THE **OLYMPIC** TAVERN

APPETIZERS

COCONUT SHRIMP

three coconut fried shrimp, cilantro lime slaw, coconut cream & mango coulis. \$10.

CEVICHE

marinated shrimp & cod, cilantro, lime, red onion, served with corn tortilla chips and hot sauce. \$9.

CAPRESE

sliced fresh mozzarella layered with tomato and basil, parmesan, olive oil and balsamic vinegar reduction, served with grilled Italian bread. \$10.

VOLCANO SHRIMP

flash fried shrimp tossed in our sweet Thai chili aioli with cilantro lime slaw. \$11

MUSSELS

one pound of Prince Edward Island mussels steamed in your choice of: *white wine, gárlic & parmesan / *spicy tomato broth with baby spinach artichoke hearts and mushrooms. \$12.

POUTINE

french fries, squeaky fresh cheese curds, Moose Drool brown ale mushroom gravy & scallions. \$6.50

CRABCAKE

our homemade jumbo lump crabcake, pan seared with lemon herb aioli. \$11.

SUPER NACHOS

crispy tortilla chips, homemade cheese sauce, bison stout chili, scallions, diced tomato, sour cream, jalapeños & black olives and our house fresh salsa. \$9. add small guacamole for \$2.

HUMMUS

homemade chickpea dip with garlic, lemon, olive oil, baked pita chip's & raw veggies. \$8. add 3 falafel for \$2.

FRIED CLAMS

Boston style clam strips served with cocktail sauce and lemon wedges. \$8.

POTATO SKINS

fried russet skins, melted cheddar jack, green onions, chopped bacon, & sour cream. \$8.

SPINACH ARTICHOKE DIP

creamy artichoke & spinach dip topped with mozzarella cheese & broiled, served with crispy tortilla chips. \$8. add raw veggies \$2.

WINGS

jumbo wings & drummies, floured & fried crispy, tossed in your choice of sauces: mild buffalo / hot buffalo / honey sriracha / BBQ / thai chili / crispy plain. (ask for NAKED wings for GF) half dozen \$7.7 dozen \$12.

ONION RINGS

thick cut onion rings dipped in our beer batter, fried crispy, served with ranch. \$6.50

CHICKEN STRIPS

chicken breast rolled in seasoned panko, fried & served with bbg sauce. four strips \$6 / eight strips \$9.50

PRETZEL STICKS

three soft pretzels with house made beer cheese sauce & Lagunitas IPA spiked mustard. \$6.50

CHEESE CURDS

white cheddar curds dusted with seasoned flour, fried and served with ranch. \$7.

GUACAMOLE

freshly made avocado dip with tomatoes, onion, cilantro & lime served with crispy white corn tortilla chips. small \$5. / large \$9.

SOUPS

all soups are made in-house daily

BAKED FRENCH ONION SOUP

rich caramelized onion soup with sherry & beef broth, topped with melted swiss & crostini. \$3.50/\$6.

BAKED POTATO SOUP cream of potato soup with smoked ham and bacon, topped with cheddar jack cheese & green onions. \$3.50/\$6.

STOUT BISON CHILI

spicy beef & bison chili, made with Guinness Irish stout, topped with jalapenos, scallions, sour cream & cheddar jack. \$3.50/\$6. add corn tortilla chips \$2.

SOUP OF THE DAY

ask your server for today's soup, made fresh daily. \$3.50/\$6.

dressings: ranch / bleu cheese / chipotle ranch / french / honey mustard / creamy italian / honey balsamic / creamy caesar / raspberry vinaigrette / oil & vinegar add chicken \$4. / add steak \$5 / add shrimp or salmon \$6

SALADS

CHICKEN ALMOND SALAD

fresh greens, toasted almonds, diced grilled chicken, tomato, carrot, cucumber, red onion & raspberry vinaigrette. \$12.

BLACKENED SALMON CAESAR

crisp romaine, croutons, shaved parmesan, red onion, tomatoes, creamy caesar dressing, blackened salmon filet. \$14. side caesar \$5.

CHEF'S SALAD sliced turkey, ham, bacon, cheddar, provolone, tomato, chopped hardboiled egg, red onion, cucumber, carrot, avocado, with creamy Italian dressing. \$12.

GREEK STEAK SALAD

served with house bread & house herb butter. add chicken \$4. / add steak \$5 / add shrimp or salmon \$6

SHRIMP & MUSSELS DIABLO

tiger shrimp & mussels sautéed in spicy arrabiata sauce with peppers, artichoke hearts, spinach, and mushrooms, served over linguine with parmesan and basil. \$17.

CHEESY CHICKEN grilled chicken breast topped with melted cheddar jack over linguine with parmesan cream sauce. \$15.

CAVATAPPI & MEATBALLS

cavatappi tossed with our marinara sauce, melted mozzarella & three homemade beef meatballs, shaved parmesan & basil. \$15.

QUATTRO MAC

twisty cavatappi noodles, our homemade four cheese sauce, topped with bacon & toasted breadcrumbs. \$14.

PRIMAVERA

squash, zucchini, mushrooms, broccoli, baby spinach, peppers, and artichoke hearts sautéed in white wine garlic sauce, finished with parmesan basil pesto. \$14.

grilled steak carved over baby spinach and romaine, feta cheese, kalamata olives, cucumber, artichoke hearts, red onion, tomato, our homemade honey balsamic dressing. \$15. side greek salad \$6.50

TACO SALAD

your choice of chicken, steak, or ground beef over fresh greens, tomatoes, cheddar jack, sour cream, scallions & black olives, in a crispy fried flour tortilla bowl with chipotle ranch. \$12.

HOUSE SALAD

iceberg lettuce, romaine, and mesclun greens, carrot, cucumber, cherry tomato, crouton. \$8. side salad. \$4.

SIDE DISHES

french fries / loaded fries / potato chips / fresh fruit mashed potato / cole slaw / fresh veggies / rice pilaf / sweet potato fries / baked potato

ENTREES

all entrees served with choice of soup or salad.

TERIYAKI SALMON fresh 7oz Atlantic salmon filet, grilled & glazed with pineapple teriyaki, rice pilaf & fresh fruit salsa. \$18. *substitute chicken breast \$15.*

COCONUT SHRIMP

five coconut breaded & fried shrimp over cilantro lime slaw with mango coulis & coconut cream. \$18.

POORMAN'S LOBSTER

Icelandic cod broiled with lemon, white wine, butter and served with fresh veggies. \$14.

FISH & CHIPS

Icelandic cod filet dipped our crispy beer batter, served with french fries, slaw and sweet corn fritters. \$15.

SEARED AHI TUNA 60z sashimi grade tuna seared rare & carved over sesame seaweed salad, pickled carrots & ginger with orange sweet Thai chili sauce. \$19.

FILET MIGNON

8oz filet mignon pan seared and topped with our bleu cheese breadcrumbs, with mashed potatoes a crispy onion ring. \$24.

RIBEYE

14oz ribeye char-grilled to your liking, and served with with mashed potatoes and a beer battered onion ring. \$22.

PORTERHOUSE PORK CHOP

14oz bone-in chop grilled & glazed with our beer spiked bbq sauce, served with mashed potatoes and an onion ring. \$17.

BREWER'S STEAK

8oz bistro tender steak, grilled & carved over mashed potatoes, with brown ale mushroom gravy & crispy onion ring. \$16.

BBQ ST LOUIS RIBS

St Louis pork ribs rubbed with our homemade BBQ rub, grilled, slow roasted and broiled with beer spiked BBQ, with mashed potatoes and a beer battered onion ring. half rack \$16 / full rack \$21.

SANDWICHES & BURGERS

all sandwiches served with homemade potato chips, french fries or fresh fruit substitute gluten free bun or bread \$2.

ITALIAN BEEF

slow roasted sirloin shaved thin on soft

french bread, with melted mozzarella,

side of hot giardinera & au jus. \$10.

MAHI MAHI TACOS

grilled mahi mahi on three white corn tortillas with lime cilantro slaw, spicy

guajillo sauce, and fresh mango pineapple

fruit salsa. \$12.

CUBANO

slow roasted pulled pork, salami, ham, swiss cheese, pickle, house dijonnaise,

hoagie roll pressed on our panini grill.

served with lettuce, tomato, & onion.

cheeses: American / pepper jack provolone / cheddar / swiss / bleu.

GRINDER

smoked ham and swiss cheese on our classic burger with our housemade "secret sauce". \$12.

MILE HIGH BURGER

7oz burger topped with cheddar cheese, bbg sauce, onion ring & bacon. \$12.

BISON BURGER

lean bison patty grilled (med-rare recommended) on a whole wheat bun, lettuce, tomato & onion. \$13.

TAVERN BURGER

7oz 100% ground chuck burger grilled on a butter top bun with lettuce, tomato & onion. \$9.

BLACK BEAN BURGER

spicy chipotle black bean patty on a soft oat topped whole wheat bun, with lettuce, red onion, guacamole, and a side of spicy guajillo salsa. \$10.

NO BREAD FRED

7oz burger patty over sauteed fresh veggies with provolone. \$12. substitute chicken and make it a

"no red meat Pete"

all pizzas are baked on our crispy 12-inch cracker thin tavern-style crust. substitute a 10-inch gluten free crust \$2.

PIZZAS

BLACK & BLEU

garlic parmesan butter brushed thin crust with cajun seared beef tenderloin, bleu cheese, mozzarella, bell peppers & red onions. \$14.

THAI PIZZA

shrimp, thai peanut sauce, green onion, carrot, broccoli, mozzarella, & cheddar jack cheese. \$14.

BBQ CHICKEN

smokey BBQ sauce, grilled chicken, bacon, red onions, mozzarella & cheddar jack cheese. \$13.

ITALIAN BEEF PIZZA

shaved sirloin, hot giardinera, mozzarella, cheddar jack & pizza sauce. \$13.

MARGHERITA

fresh & smoked mozzarella, smoked mozzarella, olive oil, basil, fresh garlic, a hint of red sauce & fresh tomatoes. \$10.

UPTOWN

artichoke & spinach dip, grilled chicken, tomatoes, parmesan & mozzarella. \$12.

CHEESE

thin crust, fresh tomato basil sauce,

\$10. REUBEN

our slow roasted corned beef, kraut, swiss, horseradish spiked 1000 island dressing on toasted marble rye. \$10.

PORK TENDERLOIN

panko breaded pork tenderloin topped with a fried egg, on a classic toasted bun. \$10

RIBEYE STEAK SANDWICH

7oz ribeye grilled medium, on a toasted hoagie roll with horseradish sauce and lettuce, red onion. \$14.

BBQ PIG SANDWICH

slow roasted shredded pork shoulder, beer spiked bbg sauce, to asted bun with a side of creamy slaw. \$9.

B.L.A.T.

smoked bacon, crisp lettuce, avocado, tomato, with pesto mayo, on toasted Turano bread. \$11. add two fried eggs \$2.

CRABBY PATTY

our homemade jumbo lump crabcake on a whole wheat bun with lettuce, red onion & lemon herb aioli. \$13.

CRABBY CHICKEN

grilled chicken breast & surimi crab, swiss cheese on a toasted butter top bun with lettuce and red onion. \$10.

GRILLED BUFFALO CHICKEN SANDWICH

grilled 7oz breast dipped in spicy buffalo sauce, topped with bleu cheese dressing, carrots, lettuce, tomato & celery. \$10. panko fried add \$1.

CHICKEN CAPRESE PANINI

fresh mozzarella, tomato, basil pesto sauce, grilled chicken, balsamic vinegar, on toasted Turano bread. \$12.

FALAFEL

homemade chickpea fritters, whole wheat pita, spinach & romaine, tomato, red onion, feta cheese, cucumber yogurt sauce. \$9. add hummus \$2.

mozzarella & parmesan. \$8.

CHICKEN ALFREDO

bacon, diced chicken, alfredo cream sauce. broccoli florets and mozzarella. \$12.

PIZZA TOPPINGS

extra cheese, pepperoni, red onion, broccoli, mushroom, black olive, diced tomato, baby spinach, artichokes, diced pepper blend, bacon, broccoli - all \$.75

bleu cheese, chicken, steak, shrimp, ham, sausage - \$1.50

sauces: homemade pizza sauce, parmesan alfredo, garlic butter, beer spiked BBQ, Thai peanut sauce