



LUNCH MENU

STARTERS

TAVERN "O" RINGS

THICK CUT, HOUSE MADE, TEMPURA, AIOLI AND TIGER SAUCE FOR DIPPING 7

GRILLED SHRIMP

SIX SEASONED, GRILLED SHRIMP, SMOKEY BAM BAM SAUCE 9

PULLED PORK NACHOS

FRESH TORTILLA CHIPS TOPPED WITH HOUSE SMOKED PORK, JALAPEÑO, ONIONS, TOMATO, JACK AND CHEDDAR CHEESE, CHIPOTLE AIOLI, SOUR CREAM, CHIVES 11

YARDBIRD WINGS

FRESH CHICKEN WINGS, HAND BATTERED, BLUE CHEESE 11

LOADED TOTS (OR FRIES)

TATER BARRELS OR FRIES TOPPED WITH PEPPER JACK CHEESE, CHEDDAR SAUCE, BACON, JALAPEÑO, SOUR CREAM 8

BUFFALO CHICKEN DIP

3 CHEESE BLEND, TORTILLA CHIPS, RANCH DRIZZLE 9

HUMMUS AND VEGGIES

RED PEPPER, CUCUMBER, CROSTINI 7

PRETZEL STIX

SERVED WITH HONEY MUSTARD 8 QUESO DIP 1

SALADS AND SOUPS

CHEDDAR SOUP

MILD CHEDDAR, GOUDA CHEESE, PRETZEL ROLL 6

FRENCH ONION SOUP

STELLA ARTOIS BEER BROTH, ONIONS, CROSTINI, PROVOLONE 6

BURGER SALAD

GRILLED BURGER, CHOICE OF MELTED CHEESE, FRESH GREENS, RED ONIONS, TOMATOES 11

COBB SALAD

MIXED GREENS, TOMATO, AVOCADO, HARD BOILED EGG, CUCUMBER, APPLEWOOD BACON, GRILLED CHICKEN, BLUE CHEESE, CHEDDAR CHEESE 12

SEARED AHI TUNA SALAD*

MIXED GREENS, CUCUMBER, MANGO, RED ONION, AVOCADO, WASABI PEAS, FRIED WONTONS, THAI VINAIGRETTE 14

CAESAR SALAD

ROMAINE, PARMESAN, HOUSE MADE CAESAR DRESSING, CROUTONS 8 ADD CHICKEN 5 SHRIMP 6 SALMON 7

CITRUS GLAZED SALMON SALAD*

FRESH GREENS, PARMESAN CHEESE, GRAPE TOMATOES, ASPARAGUS, DRIED CRANBERRIES, CITRUS DRESSING 12

STRAWBERRY SPINACH SALAD

BABY SPINACH, STRAWBERRIES, AVOCADO, FETA CHEESE, STRAWBERRY POPPYSEED DRESSING 12

SIDES

CAESAR OR GARDEN SALAD 5

TOTS | WAFFLE FRIES | VEG OF DAY | FINGERLING POTATOES APPLE CIDER SLAW | RED SKIN POTATO SALAD 3

TAVERN FAVORITES

ADD SIDE SALAD FOR 3

FISH AND CHIPS

BEER BATTERED COD, APPLE CIDER SLAW, TARTAR SAUCE, SIDE 12

MAC N CHEESE

SMOKED GOUDA, FONTINA, VERMONT CHEDDAR, BACON, PANKO CRUST 10

FISH TACOS (2)

BLACKENED TILAPIA, APPLE CIDER SLAW, MANGO RELISH, AVOCADO CILANTRO CREAM, SIDE 11

BLACKENED CHICKEN TACOS (2)

BLACKENED CHICKEN, APPLE CIDER SLAW, AVOCADO CILANTRO CREAM, MANGO RELISH, SIDE 11

BLACKENED SHRIMP TACOS (2)

BLACKENED SHRIMP, APPLE CIDER SLAW, AVOCADO CILANTRO CREAM, MANGO RELISH, SIDE 11

CHICKEN QUESADILLA

JACK AND CHEDDAR CHEESE, ONIONS, PEPPERS, MUSHROOMS, BACON, SOUR CREAM, GUACAMOLE 10

BABY BACK RIBS

HOUSE SMOKED, TENDER RIBS, SIGNATURE BBQ SAUCE, SLAW, FRIES HALF 15 / WHOLE 22

BURGERS AND SANDWICHES

SUB A TURKEY OR BLACK BEAN BURGER AT NO CHARGE

KICKIN' BACON BURGER*

GRILLED BURGER, SMOKED GOUDA CHEESE, SPICY BACON 12

BAJA BURGER*

PEPPER JACK CHEESE, AVOCADO, JALAPENO, LETTUCE, TOMATO, RED ONION, CHIPOTLE AIOLI 11

ALL AMERICAN BURGER*

GRILLED BURGER, LETTUCE, TOMATO, ONION, PICKLE 10
ADD BACON 2 CHEESE 1

SALMON BLT*

GRILLED SALMON, APPLEWOOD BACON, AVOCADO, LETTUCE LEMON PEPPER AIOLI, TOMATO, GRILLED MARBLE RYE 13

MONTE CRISTO

TAVERN FAVORITE! TEMPURA BATTERED, FRIED TO GOLDEN BROWN, TURKEY, HAM, SWISS AND AMERICAN CHEESE, POWDERED SUGAR, RASPBERRY PRESERVES 12

STEELHOUSE REUBEN

HOUSE MADE CORNED BEEF, SWISS, SAUERKRAUT, 1000 ISLAND, GRILLED MARBLE RYE 11

PULLED PORK

HOUSE SMOKED PORK, SWISS, RED ONION 10

CHICKEN CUTLET

CHEDDAR CHEESE, APPLEWOOD BACON, AVOCADO, LETTUCE, TOMATO, ONION, PESTO CHIPOTLE MAYO 12

BLACKENED AHI TUNA SANDWICH

SEASONED AHI TUNA, CHIPOTLE MAYO, TOMATO, RED ONION, SPRING MIX 12

*MENU ITEMS ARE COOKED TO ORDER OR RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. PLEASE ALERT YOUR SERVER TO FOOD ALLERGIES.. OUR CHEF IS HAPPY TO ACCOMMODATE REQUESTS.

WE DO NOT ADD GRATUITY TO ANY CHECK REGARDLESS OF PARTY SIZE.