

# TAVERN ON SOUTH

## GLUTEN FREE LUNCH MENU

### STARTERS

INDIANA SALSA – tomato / cucumber / corn / asparagus / jalapeno / 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
KETTLE CHIPS or SWEET POTATO FRIES –with choice of two sauces: roasted garlic aioli, house made bleu cheese dressing, sriracha ranch, roasted red pepper bbq or ranch (extra sauces \$.75 ea)	4 chips 6 fries

### TAVERN TORTILLA PIZZAS

12" GLUTEN FREE crust pizzas with the freshest ingredients.

PRIME RIB PIZZA – sliced prime rib / roasted red pepper / plum tomato sauce / mozzarella / parmesan	14
BUFFALO CHICKEN – roasted garlic buffalo sauce / fennel / mozzarella / bleu cheese dressing	13
FOUR CHEESE PIZZA - plum tomato sauce / goat cheese / mozzarella / provolone / parmesan	12
-add roasted vegetables	13

### SANDWICHES & MORE

Served with one side – kettle chips, sweet potato fries, cottage cheese, sugar snap pea slaw, grilled asparagus

<i>"TAVERN SMOKED" BISON BURGER – ½ lb. / chargrilled / charred tomato bbq glaze / mariah Indiana peppered bacon shredded lettuce / tomato / onion / pickle / GLUTEN FREE BUN</i>	16
CLASSIC CHEESEBURGER – ½ lb. / chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / GLUTEN FREE BUN	11.5
SOUTH STREET BURGER – ½ lb. / chargrilled / mariah indiana peppered bacon / cheddar / fried egg / crispy onions / shredded lettuce / tomato / GLUTEN FREE BUN	14
CHICKEN CLUB – grilled chicken / ham / smoked provolone / lettuce / tomato / herbs de provence aioli / GLUTEN FREE BUN	11.5
LAND OR SEA – with choice of 2 sides	
-broiled salmon with miso citrus glaze-6 oz.	13
-pink pepper corn crusted seared yellowfin tuna w/ chili stuffed queen olives, lemon, EV olive oil & capers-6 oz.	13
-chargrilled filet mignon with roasted garlic demi glace-7 oz.	17.5

### SALADS

All entrée salads may be served with your choice of the following grilled meats or seafoods. Chilled Shrimp – 7 Beef Tenderloin - 7  
Broiled or Blackened Atlantic Salmon – 5 Pink Peppercorn Crusted Tuna -6 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 / shaved parmesan / roasted garlic dressing	5 side	8 entrée
INDIANA COBB – field greens / tomato / mariah Indiana peppered bacon / hard poached egg / granny smith apple / bleu cheese		9 entrée
<i>House Made Dressings: Balsamic Vinaigrette, Shagbark Hickory Raspberry Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Bleu Cheese, Ranch</i>		

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

\*SIGNATURE ITEMS NOTED IN COLOR/ITALIC PRINT!!