

TAVERN ON SOUTH

GLUTEN FREE DINNER MENU

STARTERS

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| 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 |
| 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 |
| <i>HEARTLAND PIZZA – 12” GLUTEN FREE CRUST / smoked tomato sauce / seasonal vegetables / mozzarella / Indiana capriole farms goat cheese</i> | | 13 |
| <i>-add chicken-asparagus sausage</i> | | 14.5 |

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

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| <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 / 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, Bleu Cheese

ENTREES

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| 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 |
| SEA BASS – lobster & mascarpone ravioli / smoked garlic & chive pesto / lime chardonnay cream | | 24 |
| POTATO CRUSTED SWAI – sautéed whitefish / sweet corn remoulade / fresh green beans | | 17 |
| SWEET N’ SOUR CHICKEN THIGHS – wok seared / 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 |

SIDES

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| VEGETABLES - sautéed green beans / grilled asparagus / sautéed spinach / broccolini | | 4 |
| POTATOES & MORE – baby potato wedges / olive oil & cracked pepper potato puree | | 4 |

SANDWICHES & MORE

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

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| <i>“TAVERN SMOKED” BISON BURGER – charred tomato bbq glaze / mariah’s peppered bacon / shredded lettuce / tomato / onion pickle / GLUTEN FREE BUN</i> | | 15 |
| CLASSIC CHEESEBURGER – choice of cheese / shredded lettuce / tomato / onion / pickle / GLUTEN FREE BUN | | 11.5 |
| CHICKEN SALAD CLUB – grilled chicken salad / white cheddar / mariah’s peppered bacon / red leaf / tomato / GLUTEN FREE BUN | | 11 |

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