



Dinner Menu

SERVED 5:00 PM – 8:00 PM
Tuesday, Friday, and Saturday

APPETIZERS

TORTILLA CHIPS & SALSA GF	Crispy tri-colored corn tortilla chips, served with our hand-crafted salsa. <i>Add Jalapeño queso cheese - \$3 Add Guacamole - \$1</i>	\$4
ULTIMATE NACHOS GF	Jalapeño queso cheese, shredded lettuce, sour cream, jalapeños, and diced tomatoes. <i>Add Chicken* - \$4 Add Steak* - \$6 Add Guacamole - \$1</i>	\$8
CHICKEN EGG ROLLS	Crispy Chicken Egg Rolls served over a bed of fresh spring mix with a side Chipotle Sauce.	\$9
CHICKEN FINGERS*	All natural, hand-cut chicken breast tenders. Grilled or fried to golden perfection.	4 pcs. \$5 6 pcs. \$7
BANG BANG SHRIMP* GF	Flash fried shrimp tossed in a sweet spicy Thai chili sauce and served over shredded romaine lettuce.	\$11
CHEESE QUESADILLA	A warm, grilled tortilla loaded with a blend of cheddar cheeses. <i>Add Veggies - \$2 Add Chicken* - \$4 Add Steak* - \$6</i>	\$6

SOUPS & SALADS

SOUP OF THE DAY or CHILI GF	Ask your server for today's selection.	Cup - \$4 Bowl - \$6
TAVERN SALAD GF	Fresh mixed greens, tomato, carrots, cucumber, and shredded cheese.	Small - \$4 Large - \$7
CAESAR SALAD	Fresh romaine, parmesan cheese, croutons, and Caesar dressing.	Small - \$5 Large - \$8
TAVERN CHICKEN SALAD GF	Our own Cranberry Chicken Salad served over baby spinach, fresh avocado, sliced cucumbers, and tomatoes.	\$12
ORIENTAL SALAD	Chopped romaine lettuce, mandarin oranges, julienned carrots, red peppers, tomatoes, toasted sliced almonds, and crispy noodles. Chef's Recommendation: Asian Ginger Dressing	\$12
RED & BLUE TAVERN SALAD GF	Fresh mixed lettuce, roasted red peppers, grilled carrots, portabella mushrooms, tomatoes, asparagus tips, and blue cheese crumbles. Chef's Recommendation: Balsamic Vinaigrette House Dressing	\$13
SWEET GARLIC & BACON SALAD GF	Mixed greens topped with freshly made sweet garlic vinaigrette dressing, blue cheese, and bacon bits.	\$9

ADD MEAT TO ANY SALAD

Chicken* - \$4 Shrimp* - \$6 Salmon* - \$6 Steak* - \$6

HOUSE-MADE SALAD DRESSINGS

Ranch, Blue Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Asian Ginger

SANDWICHES

ANGUS BURGER *	Angus beef patty served on a potato bun with lettuce, tomato, and onion. Includes your choice of 1 side. <i>Add Bacon - \$3.</i>	\$10
BENT TREE CHICKEN CLUB*	Grilled or fried chicken breast, apple wood smoked bacon, and melted smoked gouda cheese, topped with lettuce, sliced tomato, and a tangy barbeque sauce, served on a potato bun. Includes your choice of 1 side.	\$11

Breads – White, Wheat, Rye, Sun-Dried Tomato Tortilla, or Gluten Free Roll *Add \$1
Add Cheddar, Swiss, American, Provolone, Pepper Jack, Smoked Gouda, or Blue Cheese - \$1 ea.

PIZZA & WINGS

7" FLATBREAD PIZZA \$4 **12" THIN CRUST PIZZA \$6** **16" THIN CRUST PIZZA \$9**

TOPPINGS
 7" Flatbread Pizza \$.75 ea. 12" Thin Crust Pizza \$1.5 ea. 16" Thin Crust Pizza \$2 ea.
Pepperoni, Ground Beef, Italian Sausage, Bacon, Mushrooms, Onions, Green Peppers, Black Olives, Jalapeños, Tomatoes, Spinach, or Pesto Sauce

WINGS* GF
 Have them your way! Hot, Medium, Mild, Lemon Pepper, Garlic, or Teriyaki. Served with celery sticks.
6 pieces \$8 **12 pieces \$14** **18 pieces \$20** **24 pieces \$25**

ENTREES

GRILLED TILAPIA* GF	Tilapia filet grilled with your choice of seasoning and topped with your choice of Crab Meat Sauce or Vidalia Onion Sauce. Served with your choice of 2 sides.	\$13
SEARED SALMON* GF	Fresh Norwegian Salmon filet topped with a creamy cucumber yogurt sauce. Served with your choice of 2 sides.	\$15
SHRIMP* or FISH TACOS*	3 flour or corn tortillas (GF) filled with your choice of grilled shrimp or tilapia, lettuce, tomato, black beans, avocado, and a side of chipotle sauce.	\$13
FISH & CHIPS*	Fresh beer-battered cod served with house fries and tartar sauce.	\$10
GRILLED NEW YORK STRIP* GF	Grilled Premium Iowa Black Angus New York Strip, topped with your choice of Shiitake Demi Sauce, Blue Cheese Sauce, or Matre d'Butter. Served with your choice of 2 sides.	\$21
HAMBURGER STEAK* GF	9 oz. Angus beef patty cooked to order and topped with grilled green peppers, onions, and mushrooms or shitake demi sauce. Served with your choice of 2 sides.	\$13
CHICKEN-FRIED CHICKEN & GRAVY*	Hand battered chicken breast deep fried and topped with house-made gravy. Served with your choice of 2 sides.	\$12
BBQ BABY BACK RIBS GF	Half rack of fall off the bone, slow roasted ribs, glazed with our secret recipe barbecue sauce. Served with your choice of 1 side.	\$14
PASTA DE CHEF	Fusilli pasta, zucchini, roasted red peppers, and tomatoes tossed in a creamy Vidalia onion sauce and topped with parmesan cheese. <i>Add Chicken* - \$4 Add Shrimp* - \$6 Add Salmon* - \$6 Add Steak* - \$6</i>	\$9
VEGGIE PLATE GF	Long grain and wild rice, portabella mushrooms with roasted red peppers, asparagus, and sautéed spinach.	\$10

SIDES

Mashed Potatoes *Green Beans* *Sautéed Spinach* *Fried Okra*
Broccoli *Long Grain & Wild Rice* *Cinnamon Apples* *Asparagus *Add \$1*

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**