

TAVERN ON SOUTH

2021 DINNER MENU

STARTERS

CRAB DIP – lump crab / artichoke / spinach / corn / cheddar / cream cheese / house tortilla chips & pita crisps		11
<i>MAPLE LEAF FARMS DUCK “DRUMETTES” – four / choice of: garlic buffalo or sriracha honey or garlic parmesan</i>		9.5
<i>CHILLED SHRIMP MARTINI – five / duo of cocktail sauce and horseradish pesto sauces / lemon</i> GS		13
FRIED CRAB CAKES – two / field greens / lemon horseradish aioli		12
FRIED BRUSSEL SPROUTS – sriracha honey glaze / bacon / carrot / green onion		9
SOFT PRETZELS – two / sriracha ranch / tavern mustard		8
FRIED BUFFALO CAULIFLOWER – lightly battered / house made bleu cheese dressing		8.5
KETTLE CHIPS or HERB SEASONED FRIES – <u>with choice of two sauces</u> : *roasted garlic aioli, house made bleu cheese dressing, *chili aioli, ranch, sriracha ranch or roasted red pepper bbq (extra sauces \$.75 ea) GS	4 chips	6 fries

SOUPS & SALADS

Salads may be enhanced with your choice of the following grilled meats and seafood: Broiled or Blackened Shrimp – 7
 Broiled or Blackened Atlantic Salmon – 7 Grilled or Blackened Chicken – 5 Grilled Smoked Bison Burger – 8 Grilled Plant-Based Burger – 5

<i>TAVERN – mixed greens / candied asparagus / sweet & spicy walnuts / cucumber / dried cherries / feta cheese / granny smith apple vinaigrette</i> GS	7 side	9 entrée
<i>INDIANA COBB – mixed greens / tomato / bacon / sliced egg / granny smith apple / bleu cheese</i> GS	7 side	9 entrée
GREEK – mixed greens / sun dried tomato / cucumber / red onion / black olive / pepperoncini / feta / greek vinaigrette GS	7 side	9 entrée
MUSHROOM CAPPUCINO SOUP – portobello / coffee liqueur / whipped cream	4.5 cup	6.5 bowl

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

ENTREES

TAVERN MEAT LOAF – topped with indiana bacon & house bbq sauce / green beans / “loaded” potato mash		19
*12 OZ. PRIME NY STRIP – chargrilled / bordelaise sauce / blue cheese crumbles / crispy onions / broccolini / “loaded” potato mash		29
BACON WRAPPED BEEF TENDERLOIN – (2) 4 oz. medallions / rosemary & garlic butter / broccolini / “loaded” potato mash GS		30
SOY GINGER GLAZED SALMON – pan seared / stir fry teriyaki noodles & vegetables		23
HERB DUSTED BROILED WHITEFISH – lemon herb cream / broccolini / “loaded” potato mash GS		17
PEACH & BOURBON GLAZED PORK TENDERLOIN – green beans / “loaded” potato mash GS		20
STUFFED CHICKEN FLORENTINE – spinach / cream cheese / parmesan / herb cream / broccolini / “loaded” potato mash GS		17
BAKED LASAGNA – beef / pork / ricotta / house marinara		17
CAJUN PASTA – zesty cream sauce / bell pepper / mushroom / parmesan / linguini		14
	add cajun rubbed chicken – 3	add cajun rubbed shrimp – 6
ASIAN LINGUINE – red bell pepper / carrots / snow peas / green onion / cilantro / chili garlic sauce		15
	add chicken – 3	add shrimp – 6

SANDWICHES & MORE

Sandwiches served with kettle chips, cottage cheese or creamy jalapeno & cilantro slaw. French fries or tater tots \$1.50 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>		16
*CLASSIC CHEESEBURGER – ½ lb. / chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / brioche roll (american, swiss, pepperjack, white cheddar or mozzarella)		11
	-add peppered bacon	1.50
*STEAKHOUSE BURGER – ½ lb. / chargrilled / pepperjack / bacon jam / crispy onions / lettuce / tomato / tavern steak sauce / brioche roll		13.5
SMOKED GOUDA QUESADILLA – smoked pulled chicken <u>OR</u> shrimp / peppers / onions / tomato / house salsa / chill aioli / wheat tortilla	Chicken 11	Shrimp 13
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
SMOKED CHICKEN BBQ FLATBREAD – 12” crust / house bbq / smoked pulled chicken / caramelized onion / smoked gouda		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.