

6.20.25

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. \$13.

**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. \$13. 🌿

**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. \$11.

**CHICKEN STRIPS**  
marinated, battered & fried jumbo chicken tenderloins with choice of dipping sauce. 3pc. \$12. • 6pc \$20.

**BURRATA** 🌿  
cream & cheese stuffed mozzarella, cherry tomato salad, honey balsamic, green onion & basil pesto & grilled crostini. \$18.

**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 🌾

**PIG CANDY**  
seasoned & smoked pork belly, cut into bite sized pieces, fried crispy & tossed in maple whiskey glaze. \$12.

**CHIPS & GUACAMOLE** 🌱 🌾  
freshly smashed guacamole with El Milagro corn tortilla chips. \$11. 🌱 🌾

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

**WATERMELON SALAD** 🌿 🌾  
sweet watermelon, fresh & dried berries, red onion, feta cheese, mint, , toasted almonds, homemade honey balsamic dressing. \$14.  
add chicken \$5. / add salmon or shrimp \$8.

**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

**SHRIMP TACOS**  
El Milagro corn tortillas stuffed with chipotle grilled shrimp, mango pineapple pico de gallo, shredded cabbage, cilantro and limes, with chips & guajillo red salsa. \$19.

**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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We add a 3% fee for credit card fees.  
Parties over eight & abandoned credit cards will be charged 20% gratuity. Sorry, we cannot accept third party VISA cards.

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THE  
OLYMPIC  
TAVERN

6.20.25

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 CHIMICHURRI

grilled NY Strip steak carved over rice pilaf, sauteed pepper and sweet corn succotash, with fresh & bright chimichurri sauce & crispy fried onions. \$29

ADOBO PORK CHOP

10oz bone in chop marinated in chiles and adobo spices, chargrilled over rice pilaf, sauteed sweet corn & pepper succotash, & mango pineapple salsa. \$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 \$27.

GRILLED SALMON

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

BACON WRAPPED SCALLOPS

fresh u15 scallops wrapped in smokey bacon, pan seared, glazed with homemade raspberry bbq sauce over jalapeno sharp cheddar risotto. \$34. —not into bacon & bbq? ask for, seared or blackened instead

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

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.

BROILED LOBSTER TAIL

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

VEGGIE RISOTTO

creamy vegetarian risotto with sauteed button mushrooms, cherry tomato, spinach, red onion, with crispy fried onions & parmesan. \$17. —(sub Violife cheese & it's vegan)

QUATTRO MAC

cavatappi noodles with our four cheese sauce & toasted breadcrumbs on top. \$15. —add buffalo chicken / bbq pork \$5

LINGUINE ALFREDO

linguine noodles tossed in our creamy alfredo sauce with spinach, Parmigiano Reggiano, & garlic bread. —roasted veggie \$17. • —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.

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.

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.

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

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

CHICKEN ALFREDO PIZZA

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

CHICAGO DOG PIZZA

garlic butter crust, all beef hot dog, mozzarella, neon green relish, tomato, mustard, pickles, hot giardinera and celery salt/ poppyseed crust. \$19.