

TAVERN ON SOUTH

DINNER MENU

STARTERS

SMOKED ARTICHOKE DIP – house smoked artichoke / spinach / trio of cheeses / naan bread	14
TAVERN IPA CHILI CHEESE FRIES – tavern ipa chili / queso blanco / sour cream / green onion	11
CHICKEN LETTUCE WRAP ROLLS – boston bib lettuce / chicken breast / mango / pineapple papaya / coconut rice / sweet & sour / sriracha GS	13
BUFFALO CAULIFLOWER – lightly breaded battered / bleu cheese dressing	11
SMOKED CHICKEN WINGS – 1 lb. / cajun lemon peppered rub & house smoked / tossed with choice: spicy sweet & sour, strawberry chipotle, buffalo, or honey bbq with ranch or bleu cheese dressing GS	15
LOADED FRIES – smoked rib meat / bacon / shredded cheddar / tomato / honey bbq sauce	13

SALADS

All entrée salads may be enhanced with: Grilled or Blackened Atlantic Salmon (6 oz) – 7 Chili Lime Marinated Flat Iron (4 oz) – 7 Grilled or Blackened Chicken - 5

HOUSE – field greens / cucumber / bruschetta / egg / cheese blend / croutons / choice of dressing	7 side	10 entrée
CAESAR – romaine / bacon / shaved parmesan / tomato / egg / caesar dressing	7 side	10 entrée
SPINACH – strawberry / blueberry / raspberry / watermelon / pickled red onion / cucumber candied pecans / goat cheese GS	8 side	11 entrée
SOUTHWEST – romaine / shredded adobo chicken / cheese blend / pico de gallo / sour cream / tortilla chips GS		15 entrée

House Made Dressings: Balsamic Vinaigrette, Strawberry & Basil Vinaigrette, Catalina, Honey & Red Wine Vinaigrette, Bleu Cheese, Ranch

ENTREES

CHARGILLED RIBEYE – 14 oz. ribeye / caramelized onions & mushrooms / choice of fries or baked potato GS		31
FLAT IRON STEAK – 8 oz. pan seared cilantro lime marinated / roast chili rubbed potato GS		26
MONGOLIAN STICKY BEEF – beef tenderloin cubes / ginger cilantro rice / broccoli / carrot / mongolian sauce		24
BOURBON PEACH GLAZED SMOKED PORK CHOP – 12oz. bone in / sweet potato & carrot hash / wild rice GS		25
CASHEW CHICKEN – ginger cilantro rice / broccoli / carrot / cashews / garlic sauce		20
GARLIC CHICKEN PASTA – cavatappi / garlic butter / onion / mushroom / bell peppers / cream sauce		19
HONEY BBQ SMOKED RIBS – honey bbq sauce / sriracha slaw / fresno peppers GS	19 ½ rack	31 full
JERK CHICKEN SKEWERS – jerk marinated chicken / coconut rice / choice of side GS		19
GRILLED MAHI FILLET – coconut rice / pineapple mango salsa / choice of side GS		24
ORANGE GLAZED SALMON – pan seared / ginger cilantro rice / choice of side GS		27
LENTIL BOWL – red lentils / mushrooms / broccoli / sweet potato / pickled beets / carrots / brussel sprouts fried egg GS		15
	add chicken 5	add salmon 7

SIDES - \$6

ROASTED SQUASH & ZUCCHINI / HONEY THYME BABY CARROT / WILD RICE / BAKED POTATO
BROCCOLI / SWEET POTATO & CARROT HASH / GINGER CILANTRO RICE / COCONUT RICE
ROAST CHILI RUBBED POTATO / COUSCOUS WITH GARLIC CREAM SAUCE

SANDWICHES & MORE

Served with kettle chips, cottage cheese, jalapeno slaw, sriracha slaw. Waffle fries \$2 additional. Gluten-Free bun \$1.50 extra.

MUSHROOM & SWISS BISON BURGER – smoked ½ lb bison burger / swiss cheese / caramelized mushrooms bleu cheese horseradish aioli / fresh brioche roll	18
CLASSIC CHEESEBURGER – ½ lb. / choice of cheese / lettuce / tomato / onion / pickle / fresh brioche roll (American, swiss, cheddar, or pepperjack) add peppered bacon 2.50	13
HELLFIRE BURGER – ½ lb. / cheddar cheese / bourbon candied bacon / smoked rib meat / fresno pepper fried onions / fresh brioche roll	16
HONEY BBQ RIB TACOS – two tacos / honey bbq rib meat / sriracha slaw / fresno pepper / naan bread	13
CHICKEN SANDWICH – grilled marinated chicken / American cheese / bacon / lettuce / tomato onion / pickle / brioche roll	13

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

*Gluten Sensitive items are noted with GS

*PAY CASH & SAVE! A credit card convenience fee of 3% will be added to all transactions paid with a credit card