

11.1.24

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



🌿 = 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. 🌿

SUPER NACHOS

El Milagro chips, tomatoes, homemade sharp cheddar sauce, chili, scallions, sour cream, & jalapeños. \$14. 🍷
add ground beef • steak • chicken • carnitas \$5.

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. \$12. 🌿

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. 🌿 🍷

CHICKEN STRIPS

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

CRABCAKE

house lump blue crab cake, panfried in butter over fresh greens & lemon herb aioli. \$18.

WINGS

floured, fried, and tossed in your choice of: BBQ • lemon pepper • garlic parmesan • Thai chili • mild buffalo • hot buffalo • honey sriracha smoky chipotle dust • diablo buffalo Nashville hot dust • ghost pepper hot honey (XXXTRA HOT)
six \$12. / twelve \$18.
—ask for naked wings & they're 🍷

POUTINE

crispy french fries topped with mozzarella curds, pork & beef gravy, scallions. \$12.

PIG CANDY

seasoned & smoked pork belly, cut into bite sized pieces, fried crispy & tossed in maple whiskey glaze. \$10.

CHIPS & GUACAMOLE

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

BREAD & BUTTER

served with our garlic herb & and cinnamon sugar butters. \$6. 🌿

COBB SALAD

hardboiled egg, avocado, tomato, cucumber, red onion, bacon, crumbled bleu cheese & chicken breast on greens with homemade bleu cheese dressing. \$16.

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. \$4.50 cup / \$7.50 bowl 🍷

BISON & BEEF CHILI

our bison & beef chili, topped with cheddar, sour cream, jalapeno & scallion. \$4.50 cup / \$7.50 bowl 🍷

BAKED POTATO SOUP

creamy potato soup with ham & bacon, cheddar jack & scallions. \$4.50 cup / \$7.50 bowl

SANDWICHES

served with fries • sub a side salad or cup of soup +\$1. • sub sweet potato fries +\$2.

TAVERN BURGER

half pound chuck burger grilled on a potato roll with lettuce, tomato & onion. \$13.
substitute vegan impossible burger \$3.

THE GRINDER

half pound burger patty, smoked ham, swiss, 1000 island, LTO, on a soft Hoagie roll. \$16.

BUFFALO CHICKEN

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

ITALIAN BEEF

seasoned and slow roasted sirloin, shaved thin, dipped in and stuffed in a toasted Turano roll with your choice of hot giardinera or sweet red peppers, au jus and fries. \$14.
add provolone \$1.

BISON BURGER

lean bison patty grilled medium rare with bleu cheese, bacon, lettuce tomato & onion, pretzel bun. \$17.

PIG SANDWICH

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

MUSHROOM MOUNTAIN

Vegan impossible burger piled high with sauteed mushrooms and caramelized onions, vegan mozz, LTO on a toasted Turano bun. \$16.50. 🌱

REUBEN

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

TAVERN TACOS

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

SCHNITZEL SANDWICH

panko breaded pork tenderloin on a pretzel bun with kraut, mustard, and fries. \$14.

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THE
OLYMPIC
TAVERN

11.1.24

ENTREES *add + grilled salmon or shrimp \$7 • 6oz lobster tail \$25 • pan seared scallops \$14.*

FISH & CHIPS

beer battered Icelandic cod with crispy fries, cole slaw, tartar sauce, sweet corn fritters & lemon. \$18.

PANFRIED BLUEGILL

herb breaded bluegill filets sauteed in butter with fries, slaw, lemon wedges & corn fritters. \$23.

FRIED SHRIMP

beer battered tiger shrimp. with fries, cole slaw, corn fritters, tartar sauce & lemon. \$19.

FISHERMAN'S PLATTER

a combo plate of bluegill, fried cod, and shrimp, with fries, slaw, corn fritters lemon & tartar sauce. \$29.

LOBSTER TAIL DINNER

6oz lobster tail split & broiled with lemon & white wine, served with rice pilaf, chef's veggies. \$32.

—*twin tails \$54. ©*

QUATTRO MAC

twisty cavatappi tossed with our homemade four cheese sauce & toasted breadcrumbs. \$15. *🍴*

—*add buffalo chicken or bbq pork \$4*

GRILLED SALMON

fresh 8oz Atlantic salmon filet, dill cucumber salad, rice pilaf & chef's fresh veggies. \$27. ©

LINGUINE ALFREDO

roasted veggies • blackened chicken breast • blackened tiger shrimp or blackened scallops over linguine tossed in our creamy alfredo sauce with spinach, extra Parmigiano Reggiano, & garlic bread.

—*veg \$17. 🍴 • chicken \$19. • shrimp \$23. • scallops \$34*

BOURBON MAPLE CHOP

14oz bone in heritage Iowa pork chop grilled & maple bourbon glazed, with sauteed apples & caramelized onions, mashed potatoes, chef's veggies. \$29.

STEAKS

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

—*Make it a surf & turf: + grilled salmon or shrimp \$7 • + 6oz lobster tail \$25 • + pan seared scallops \$14.*

SCALLOPS & RISOTTO

fresh u15 scallops pan seared over creamy squash risotto, garlic sauteed spinach, smoked pork belly and white wine garlic sauce. \$34.

POORMAN'S LOBSTER

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

CRAB STUFFED WALLEYE

14oz walleye filet stuffed with our lump blue crabcake, broiled & with green beans, rice pilaf, garlic white wine sauce. \$36.

—*without crabcake, seared or blackened \$29*

BBQ ST LOUIS CUT RIBS

grilled & slow roasted St Louis cut ribs glazed with our house bbq sauce, mashed potatoes & slaw.

—*half rack \$19. • full rack \$26. ©*

OKTOBERFEST FEATURES

CURRYWURST

crispy fries, grilled & carved bratwurst, curry ketchup, spicy curry dust. \$11.

THE WURSTS

grilled with sauerkraut, cucumber dill salad and German potato salad, *choose two*: Bratwurst • Knackwurst • Hungarian • Smoked Jalapeno Cheddar. \$16. *add a sausage \$4.*

PORK SHANK

a 1.5lb bone in Iowa Duroc pork shank, braised in 2nd Shift Oktoberfest, creamy mashed potatoes, fried onions, brussels sprouts, pork gravy. \$29.

JAGERSCHNITZEL

twin breaded pork cutlets with German style potato salad, mushroom pork gravy & mushrooms. \$18.

PIZZAS *tavern style 12 inch thin crust*

CHEESE

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

UPTOWN PIZZA

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

THE BIG DILL

garlic butter crust, mozzarella, dill pickle slices, extra dill. \$17.

BBQ CHICKEN

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

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

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. *🍴*

ITALIAN BEEF PIZZA

red sauce crust, shaved sirloin, mozzarella, parmesan, hot giardinera, and green onions.. \$17.

*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.*