRILLED FLATIRON STEAK - olive oil & cracked pepper potato puree / grilled asparagus / zesty serrano pepper & tomato demi		20
PARMESAN CRUSTED ATLANTIC SALMON – olive oil & cracked pepper potato puree / grilled asparagus / lemon herb butter		20
POTATO CRUSTED SWAI – sautéed whitefish / sweet corn remoulade / fresh green beans		17
SWEET N' SOUR GRILLED CHICKEN BREAST – baby corn / snow peas / water chestnuts / red bell pepper / house szechwan		16
HERB ROASTED PORK TENDERLOIN - baby potato wedges / broccolini / salsa verde / queso fresco		19
CAVATELLI – fresh bettini pasta / pesto / fresh mozzarella / basil / tomato / toasted pine nuts		17
-add blue crab, chicken, shrimp or beef tenderloin		22

SANDWICHES & MORE

Served with kettle chips. Substitute herb-dusted french fries or sweet potato fries for \$2.00. Gluten-Free bun \$1.50 extra.

<i>“TAVERN SMOKED” BISON BURGER – charred tomato bbq glaze / mariah’s peppered bacon / shredded lettuce / tomato / onion / pickle / fresh brioche roll</i>		13.5
CLASSIC CHEESEBURGER – choice of cheese / shredded lettuce / tomato / onion / pickle / fresh brioche roll (spicy black bean cake available as substitute)		10
CHICKEN SALAD CLUB CROISSANT – grilled chicken salad / white cheddar / mariah’s peppered bacon / red leaf / tomato		9.5
CRAB CAKE SANDWICH – lump & blue crab / pan seared / red leaf / tomato / avocado / chili aioli / fresh sour dough bun (spicy black bean cake can be substituted)		13

**Consuming raw or undercooked fish or meat may increase your risk of foodborne illness. Signature items in red.*