

TAVERN ON SOUTH

2021 EVENT & GAME DAY MENU

STARTERS

CRAB DIP – lump & claw crabmeat / 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> GS		13
SOFT PRETZELS – two / tomato marinara / 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

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
GREEK – mixed greens / sun dried tomato / cucumber / red onion / black olive / pepperoncini / feta / greek vinaigrette GS	7 side	9 entrée

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

SANDWICHES & MORE

Sandwiches served with kettle chips, cottage cheese or creamy jalapeno & cilantro slaw. French fries \$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>		16.5
*CLASSIC CHEESEBURGER – ½ lb. / chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / brioche roll (american, swiss, pepperjack, white cheddar or mozzarella) -add peppered bacon 1.50		11
THAI CHICKEN WRAP – seasoned chicken breast / lettuce / carrot / red bell pepper / cucumber / sriracha-honey / wheat tortilla		10
SMOKED GOUDA QUESADILLA – smoked pulled chicken <u>OR</u> shrimp / peppers / onions / tomato / house salsa / chill aioli / wheat tortilla	Chicken 11	Shrimp 13
CHICKEN SALAD CROISSANT – apple, raisin & pecan chicken salad / lettuce / tomato / fresh croissant		10
BLACKENED TACOS W/ JALAPENO-CILANTRO SLAW – grilled chicken or broiled salmon / slaw / house salsa / sriracha ranch / flour tortillas	Chicken	10
	Salmon	11.5
FISH & CHIPS – corn meal crusted whitefish / lime dill tartar sauce / french fries / creamy jalapeno & cilantro slaw / grilled lemon		14.5
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.