

TAVERN ON SOUTH

DINNER MENU

STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / tortilla chips		8
PINK PEPPERCORN SEARED YELLOWFIN TUNA - seared rare / chili stuffed queen olives / lemon / extra virgin olive oil / capers		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 bourbon & orange glaze</i>		9.5
JERK SEARED CRAB CAKES – blue crab & yogurt / mango coulis / fried sweet plantains		13
SOFT PRETZELS – two / plum tomato marinara / serrano & monterey jack queso		8
FRIED MUSHROOMS – lightly battered / chili aioli / green goddess dip		8.5
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, salsa verde or roasted red pepper bbq (extra sauces \$.75 ea)	5 chips	6 fries
QUESADILLA – chicken or spicy black bean cake / smoked gouda / sour cream / roasted red pepper / charred sweet corn / Indiana salsa / chili aioli / wheat tortilla		9.5 13.5

SALADS

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

Broiled Shrimp – 7 Broiled or Blackened Atlantic Salmon – 5 Pink Peppercorn Crusted Tuna -6 Beef Tenderloin - 7 Chicken – 3

<i>TAVERN - field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana capriole farms 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
BERRY SPINACH–bleu cheese / blackberry / blueberry / strawberry / shagbark raspberry vinaigrette	6 side	9 entrée

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

ENTREES

CHARGRILLED FILET MIGNON – fried egg / chimichurri / battered mushrooms / roasted red pepper potato puree	28 – 7 oz.	32–10 oz.
<i>FILET MIGNON MEAT LOAF – ground tenderloin of beef with pistachio & white cheddar / fresh green beans / texas rice / charred tomato bbq glaze</i>		20
BLACKENED RIB EYE TIPS – usda prime / cajun cream sauce / broccolini / roasted red pepper potato puree		23
PORTERHOUSE – 20 oz. / chargrilled / texas rice / sweet chili butter		32
PINK PEPPERCORN SEARED YELLOWFIN TUNA - seared rare / chili stuffed queen olives / lemon / extra virgin olive oil / caper berries / grilled asparagus / lemon butter & caper noodles		24
“CAPRESE” ATLANTIC SALMON – fresh mozzarella / tomato / basil / green beans / balsamic reduction / pesto aioli		20
JERK SEA BASS – buttermilk & chive sauce / spicy fried cauliflower / roasted red pepper potato puree		24
BLACKENED WHITEFISH – chili aioli / red beans & rice / fried plantains		16
BARBECUE CHICKEN – “skin on” airline chicken breast / hickory bbq / serrano & monterey jack “mac n’ cheese” / broccolini		16
DOUBLE PORK CHOP – 12 oz. bone in / chargilled / pulled pork & smoked gouda potato skins / caramel apple chutney / grilled asparagus		19
PASTA GIARDINO – fresh bettini casarecce pasta / lemon herb sauce / broccolini / portobello / tomato / asparagus / fresh mozzarella / shaved parmesan / toasted pine nuts		15 17
	-add chicken -add blue crab or shrimp or salmon or beef tenderloin	20

SIDES

VEGETABLES - worcestershire glazed portobellos / sautéed green beans / grilled asparagus / broccolini	4
POTATOES & MORE – roasted red pepper potato puree / texas rice / fried sweet plantains	4

SANDWICHES & WHEAT TORTILLA CRUST PIZZAS

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

<i>“TAVERN SMOKED” BISON BURGER – 8 oz. chargrilled / charred tomato bbq glaze / mariah peppered bacon / shredded lettuce / tomato / onion pickle / turano brioche roll</i>	14
CLASSIC CHEESEBURGER – 8 oz. chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / turano brioche roll -substitute spicy black bean cake	10 10
CHICKEN CLUB SALAD – grilled chicken salad / smoked provolone / indiana peppered bacon / lettuce / tomato / croissant	10
CRAB CAKE SANDWICH – lump & blue crab / pan seared / chili aioli / guacamole / shredded lettuce / tomato / turano pretzel roll	13
BUFFALO CHICKEN PIZZA – 12” crispy tortilla crust / roasted garlic buffalo sauce / fennel / mozzarella / bleu cheese dressing	11
PEPPERONI & BANANA PEPPER – plum tomato sauce / mozzarella / parmesan	10

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