

TAVERN ON SOUTH

EVENT DAY MENU

STARTERS

SALSA & QUESO – indiana salsa / colby jack & blistered shishito pepper queso / tortilla chips		9
CHILLED SHRIMP MARTINI – duo of cocktail sauce and horseradish pesto sauces / lemon		13
SEARED CRAB CAKES – blue crab & yogurt / indiana salsa / lemon aioli		14
SOFT PRETZELS – two / plum tomato marinara / colby jack & blistered shishito pepper queso		8
FRIED MUSHROOMS or FRIED BUFFALO CAULIFLOWER – lightly battered / house made bleu cheese dressing & green goddess dip		8.5
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, sriracha ranch or roasted red pepper bbq (extra sauces \$.75 ea)	4 chips	6 fries

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 Fried Seitan - 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 / fresh herb crostini / grated parmesan / roasted garlic dressing

5 side 8 entrée

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

ENTREES

CHARGRILLED FILET MIGNON – roasted garlic demi glace / lyonnaise potatoes / grilled asparagus	28 – 7 oz.	32–10 oz.
RIB EYE TIPS – usda prime / green peppercorn cream / broccolini / potato rosti with cheddar cheese & green onion		24
FISH & CHIPS – 8 oz. beer battered cod / dill lime tartar sauce / french fries / snap pea slaw		16
ATLANTIC SALMON – miso citrus glaze / basmati rice, egg and vegetable stir fry		22
CHARGRILLED DOUBLE PORK CHOP – 12 oz. bone in / lyonnaise potatoes / caramel apple chutney / grilled asparagus		19
THYME ROASTED HALF CHICKEN – freshy thyme / chicken velouté / herb roasted potatoes / sautéed green beans		17
PASTA POMODORO – fresh bettini rigatoni / red pepper / roasted garlic cloves / fresh basil / shaved parmesan		15
	-add chicken or fried seitan	17
	-add blue crab or shrimp	22

SANDWICHES & MORE

Sandwiches served with kettle chips. Substitute french fries or sweet potato fries for \$2.00. GF bun \$1.50 extra. GF pizza crust \$2 extra.

“TAVERN SMOKED” BISON BURGER – ½ lb. / chargrilled / charred tomato bbq glaze / mariah peppered bacon / shredded lettuce / tomato / onion pickle / turano brioche roll

14.5

CLASSIC CHEESEBURGER – ½ lb. / chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / turano brioche roll

10

-substitute spicy black bean cake or fried seitan

10

CHICKEN CLUB WRAP - chicken / ham / smoked provolone / bacon / lettuce / tomato / herbs de provence aioli / wheat tortilla

10

FRIED FISH TACOS – 3 / beer battered cod / snap pea slaw / Indiana salsa / jalapeno mousse / cotija cheese / wheat tortillas

12

TAVERN FRIED PORK TENDERLOIN – hand breaded / panko crust / grainy mustard aioli / lettuce / pickle / red onion / fresh pretzel roll

9.5

BUFFALO CHICKEN PIZZA – 12” wheat tortilla crust / roasted garlic buffalo sauce / fennel / mozzarella / bleu cheese dressing

11

FOUR CHEESE PIZZA - plum tomato sauce / goat cheese / mozzarella / provolone / parmesan

10

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