

# TAVERN ON SOUTH

## GLUTEN FREE DINNER MENU

### STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / corn tortilla chips		8
BLACKENED YELLOWFIN TUNA – seared rare / sugar snap pea slaw / pickled plum sauce / pickled ginger / kaiware sprouts / sriracha		11.5
CHILLED SHRIMP MARTINI – duo of cocktail sauce and horseradish pesto sauces / lemon		13
KETTLE CHIPS or SWEET POTATO FRIES –with choice of two sauces:	5 chips	6 fries
roasted garlic aioli, house made bleu cheese dressing, chili aioli, salsa verde or roasted red pepper bbq (extra sauces \$.75 ea)		

### SALADS

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

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

TAVERN - field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana capriole farms goat cheese / granny smith apple vinaigrette	6 side	9 entrée
CAESAR – romaine / grated parmesan / roasted garlic dressing	5 side	8 entrée
SPINACH – egg / red onion / bleu cheese / mariah indiana peppered bacon / tomato / shagbark hickory raspberry vinaigrette	6 side	9 entrée

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

### ENTREES

CHARGILLED FILET MIGNON – sweet corn “stew” / grilled asparagus / white cheddar potato casserole	28 – 7 oz.	32–10 oz.
BLACKENED RIB EYE TIPS – usda prime / cajun cream sauce / brocolini / roasted red pepper potato puree		22
THAI TUNA – chili rubbed / seared rare / chili & soy marinated noodles / sugar snap pea slaw / pickled plum sauce / shagbark hickory-soy / pickled ginger / kaiware sprouts / sriracha		24
“CAPRESE” ATLANTIC SALMON – fresh mozzarella / tomato / basil / green beans / balsamic reduction / pesto aioli		20
BLACKENED WHITEFISH – roasted red pepper aioli / white cheddar potato casserole / sautéed spinach		16
TAVERN CHICKEN – “skin on” airline chicken breast / garlic cream sauce / roasted red pepper potato puree / brocolini		16
HERB ROASTED PORK TENDERLOIN - baby potato wedges / brocolini / salsa verde / queso fresco		19

### SIDES

VEGETABLES - worcestershire glazed portobellos / sautéed green beans / grilled asparagus / brocolini		4
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### SANDWICHES & GLUTEN FREE CRUST PIZZAS

Sandwiches served with kettle chips. Substitute sweet potato fries for \$2.00.

“TAVERN SMOKED” BISON BURGER – 8 oz. chargrilled / charred tomato bbq glaze / mariah peppered bacon / shredded lettuce / tomato / onion pickle / GLUTEN FREE BUN		15.5
CLASSIC CHEESEBURGER – 8 oz. chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / GLUTEN FREE BUN		11.5
-substitute spicy black bean cake		11.5
CHICKEN CLUB – chargrilled sliced chicken / sliced ham / smoked provolone / mariah bacon / shredded lettuce / herbs de provence aioli / tomato / GLUTEN FREE BUN		12
BUFFALO CHICKEN PIZZA – 12” GLUTEN FREE crust / roasted garlic buffalo sauce / fennel / mozzarella / bleu cheese dressing		13
HEARTLAND PIZZA – 12” GLUTEN FREE crust / smoked tomato sauce / fresh vegetables / mozzarella / capriole farms goat cheese		12.5
-add chicken & asparagus sausage		14

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