

# TAVERN ON SOUTH

## DINNER MENU

### STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / tortilla chips		8
BLACKENED YELLOWFIN TUNA – seared rare / kimchee slaw / sweet & sour sauce / shagbark hickory-soy / pickled ginger / kaiware sprouts / sriracha		11.5
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 chili lime &amp; cilantro</i>		9.5
LUMP CRAB & AVOCADO PARFAIT – Indiana salsa / mango coulis / chili aioli / wonton and tortilla crisps		13
SOFT PRETZEL BREADSTICKS – four / honey & local folks grainy mustard dip / roasted poblano queso fresco		8
KETTLE CHIPS or HERB SEASONED FRIES or SWEET POTATO FRIES –with choice of two sauces: roasted garlic aioli, house made bleu cheese dressing, chili aioli or roasted red pepper bbq (extra sauces \$.75 ea)	5 chips	6 fries
SOFT TACOS – wheat tortilla / chicken or spicy black bean cake / smoked cheddar / salsa verde / shredded lettuce		9.5
indiana salsa / jalapeno mousse		13.5
	-substitute blackened yellowfin tuna or shrimp or beef tenderloin	
<i>HEARTLAND PIZZA – 12” crispy, wheat tortilla crust / smoked tomato sauce / fresh vegetables</i>		10.5
<i>mozzarella / Indiana capriole farms goat cheese</i>		12
	<i>-add chicken-asparagus sausage</i>	

### SALADS

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

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

<i>TAVERN - field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana capriole 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
THAI – field greens / thai basil / bok choy / sweet chili noodles / wonton crisp / radish sprouts / pickled ginger sriracha crème fraiche / sesame & pickled plum 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

CHARGRILLED FILET MIGNON – sweet corn puree / goat cheese / grilled asparagus / basil roasted potatoes	28 – 7 oz.	34–10 oz.
<i>FILET MIGNON MEAT LOAF – ground tenderloin of beef with pistachio &amp; white cheddar / fresh green beans / roasted garlic potato puree / charred tomato bbq glaze</i>		21
GRILLED FLATIRON STEAK – roasted tomato demi / broccolini / roasted garlic potato puree		20
BLACKENED YELLOWFIN TUNA – seared rare / kim chee slaw / sweet & sour sauce / shagbark hickory-soy / pickled ginger / kaiware sprouts / sriracha		24
TERIYAKI SALMON – napa cabbage wrap with asparagus / carrots / roasted red pepper / radish sprouts / pickled plum sauce		20
SEA BASS – sweet chili glaze / moo shu shrimp & vegetables / warm wheat tortilla		24
WHITEFISH PICATTA – sautéed swai / lemon / white wine / capers / sautéed green beans / roasted garlic potato puree		17
BALSAMIC GLAZED CHICKEN – chicken breasts / balsamic glaze / basil roasted potatoes / “quick grilled” fresh indiana tomato		16
HERB ROASTED PORK TENDERLOIN - baby potato wedges / broccolini / salsa verde / queso fresco		19
SEAFOOD LINGUINI – shrimp / lump crab / clams / linguini / roasted garlic white clam sauce / shaved parmesan		22
CAVATELLI – fresh bettini pasta / pesto / fresh mozzarella / basil / tomato / toasted pine nuts		17
	-add blue crab, chicken, shrimp or beef tenderloin	22

### SIDES

VEGETABLES - worcestershire glazed portobellos / sautéed green beans / grilled asparagus / broccolini	4
POTATOES & MORE – basil roasted potatoes / roasted garlic potato puree	4

### 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>	14
CLASSIC CHEESEBURGER – choice of cheese / shredded lettuce / tomato / onion / pickle / fresh brioche roll	10
	-substitute spicy black bean cake
CHICKEN SALAD CLUB CROISSANT – grilled chicken salad / provolone / mariah’s peppered bacon / red leaf / tomato	10.5
CRAB CAKE SANDWICH – lump & blue crab / pan seared / red leaf / tomato / avocado / chili aioli / fresh sourdough bun	13
	-substitute spicy black bean cake
	10

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