

# TAVERN

## STARTERS

### **SHIITAKE TRUFFLE & ARUGULA 17**

Herbed Ricotta, Mozzarella, Calabrian Chili flake, Parmesan, Cured Egg Yolk, Truffle Oil  
**\*VO**

### **FRENCH ONION SOUP 9**

Caramelized Onions in a rich Beef Broth with Melted Smoked Provolone Cheese **\*GFO**

### **THE GREEK SALAD SM 7 LG 13**

Spring Mix Greens, Cucumber, Onion, Cherry Tomato, Feta, Castelvetrano Olive, Fried Artichoke Hearts, Crunchy Chickpeas, Italian Vinaigrette **\*GFO, VO**

### **BRAISED MEATBALLS & 10**

#### **VODKA SAUCE**

Fresh Basil Pesto & Crispy Parmesan

### **SWEET N HEAT FLATBREAD PIZZA 16**

Fresh Mozzarella, Gruyere, Hot Sopresatta, Honey, Basil

### **WEDGE SALAD SM 6 LG 11**

Iceberg, Bacon, Tomato, Onion, Blue Cheese, Fried Onions, Balsamic **\*GFO, VO**

### **ADD SALAD PROTEINS \*GFO**

Herb Marinated Amish Chicken Breast 7  
Grilled Gulf White Shrimp 10  
Grilled Salmon 12  
Hangar Steak 18

### **CHICKEN WINGS 14**

Buffalo, Korean BBQ, Umami Garlic Onion, Mango Habanero, or Lemon Pepper with Ranch or Blue Cheese Dressing **\*GFO**

### **ROMAINE CAESAR SALAD SM 6 LG 11**

Parmesan Crisp, Rosemary-Garlic Crouton, House Caesar Dressing **\*GFO**

### **FRIED HOUSE-DREDGED CALAMARI 13**

Buttermilk Soaked Domestic Calamari, Mojo Aioli, and Marinara

### **SHRIMP COCKTAIL 14**

Poached Gulf Shrimp, House Cocktail Sauce **\*GFO**

### **BEEF SATAY 13**

Large Korean BBQ Spiced & Grilled Shortrib Skewers with Sesame Dipping Sauce **\*GFO**

### **POACHED PEAR SALAD SM 7 LG 13**

Spiced Wine Poached Pear, Gorgonzola, Craisins, Candied Walnuts, Arugula, & Balsamic Dressing **\*GFO, VO**

### **HOUSE MADE PORK POTSTICKERS 9**

Chinese Dumpling Dipping Sauce

**\*GFO- GLUTEN FREE OPTION AVAILABLE**

**\*VO- VEGETARIAN OPTION AVAILABLE**

**PLEASE NOTIFY YOUR SERVER OF ANY  
DIETARY RESTRICTIONS**

# TAVERN

HAND  
HELDS

## OUT 'N' IN BURGER 19

Short Rib and Chuck Blend Patty, Brioche Roll, Hawk Sauce, American Cheese, Lettuce, Tomato, Pickle, Onion

\*\*Sub Blackbean Burger 17 \*GFO, VO

## GREEK GYRO 17

Lamb Shawarma OR Grilled Chicken  
Lettuce, Onion, Tomato, Cucumber, Tzatziki

## GRILLED FOUR CHEESE 15

Butter Toasted Challah Bread, Strawberry Jam, Spinach \*GFO, VO

## SMOKED TURKEY BLT 18

Toasted Challah Bread, Crispy Iceberg Lettuce, Applewood Smoked Turkey Breast, Fried Bacon, Tomato, Mayo \*GFO

## MEATBALL PARM SUB 17

Italian Soft Roll, Smoked Provolone, House Marinara \*GFO

## INDIAN SALMON BURGER 19

Harissa Blackened, Mango Chutney, Lime Yogurt, Arugula, Brioche Roll \*GFO

## JAPANESE PORK KATSU SLIDERS 16

Japanese Cole Slaw, Hoisin, Spicy Sesame Mayo

## HAWK POINTE REUBEN 18

Pastrami, Swiss Cheese, House Fermented Sauerkraut, Seeded Rye, Russian Dressing \*GFO

All handhelds are served with Fries  
Sub Caesar Salad 2 | Onion Rings 2 | Sweet Potato Fries 2

## ENTREES

### DRY AGED BEEF BOLOGNESE 25

Riggatoni & Herbed Ricotta \*GFO

### SEARED JAPANESE SCALLOPS 31

Caramelized Onion & Shiitake Mushroom Risotto, Purple Cauliflower Puree, Pomegranate & Tarragon Conserve \*GFO

### 10 OZ ANGUS BONELESS RIBEYE 42

Potato Rosti, Sauteed Spinach, Horseradish Sauce, Au Jus \*GFO

### SMOKED LINGUINI CARBONARA &

### SHRIMP 26

House Made Linguini, Bacon, Peas, Dill Oil, Pork Cracklin \*VO

### ALASKAN COD FISH & CHIPS 19

Beer Battered Cod, House Tartar Sauce, French Fries

### CLASSIC CHICKEN PARMESAN 26

Herb Breaded Chicken Breast covered in Caramelized Mozzarella & Marinara over Linguini

### GRILLED SALMON 29

Bacon Brussel Sprouts, Butternut Squash Puree, & Red Plum Chutney \*GFO

### VENISON OSSOBUCO 39

With Hunter's Stew, ("Bigos": Mushroom, Cabbage, Bean & Kielbasa) & Au Jus

### ROASTED CAULIFLOWER STEAK 23

Spiced Sweet Potato Puree, Agrodolce, \*VO  
Crispy Herb Salad \*GFO

### STEAK FRITES 26

Grilled Hangar Steak, Au Poivre Sauce, Arugula & Charred Lemon Dressing, Garlic Fries \*GFO

\*GFO- GLUTEN FREE OPTION AVAILABLE

\*VO- VEGETARIAN OPTION AVAILABLE

PLEASE NOTIFY YOUR SERVER OF ANY  
DIETARY RESTRICTIONS