



Welcome to The Tavern, the perfect place to entertain guests, host business dinners or grab a meal before heading out to explore.

Tavern Dinner Features

Appetizers

Tavern Sauerkraut Balls - A Classic Favorite Here at The Tavern. Served Golden-Brown w/Creamy 1,000 Island Dipping Sauce \$10

Crispy Fried Crab Rangoon - Perfectly Seared & Served w/Sweet Chili Dipping Sauce \$8

Jumbo Onion Rings - Gourmet Breaded Vidalia Onion Rings Deep Fried to a Golden-Brown & Served w/our Zesty Southwestern Ranch Dipping Sauce \$8

Findlay Inn Chicken Chunks - A Staple Here at The Tavern. All White Meat Chicken Breast Fried to a Golden-Brown & Tossed in Your Choice of Sauce. Hot, Mild, BBQ, Sweet Chili or Southwest Ranch. ½ lb. \$7 Full lb. \$12

Chicken Chorizo Quesadilla - Choice of Grilled or Crispy Fried Chicken Breast w/Homemade Chorizo Sausage Loaded in a 12 in Flour Tortilla w/Colby Jack Cheese, Avocado, Pickled Jalapenos & Roasted Corn & Black Bean Salsa. Served w/Sour Cream \$11

Fried Calamari - ½ lb. Fresh Calamari Fried to Perfection & Served w/Lemon Aioli Dipping Sauce \$12

Asian Pork Belly Sliders - Sesame & Soy Marinated Crispy Pork Belly Served atop Toasted Mini Sweet Rolls. Topped w/a Sweet Chili Asian Slaw & Crispy Fried Onion Tangles \$11

Fried Potato Skins - Classic Loaded Skins w/Thick Cut Applewood Bacon, Colby Jack Cheese & Fresh Green Onions. Served w/Sour Cream \$9

Potato Croquettes - Panko Crusted Potato & Cheddar Cheese Balls Fried to a Golden-Brown. Served w/an Asiago & Green Peppercorn Cream Sauce \$10

Tavern on The Greens

Black and Bleu Steak Salad - Premium Black Angus NY Strip Steak Rolled in Cajun Spices & Grilled to Your Desired Temperature. Served atop Fresh Salad Mix w/Heirloom Tomatoes, Cucumbers, Red Onions & Crumbled Bleu Cheese. Served w/Choice of Dressing & Fresh Baked Bread \$17

Smoked Salmon Caesar Salad - Chopped Romaine Hearts Topped w/Shaved Asiago & Parmesan Blend, Boiled Eggs, Crunchy Croutons & Smoked Atlantic Salmon. Served w/Creamy Egg Caesar Dressing & Fresh Baked Bread \$15

California Chicken Salad - Choice of Grilled or Crispy Fried Chicken Breast Served atop Fresh Field Greens. Topped w/Mandarin Oranges, Strawberries, Craisins, Salted Pecans & Crumbled Bleu Cheese. Served w/Wild Blackberry Vinaigrette & Fresh Baked Bread \$15

Tavern Cobb Salad - Fresh Field Greens Fully Loaded w/Chopped Eggs, Crumbled Bleu Cheese, Black Olives, Avocado, Red Onions, Heirloom Tomatoes, Chopped Bacon & Choice of Grilled or Crispy Fried Chicken Breast \$15

Blue Beet Salad - One of your Favorites Here at The Tavern. Sous Vide Fresh Red Beets Served atop a Bed of Mixed Field Greens w/Salted Pecans, Fresh Tarragon, Crumbled Bleu Cheese, Dried Cranberries, Honey & Balsamic Vinegar Reduction Glaze. Served w/Fresh Baked Bread \$14

Wing House Buffalo Bleu Cheese Chicken Salad - Choice of Grilled or Crispy Fried Chicken Breast Tossed in Frank's Red Hot. Served atop Mixed Field Greens w/Red Onions, Cucumbers, Roma Tomatoes, Crumbled Bleu Cheese, Bacon & Boiled Eggs. Served w/House Ranch \$15

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. In effort to use the freshest products, we may occasionally need to substitute ingredients.

HOURS: TUES – SAT 4PM-10PM





Dinners

Down South Brisket Mac & Cheese - Black Angus Brisket Smothered in Our House Made BBQ Sauce. Served atop a Bed of Creamy Southern Baked Mac & Cheese. Garnished w/Jumbo Crispy Fried Onion Tanglers. Choice of 1 Additional Side \$16

Faroe Island Salmon - Pan Seared Top of the Line Salmon Drizzled w/a Fresh Raspberry Glaze & Seared to a Perfect Medium. Served w/Choice of 2 Sides \$21

Lake Erie Pecan Crusted Walleye - Pan Seared to a Golden-Brown w/Fresh Tarragon & Drizzled w/a Wild Blackberry Sauce. Served w/Choice of 2 Sides \$22

Char Grilled Black Angus Ribeye - 14 oz. Certified Black Angus Ribeye Grilled to Your Desired Temperature. Topped w/a Roasted Garlic Matre D' Butter. Served w/Choice 2 sides \$24

Lake Perch Basket - Choice of Light Breading or Beer Battered Perch, Fried to a Golden-Brown. Served w/Choice of 2 Sides \$20

Lake Erie Walleye Basket - Choice of Light Breading or Beer Battered Walleye, Fried to a Golden-Brown. Served w/Choice of 2 Sides \$20

Turkey Cutlets w/Asiago & Peppercorn Cream Sauce - Pan Seared Turkey Cutlets Tossed in Asiago & Green Peppercorn Cream Sauce. Served Over a Bed of Cavatappi Pasta w/Choice of 1 Additional Side \$14

Sandwiches

(All Sandwiches Served w/Choice of French Fries, Asparagus Fries or Pub Chips.)

Tavern Reuben - Shaved Top Round Corned Beef Served on Toasted Marble Rye w/1,000 Island Dipping Sauce, Sauerkraut & Baby Swiss Cheese \$15

Chicken BLT Wrap - Choice of Grilled or Fried Chicken Breast Loaded in a Tomato Tortilla w/Applewood Bacon, American Cheese, Mayo, Roma Tomatoes & Lettuce \$13

Tavern Deluxe Steak Burger - 8 oz. Certified Black Angus Chopped Steak Burger Served atop a Toasted Brioche Roll w/Applewood Smoked Bacon, American Cheese, Romaine Lettuce, Tomatoes, Red Onions & Sliced Pickles \$13

Bacon & Fried Green Tomato Grilled Cheese - Toasted Sour Dough Bread w/Melted American & Colby Jack Cheese. Loaded w/Applewood Smoked Bacon, Sliced Pickles & Fried Green Tomato \$12

Asian Pork Belly Wrap - Marinated Crispy Pork Belly Loaded in a Tomato Tortilla w/a Sweet Chili Asian Slaw, Fried Onion Straws & Pickled Jalapenos \$13

Southwest Roast Beef & Bacon Melt - Shaved Roast Beef Piled High on Toasted Focaccia Bread w/Colby Jack Cheese, Smoked Bacon, Avocado, Chipotle Mayo, Roma Tomatoes, Lettuce, Red Onions & Jalapeno Poppers \$13

Lake Perch Sandwich - One of Your Favorites Here at The Tavern. Crispy Perch Fried to Perfection & Served on Toasted Brioche Roll w/Tartar Sauce, Lettuce, Roma Tomatoes, Red Onions & Sliced Pickles \$15

Side Choices

House Salad (Add Bacon & Cheese for \$1.99)
Caesar Side Salad (Add Bacon & Cheese for \$1.99)
Baked Potato (Load w/Bacon, Cheese & Green Onions for \$1.99)
French Fries, Asparagus Fries, or Pub Chips
Wild Rice

Beverages

Soda – Coke, Diet, Sprite, Ginger Ale
Coffee, Tea, Lemonade, Iced Tea
Domestic, Premium or Import Beer
House Wines
Full-Service Bar for Cocktails

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