

3.6.25

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. \$12.

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

marinated, battered & fried jumbo chicken tenderloins with choice of dipping sauce. \$12.

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 \$20.
—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 & 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 Beyond burger \$3.

THE GRINDER

half pound burger patty, smoked ham, swiss, 1000 island, LTO, on a soft Hoagie roll. \$16.50

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.

REUBEN

slow roasted & carved corned beef, kraut, 1000 island and swiss cheese on toasted Turano rye. \$16.50

MUSHROOM MOUNTAIN 🌱

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

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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THE
OLYMPIC
TAVERN

3.6.25

ENTREES

add on to any entree: grilled salmon or shrimp \$8 • 6oz lobster tail \$25 • pan seared scallops \$15.

RIBEYE

14oz choice ribeye seasoned & char grilled to your preference, topped with crispy fried onions, with chef's veg & mashed potatoes. \$32.

FILET MIGNON

8oz filet mignon blackened to your liking over creamy parmesan risotto, port wine sauce, chef's fresh veggie and crispy fried onions. \$39.

NY STRIP AU POIVRE

peppered & grilled NY Strip steak carved over mashed potatoes, chef's veggies, crispy onions and brandy peppercorn sauce. \$29

BACON WRAPPED MEATLOAF

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

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.

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.

GRILLED SALMON ©

fresh 8oz Atlantic salmon filet grilled, parmesan risotto with chef's veggies and white wine garlic butter. \$27.

BBQ SCALLOPS ©

fresh u15 scallops wrapped in smokey bacon, pan seared, glazed with homemade raspberry bbq sauce over jalapeno sharp cheddar risotto. \$34.

FISH & CHIPS

beer battered Icelandic cod with crispy fries, cole slaw, tartar sauce, sweet corn fritters & lemon. \$19.

FRIED SHRIMP

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

POORMAN'S LOBSTER ©

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

BROILED LOBSTER TAIL ©

6oz lobster tail split & broiled with lemon & white wine, served with rice pilaf, chef's veggies. \$32.
—twin tails \$54.

MUSHROOM RISOTTO V

creamy vegetarian risotto with sauteed king oyster, hon-shimeji, beech, maitake, and button mushrooms, cherry tomato, spinach, red onion, with crispy fried onions & parmesan. \$19.
—(sub Violife cheese & it's vegan)

QUATTRO MAC V

cavatappi noodles with our four cheese sauce & toasted breadcrumbs on top. \$15.
—add buffalo chicken / bbq pork \$4

CRAB STUFFED WALLEYE

14oz walleye filet stuffed with our lump blue crabcake, broiled & with fresh veggies, rice pilaf, garlic white wine sauce. \$36.
—without crabcake, seared or blackened \$29 ©

LINGUINE ALFREDO

linguine noodles tossed in our creamy alfredo sauce with spinach, Parmigiano Reggiano, & garlic bread.
—roasted veggie \$17. V • blackened chicken \$19. •
—blackened shrimp \$23. • blackened 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 & house red sauce. \$13. V

UPTOWN PIZZA

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

THE BIG DILL V

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

BBQ CHICKEN

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

THE MEAT HOOK

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

ELOTE PIZZA V

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

N'AWLINS PIZZA

shrimp, chicken, andouille sausage, peppers and onions on a cajun alfredo thin crust. \$21

ITALIAN BEEF PIZZA

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

BAD HUNTER V

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

CHICKEN ALFREDO PIZZA

alfredo sauce crust topped with grilled chicken breast, mozzarella, parmesan & parsley. \$18.

RANGOON PIZZA

surimi crab & cream cheese mix on our thin pizza crust with mozzarella, sweet thai chili sauce & crispy wonton strips. \$19

*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.*