



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

## Appetizers

**Jumbo Shrimp Cocktail** – Chilled Jumbo Gulf Shrimp Served w/Homemade Cocktail Sauce & Fresh Lemon \$13

**Bacon Wrapped Scallops** – Jumbo Scallops Wrapped in Applewood Smoked Bacon & Broiled in a House Made Teriyaki Sriracha Glaze \$13

**Coconut Breaded Shrimp** – Jumbo Hand Breaded Gulf Shrimp in a Crispy Coconut Panko Crust. Fried Golden-Brown & Served w/a Sweet & Sour Crema Dipping Sauce \$12

**Thai Fried Calamari** - ½ lb. Fresh Calamari Fried to Perfection & Tossed in a Spicy Thai Vinaigrette Garnished w/Crispy Fried Noodles \$12

**Brisket, Bacon & 3 Cheese Quesadilla** – Sliced Brisket Sausage, Smoked Bacon & a Creamy 3 Cheese Blend Loaded in a 12-inch Tomato Tortilla w/Diced Tomatoes, Red Onions & Jalapeno. Served w/Sour Cream on the Side \$10

**Texas Rattlesnake Bites** – Brisket & Cream Cheese Stuffed Jalapenos, w/Roasted Corn & Black Beans. Baked to Golden-Brown & Drizzled w/a Smokey BBQ Sauce \$10

**Loaded House Nachos** – Crispy Fried Corn Chips Topped w/Taco Meat, Creamy Cheddar Cheese Sauce, Monterey Jack, Pickled Jalapenos, Diced Tomatoes & Fresh Avocado. Served w/Sour Cream & Fire Roasted Salsa \$10

**Tavern Kraut Balls** – One of Your Very Favorites Here at The Inn. Deep Fried to a Golden-Brown & Served w/1,000 Island Dipping Sauce \$8

**French Onion Soup** - Our Classic Tavern Recipe Broiled Golden-Brown w/Gruyere Cheese. Cup \$4 Bowl \$5

**Lobster Bisque** – House Staple Made W/Cream, Sherry & Chunked Lobster Meat Cup \$6 Bowl \$7

## Sandwiches

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

**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 \$12

**Chop Steak Butter Smash Burger** – Seared to Golden-Brown Perfection w/Our Homemade Beef Tallow Butter. Served on a Toasted Sesame Seed Bun w/Sliced Pickles, Haystack Fried Onions, Red Onions, Crumbled Bleu Cheese & 1,000 Island Dressing \$11

**Hot Pastrami Sandwich** – Half Pound Deli Sliced Pastrami Piled High on Toasted Marble Rye w/Swiss Cheese, Sliced Red Onions & Whole Grain Dijon \$10

**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

**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

**Lake Erie Walleye Sandwich** – Fried to a Perfect Golden-Brown & Served atop a Toasted Brioche Roll w/Romaine, Roma Tomatoes, Red Onions & Pickles. Served w/Our Very Own Caper Tatar Sauce \$15

**Guinness Battered Red Snapper Sandwich** – Fried to a Golden-Brown & Served on a Toasted Brioche Roll w/Tartar Sauce, Lettuce, Roma Tomatoes, Red Onions & Sliced Pickles \$12

### 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 or Mashed Potatoes

### Beverages

Soda – Coke, Diet, Sprite, Ginger Ale

Coffee, Tea, Lemonade, Iced Tea, Orange Juice

Domestic, Premium or Import Beer

House Wines

Full-Service Bar for Cocktails

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





## Tavern on The Greens

**Black & 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 \$15

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

**Shrimp Thai Salad** – Fresh Field Greens Tossed w/Red Onions, Cherry Tomatoes, Crispy Noodles, Snap Peas & Cucumber. Topped w/Flash Fried Shrimp Tossed in a Spicy Thai Vinaigrette \$14

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

**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

**Tavern Wedge Salad** – A Steakhouse Staple. Topped w/Chopped Eggs, Crispy Bacon, Cherry Tomatoes, Cucumber & Red Onions. Drizzled w/House Bleu Cheese Dressing & Balsamic Vinaigrette \$7 Add NY Strip Steak \$8

## Dinners

**Roasted Prime Rib Au Jus** – Certified Black Angus Prime Rib Cooked to Your Desired Temperature. Served w/Choice of 2 Sides. Queen \$24 King \$29

**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 of 2 Sides \$26

**Char Grilled Black Angus NY Strip** – 14 oz. Certified Black Angus NY Strip Steak Grilled to Your Desired Temperature. Topped w/a Roasted Garlic Mate D Butter. Served w/Choice of 2 Sides \$24

**Strip & Shrimp Surf & Turf** – Char Grilled 8 oz. Prime Cut NY Strip Steak Grilled to Your Desired Temperature. Served w/Garlic Butter & Grilled Colossal Shrimp Skewer. Paired w/Choice of 2 Sides \$24

**Shrimp & Scallop Picatta** – Jumbo Shrimp & Scallops Sauteed Fresh Heirloom Tomatoes, Mushrooms & Capers in a Lemon & Garlic Butter Sauce. Tossed w/Tri Colored Fettucine & Paired w/Choice of 1 Additional Side \$28

**Seafood Stuffed Flounder** – Fresh Flounder Loaded w/Grab, Lobster & Shrimp Stuffing. Baked to a Golden-Brown Perfection in Our House Scampi Butter Sauce. Served Over a Bed of Wild Rice w/Choice of 1 Additional Side \$23

**Salmon La Padilla** – Pan Served Faroe Island Salmon w/Fresh Heirloom Tomatoes & Shallots in a Brandy Butter Sauce. Served Over a Bed of Wild Rice w/Choice of 1 Additional Side \$21

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

**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

**Flame Roasted Pork Tenderloin** – Fresh Cut Pork Tenderloin Broiled in a Light Smoked Chili Glaze Topped w/Roasted Garlic & Bacon Braised Bottom Mushrooms. Served w/Creamy Mashed Potatoes & Choice of 1 Additional Side \$17

**Chicken Champagne** – Pan Seared Airline Chicken w/Fresh Shallots, Rosemary & Grapes in a Champagne Cream Sauce. Served Over a Bed of Angel Hair Pasta w/Choice of 1 Additional Side \$17

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