

# TAVERN ON SOUTH

2021 SPRING MENU

## STARTERS

CRAB DIP – lump crab / artichoke / spinach / corn / cheddar / cream cheese / house tortilla chips & pita crisps		11
<i>CHILLED SHRIMP MARTINI – five / duo of cocktail sauce and horseradish pesto sauces / lemon</i> <b>GS</b>		13
<i>MAPLE LEAF FARMS DUCK “DRUMETTES” – four / choice of: garlic buffalo or sriracha honey or garlic parmesan</i>		9.5
FRIED CRAB CAKES – two / arugula / lemon horseradish aioli		12
SOFT PRETZELS – two / tomato marinara / tavern mustard		8
SOUTHWEST EGG ROLLS – three / smoked chicken / black bean / corn / red pepper / spinach / pepperjack / salsa / *chili aioli		9.5
FRIED BUFFALO CAULIFLOWER – lightly battered / house made bleu cheese dressing		8.5
KETTLE CHIPS or HERB SEASONED FRIES –with choice of two sauces: *roasted garlic aioli, house made bleu cheese dressing, *chili aioli, ranch or roasted red pepper bbq (extra sauces \$.75 ea) <b>GS</b>	4 chips	6 fries

## SOUPS & SALADS

Salads may be enhanced with your choice of the following grilled meats and seafood: Broiled or Blackened Shrimp – 5  
Broiled or Blackened Atlantic Salmon – 6 Grilled or Blackened Chicken – 3 Grilled Smoked Bison Burger – 6 Grilled Plant-Based Burger – 3

<i>TAVERN – mixed greens / candied asparagus / sweet &amp; spicy walnuts / cucumber / dried cherries / feta cheese / granny smith apple vinaigrette</i> <b>GS</b>	7 side	10 entrée
INDIANA COBB – mixed greens / tomato / bacon / sliced egg / granny smith apple / bleu cheese <b>GS</b>	7 side	10 entrée
GREEK – mixed greens / sun dried tomato / cucumber / red onion / black olive / pepperoncini / feta / greek vinaigrette <b>GS</b>	7 side	10 entrée
ROASTED RED PEPPER & TOMATO BISQUE – garnished with tomato focaccia croutons & shredded parmesan	4.5 cup	6.5 bowl
SOUP & SALAD – side tavern or side cobb salad accompanied by cup roasted red pepper & tomato bisque		10

House Made Dressings: Balsamic Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Greek Vinaigrette, Bleu Cheese, Ranch, Chipotle Ranch

## ENTREES – available after 4:30 p.m. only

BACON WRAPPED MEAT LOAF – house bbq sauce / green beans / sour cream & chive potato mash		18
*12 OZ. PRIME NY STRIP – chargrilled / bordelaise sauce / blue cheese crumbles / crispy onions / grilled asparagus / sour cream & chive potato mash <b>GS</b>		28
BLACKENED SALMON – pan seared / zesty cream sauce / sauteed spinach & mushrooms / sour cream & chive potato mash <b>GS</b>		22
HERB DUSTED BROILED WHITEFISH – sauteed spinach / sour cream & chive mash / lemon herb cream <b>GS</b>		15
STUFFED TUSCAN CHICKEN – spinach / sun dried tomato / mushroom / feta / parmesan pesto sauce / grilled asparagus / sour cream & chive potato mash <b>GS</b>		16
ASIAN SHRIMP LINGUINE – red bell pepper / carrots / snow peas / green onion / cilantro / chili garlic sauce		20

## SANDWICHES & MORE

Sandwiches served with kettle chips, cottage cheese or creamy jalapeno & cilantro slaw. French fries or tater tots \$1 additional. Substitute ¼ lb. plant-based burger at no charge.

**GS bun \$1.50 additional. Cauliflower crust \$1.50 additional.**

<i>*“TAVERN SMOKED” BISON BURGER – ½ lb. / chargrilled / house bbq / peppered bacon / shredded lettuce tomato / onion / pickle / brioche roll</i>		14.5
*CLASSIC CHEESEBURGER – ½ lb. / chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / brioche roll (american, swiss, pepperjack, cheddar or mozzarella) -add peppered bacon 1.50		11
*SOUTHWEST BURGER – ½ lb. / chargrilled / pepperjack / roasted jalapeno / lettuce / tomato / chili aioli / brioche roll		13
THAI CHICKEN WRAP – seasoned chicken breast / lettuce / carrot / red bell pepper / sriracha-honey / wheat tortilla		10
BLACKENED TACOS -cajun rubbed chicken <u>OR</u> shrimp / lettuce / tomato / cheddar / house salsa / chill aioli / wheat tortillas	Chicken 11	Shrimp 13
CHICKEN SALAD CROISSANT – apple, raisin & pecan chicken salad / lettuce / tomato / fresh croissant		10
FRIED CRAB CAKE SLIDERS – two / lettuce / tomato / smoked onion remoulade / hawaiian buns		13
SALMON PITA – broiled salmon / tzatziki sauce / lettuce / cucumber, onion & tomato salsa / feta / pita bread		11.5
FISH & CHIPS – corn meal crusted whitefish / lime dill tartar sauce / french fries / creamy jalapeno & cilantro slaw / grilled lemon		14.5
<i>TAVERN FRIED PORK TENDERLOIN – parmesan panko crust / tavern mustard / lettuce / pickle / red onion / potato roll</i>		10
CAJUN CHICKEN PASTA – zesty cream sauce / cajun rubbed chicken / bell pepper / mushroom / parmesan / bettini linguini		14.5
CHICKEN BACON RANCH FLATBREAD – 12” crust / house ranch / red onion / tomato / spinach / mozzarella		14
CAPRESE FLATBREAD – 12” crust / tomato marinara / tomato / buffalo mozzarella / fresh basil / balsamic glaze / parmesan -add grilled chicken		12.5 14

\*Consuming raw/undercooked fish, shellfish, meat, poultry or eggs may increase your risk of foodborne illness. Signature items in red. \*Gluten Sensitive items are noted with **GS**. Gluten sensitive buns.