3.24.25

YES WE HAVE GLUTEN FREE BREAD, PIZZA CRUST AND PASTA

THE **OLYMPIC** TAVERN

 \mathscr{V} = VEGETARIAN \bigcirc = VEGAN \bigcirc = GLUTEN FREE

PLEASE NOTIFY YOUR SERVER ABOUT ANY ALLERGIES OR SPECIAL NEEDS

APPETIZERS, SOUPS & SALADS

CHEESE CURDS 9

PBR beer battered curds, buttermilk ranch. \$12.

SUPER NACHOS G

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

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

MILWAUKEE PRETZEL $\mathscr V$

jumbo soft pretzel, beer mustard & cheese sauce. $$12. \ \mathscr{V}$

ARTICHOKE DIP \mathscr{V} \mathbb{G}

creamy spinach & artichoke dip, melted cheese with corn tortilla chips or raw veggies. \$12. veg & tortilla chips add \$1

CRISPY BRUSSELS \mathscr{V} \bigcirc

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

CHICKEN STRIPS

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

WINGS

floured, fried, and tossed in your choice of: BBQ • lemon peppergarlic 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.

BREAD & BUTTER \mathscr{V}

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 VG

mixed greens, diced apple, bleu cheese, bacon, dried cranberries, walnuts, red onion & sherry maple vinaigrette. \$14. \$7 \(\mathbb{G} \)

FRENCH ONION SOUP

caramelized sweet onions, beef and sherry broth, crostini & melted swiss cheese. \$4.50 cup / \$8. bowl

BISON & BEEF CHILI G

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

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 (V)

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



ENTREES

add on to any entree: grilled salmon or shrimp \$8 • 60z lobster tail \$25 • pan seared scallops \$15.

RIBEYE

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

FILET MIGNON

8oz filet mignon blackened to your liking with chef's veg & mashed potatoes, crispy onions. \$39.

NY STRIP

seasoned & grilled 12oz NY Strip steak, chef's veg & mashed potatoes. crispy onion strings. \$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 (G

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

—half rack \$21. • full rack \$26.

WALLEYE @

120z pan seared walleye filet, rice pilaf, chef's veggies and white wine garlic butter. \$29.

GRILLED SALMON G

fresh 8oz Atlantic salmon filet grilled or pan seared walleye filet, rice pilaf, chef's veggies and white wine garlic butter. \$27.

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. \$19.

LOBSTER TAIL ©

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

QUATTRO MAC \mathscr{V}

cavatappi noodles with our four cheese sauce & toasted breadcrumbs on top. \$15.

—add buffalo chicken / bbq pork \$4

LINGUINE ALFREDO

linguine noodles tossed in our creamy alfredo sauce with spinach, Parmigiano Reggiano, & garlic toast.

- -roasted veggie \$17. $\mathscr{V}\cdot$ blackened chicken \$19. \cdot
- -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. ${\mathscr V}$

UPTOWN PIZZA

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

THE BIG DILL $\,\mathscr{V}$

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 \mathscr{V}

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

N'AWLINS PIZZA

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

ITALIAN BEEF PIZZA

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

BAD HUNTER (V)

12inch crust, red sauce, mushrooms, onions, peppers, baby spinach, corn, tomato and Vioife vegan mozzarella. \$17. ①

CHICKEN ALFREDO PIZZA

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