

6.21.24

PLEASE LET YOUR SERVER KNOW
ABOUT ANY SPECIAL DIETARY
NEEDS, ALLERGIES OR REQUESTS.

THE OLYMPIC TAVERN

🌿 = VEGETARIAN

🌱 = VEGAN

🍷 = GLUTEN FREE

YES WE HAVE GLUTEN FREE BREAD,
PIZZA CRUST AND PASTA

APPETIZERS, SOUPS & SALADS

CHEESE CURDS

PBR beer battered curds, buttermilk ranch. \$10. 🌿

VOLCANO SHRIMP

flour dusted shrimp tossed in creamy Thai chili sauce, over napa cabbage & jicama slaw. \$16.

MILWAUKEE PRETZEL

jumbo soft pretzel, beer mustard & cheese sauce. \$11. 🌿

ARTICHOKE DIP

creamy spinach & artichoke dip, melted cheese with corn tortilla chips or raw veggies. \$12. 🌿 🍷

veg & tortilla chips add \$1

CRISPY BRUSSELS

flash fried sprouts tossed with maple dijon vinaigrette, feta cheese, cranberries, & almonds. \$10. 🌿 🍷

BREAD & BUTTER

warm Turano bread baked to order and served with our garlic herb butter and cinnamon sugar butter. \$6. 🌿

CLAM STRIPS

seasoned flour dusted & fried clams, with cocktail sauce & lemon. \$16.

CHICKEN STRIPS

panko breaded chicken tenders & choice of sauce. \$10.

WINGS

choose: plain & crispy • BBQ • garlic parmesan • thai chili • mild buffalo / hot buffalo / honey sriracha • diablo buffalo • Nashville hot dust • Scorpion honey (xxtra hot!).
six \$12. / twelve \$18.

ask for naked wings & they're 🍷

SUPER NACHOS

El Milagro chips, tomatoes, homemade sharp cheddar sauce, chili, scallions, sour cream, & jalapeños. \$14. 🍷

add ground beef • steak • chicken • carnitas \$5.

CHIPS & GUACAMOLE

freshly smashed guacamole with El Milagro corn tortilla chips. \$10. 🌱 🍷

CAESAR SALAD

romaine lettuce, tomato, red onion, parmesan, croutons, caesar dressing. \$13. *(side caesar \$6.50).*

APPLE & BLEU SALAD

mixed greens, diced apple, bleu cheese, bacon, dried cranberries, walnuts, red onion & sherry maple vinaigrette. \$14. 🌿 🍷

FRENCH ONION SOUP

caramelized sweet onions, beef and sherry broth, crostini & melted swiss cheese. \$4. cup / \$7.50 bowl 🍷

BISON & BEEF CHILI

our bison & beef chili, topped with cheddar, sour cream & scallion. \$4. cup / \$7.50 bowl 🍷

BAKED POTATO SOUP

creamy potato soup with ham & bacon, cheddar jack & scallions. \$4. cup / \$7.50 bowl

SANDWICHES

served with fries • sub a side salad or cup of soup +\$.50 • sub sweet potato fries +\$2.

TAVERN BURGER

half pound chuck burger grilled on a potato roll with lettuce, tomato & onion. \$13.

THE GRINDER

half pound burger patty, smoked ham, swiss, 1000 island, LTO, on a soft Hoagie roll. \$15.50

BUFFALO CHICKEN

fried or grilled chicken breast, buffalo sauce, bleu cheese dressing, celery, carrots & LTO. \$14.50

PHILLY CHEESE

shaved ribeye sautéed with peppers & onions on a hoagie with provolone or our house cheddar sauce. \$16.50

BISON BURGER

lean bison patty grilled medium rare with bleu cheese, bacon, lettuce tomato & onion, pretzel bun. \$16.50

PIG SANDWICH

smoked & chopped pork shoulder with our homemade bbq sauce on a soft roll with slaw. \$14.

TURKEY or BLACK BEAN WRAP

turkey burger or vegan black bean burger in a flour tortilla with chipotle mayo, freshly smashed guacamole, tortilla strips, & LTO. \$16. 🌿

REUBEN

slow roasted & carved corned beef, kraut, 1000 island and swiss cheese on toasted Turano rye. \$16.

PRIME RIB SANDWICH

8oz prime rib grilled with provolone, horseradish cream, sherry caramelized onions on a toasted Turano hoagie roll with fries. \$20.

TAVERN TACOS

steak, chicken, fried avocado or carnitas on corn tortillas, onions, cilantro, cheese & salsa OR beer battered cod with jalapeno slaw, salsa roja, onions and cilantro, with rice & beans. steak • chicken • carnitas \$15. baja fried cod • avocado \$16.50

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ENTREES *add 5oz grilled salmon or shrimp \$7 • add 6oz lobster tail \$18.*

FISH & CHIPS

beer battered Icelandic cod with crispy fries, cole slaw, tartar sauce, sweet corn fritters & lemon. \$17.

FRIED SHRIMP or CLAMS

beer battered tiger shrimp or flour dusted clam strips. with fries, cole slaw, corn fritters, tartar sauce & lemon. shrimp \$19 • clams \$23.

QUATTRO MAC & CHEESE

twisty cavatappi tossed with our homemade four cheese sauce, & toasted breadcrumbs. \$15. *✓*
add buffalo chicken or bbq pork \$4

STEAKS

all our steaks are USDA choice, trimmed and cut in house, seasoned & grilled, topped with crispy onions, with chef's veg & mashed potatoes. 14oz ribeye \$29. 10oz strip \$27. • 8oz filet mignon \$34.

LOBSTER TAIL DINNER

6oz lobster tail split & broiled with lemon & white wine, served with rice pilaf, chef's veggies and drawn butter. \$27. • twin tails \$45. *Ⓞ*

GRILLED SALMON

fresh 8oz Atlantic salmon filet, dill yogurt sauce, rice pilaf & chef's fresh veggies. \$25. *Ⓞ*

STEAMED MUSSELS

one pound of steamed fresh Prince Edward Island mussels: diablo red sauce with mushrooms, peppers, onions and spinach • white wine and garlic with fresh herbs • chorizo with jalapeno, tomato peppers and onions, all with grilled crostini. \$18.

POORMAN'S LOBSTER

broiled cod, white wine & garlic butter. served with fresh veggies, rice pilaf & drawn butter. \$18. *Ⓞ*

LINGUINE ALFREDO

roasted veggies • blackened chicken thigh • blackened tiger shrimp over linguine tossed in our creamy alfredo sauce with spinach, extra Parmigiano Reggiano, & garlic bread. veg \$17. *✓* • chicken \$19. • shrimp \$21.

BLACKENED WALLEYE OR SCALLOPS

10oz walleye or fresh all natural scallops blackened over rice pilaf, peppers, onions, spicy andouille sausage & cajun cream sauce. walleye \$27. • scallops \$32.

SEARED TUNA

sashimi style sesame seared ahi tuna carved with rice pilaf, pineapple teriyaki, fresh veggies and crispy wontons. \$25

SURF & TURF

6oz lobster tail split & broiled with lemon & white wine, paired with your choice of filet mignon, ribeye, or NY Strip, with fried onions, mashed potatoes & chef's veggies. filet \$49. • ribeye \$44 • strip \$42

BBQ ST LOUIS CUT RIBS

grilled & slow roasted St Louis cut ribs glazed with our house bbq sauce, with mashed potatoes & slaw. half rack \$18. full rack \$26. *Ⓞ*

PIZZAS *tavern style 12 inch thin crust*

TOPPINGS: *pepperoni • sausage • bacon • chicken • steak onions • peppers • extra cheese • jalapenos • garlic • mushrooms • garlic*

CHEESE

mozzarella, parmesan & sauce. \$13. *✓*

UPTOWN PIZZA

creamy artichoke spinach spread, tomato, chicken breast, mozzarella cheese. \$16.

CHICAGO DOG PIZZA

garlic butter & poppyseed crust, mozzarella, sliced Pinnon's all beef hot dog, pickles, tomato, onion, giardinera, mustard and neon green relish. \$17.

BBQ CHICKEN

bbq sauce, caramelized onions, grilled chicken, cheddar jack, scallions. \$17.

BAD HUNTER

12inch crust, red sauce, mushrooms, onions, peppers, squash, corn, tomato and vegan mozzarella. \$17. *Ⓞ*

THE MEAT HOOK

red sauce, mozzarella, parmesan, Italian sausage, bacon & pepperoni. \$18.

ELOTE PIZZA

garlic butter crust, sweet corn, parmesan, chili salt, homemade red salsa & lime \$16. *✓*

STEAK & BLEU

garlic butter crust, shaved ribeye, mozzarella & bleu cheese, caramelized onions, roasted red peppers, scallions. \$18.

DAILY SPECIALS

MONDAY

\$10 burger or pasta dinner
\$10 shot & a beer combo

TUESDAY

\$4 Tacos
\$1 off Hop
Butcher cans
\$5 Corazon Margaritas

WEDNESDAY

\$1.25 Wings
Featured Flight of the week
Pub Trivia @ 7

THURSDAY

\$5 off all steaks
\$5 off bottles of house wine & fresh oysters

FRIDAY

Bartenders' choice cocktail - see our daily specials!

SATURDAY

Brunch features 12-4pm,
Prime Rib 4pm-sell out

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Parties over eight + abandoned credit cards will be charged auto 20% gratuity. Sorry, we cannot accept third party VISA cards.