

12.27.24

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.

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. 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 / \$8. bowl

BISON & BEEF CHILI 🍷

our bison & beef chili, topped with cheddar, sour cream, jalapeno & scallion. \$4.50 cup / \$8. bowl

BAKED POTATO SOUP

creamy potato soup with ham & bacon, cheddar jack & scallions. \$4.50 cup / \$8. 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. \$14.
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. —ask for it dipped or dry

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.

VEGETARIAN "MEATBALL" SANDWICH

homemade vegan Beyond meatballs tossed in our house marinara, topped with melted mozzarella and parmesan on a toasted Turano bun with fries. \$16.50
substitute vegan Violife cheese and it's fully vegan.

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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.

FRIED SMELT

seasoned flour dusted & fried smelt with fries, slaw, lemon wedges & corn fritters. \$19.

FRIED SHRIMP

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

FISHERMAN'S PLATTER

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

—add grilled salmon or shrimp \$7 •

—add 6oz lobster tail \$25

—add pan seared scallops \$14.

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/bbq pork \$4

GRILLED SALMON ©

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

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.

SQUASH RISOTTO ℣

house roasted butternut squash risotto (with roasted delicata squash, crispy brussels, caramelized onions, cherry tomato, mushrooms, & feta cheese. \$16.50
—(can sub vegan mozz & it's vegan)

SEARED SCALLOPS ©

fresh u15 scallops pan seared over creamy squash risotto, garlic sauteed spinach, house smoked pork belly & white wine 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 \$21. • full rack \$26.

BACON WRAPPED MEATLOAF

housemade all beef meatloaf wrapped in bacon, carved double thick over mashed potatoes with crispy onions, beef & pork gravy. \$18.

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

PIZZAS

tavern style 12 inch thin crust

TOPPINGS: pepperoni • sausage • bacon • chicken • steak onions • peppers • extra cheese • jalapenos • garlic • mushrooms • garlic • spinach • gluten free 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, parmesan, dill pickle slices, extra dill. \$17.

BBQ CHICKEN

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

BAD HUNTER ⑤

12inch crust, red sauce, mushrooms, onions, peppers, baby spinach, corn, tomato and vegan mozzarella. \$17. ⑤

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.