

# TAVERN ON SOUTH

## SPECIAL EVENT & GAME DAY MENU

### STARTERS

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
JERK SEARED CRAB CAKES – blue crab & yogurt / mango coulis / fried sweet plantains		13
PRETZEL BITES– plum tomato marinara / smoked provolone & guajillo queso		8
KETTLE CHIPS or HERB SEASONED FRIES 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)		
QUESADILLA – chicken or spicy black bean cake / smoked gouda / sour cream / roasted red pepper / charred sweet corn /		9.5
Indiana salsa / chili aioli / wheat tortilla	-substitute shrimp or beef tenderloin	13.5

### 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 / 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

### ENTREES

CHARGRILLED FILET MIGNON – sweet corn “stew” / grilled asparagus / white cheddar potato casserole	28 – 7 oz.	32–10 oz.
“CAPRESE” ATLANTIC SALMON – fresh mozzarella / tomato / basil / green beans / balsamic reduction / pesto aioli		20
BLACKENED RIB EYE TIPS – usda prime / cajun cream sauce / broccolini / roasted red pepper potato puree		22
BLACKENED WHITEFISH – roasted red pepper aioli / red beans & rice / sautéed spinach		16
TAVERN CHICKEN – “skin on” airline chicken breast / garlic cream sauce / pesto “mac n’ goat cheese” / broccolini		16
HERB ROASTED PORK TENDERLOIN - baby potato wedges / broccolini / salsa verde / queso fresco		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

### 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.

GLUTEN FREE CRUST \$2 extra.

“TAVERN SMOKED” BISON BURGER – 8 oz. chargrilled / charred tomato bbq glaze / mariah peppered bacon / shredded lettuce / tomato / onion pickle / turano brioche roll		14
CLASSIC CHEESEBURGER – 8 oz. chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / turano brioche roll		10
	-substitute spicy black bean cake	10
CHICKEN CLUB – chargrilled sliced chicken / sliced ham / smoked provolone / mariah bacon / shredded lettuce / herbs de provence aioli / tomato / croissant		10.5
CRAB CAKE SANDWICH – blue crab & yogurt / pan seared / lettuce / tomato / avocado / chili aioli / turano pretzel roll		13
	-substitute spicy black bean cake	10
PEPPERONI PIZZA – 12” crispy tortilla crust / plum tomato sauce / mozzarella / parmesan		11
BUFFALO CHICKEN PIZZA – 12” crispy tortilla crust / garlic buffalo sauce / shaved fennel / mozzarella / parmesan / bleu cheese dressing		11

\*Consuming raw or undercooked fish or meat may increase your risk of foodborne illness