

3.11.26

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. \$15.
—add ground beef • steak • chicken • carnitas \$5.

VOLCANO SHRIMP

flour dusted shrimp tossed in creamy Thai chili sauce, over baja slaw with limes & cilantro. \$16.

MILWAUKEE PRETZEL 🌿

jumbo soft pretzel, beer mustard & cheese sauce. \$13. 🌿

ARTICHOKE DIP

creamy spinach & artichoke dip, melted cheese with corn tortilla chips and raw veggies. \$13.

CRISPY BRUSSELS

flash fried sprouts tossed with maple dijon vinaigrette, feta cheese, cranberries, & almonds. \$11.

PIG CANDY

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

BREAD & BUTTER 🌿

soft house bread baked to order with our garlic herb & and cinnamon sugar butters. \$7.

SHRIMP DEJONGHE

six tiger shrimp broiled in sherry & garlic butter breadcrumbs, fresh herbs, & lemon wedges. \$18.

CHICKEN STRIPS

marinated, battered & fried jumbo chicken tenderloins with choice of dipping sauce. 4pc. \$14. • 8pc \$24.
—plant-based Tindle 'Chikn 4pc. \$15.

CLAM STRIPS

floured, fried & cajun dusted clam strips, with lemon wedges and cocktail sauce. \$16.

POUTINE

crispy fries, mozzarella curds, beer mushroom gravy, scallions. \$12.

WINGS

floured, fried, and tossed in your choice of: BBQ • lemon pepper • garlic parmesan • Thai chili • Mango Fire • Mild • Hot or Diablo Buffalo • Honey sriracha • Chipotle Dust • Nashville Hot Dust • Ghost Pepper Hot Honey. six \$12. / twelve \$22.

ITALIAN CHOPPED SALAD

salami, pepperoni, Italian sausage, egg, red onion, tomato, cucumber, olives, fresh mozzarella & parmesan greens with Italian dressing. \$16.

CAESAR SALAD 🌿

romaine lettuce, tomato, red onion, parmesan, croutons, caesar dressing. \$13. (side caesar \$6.50).

APPLE BACON BLEU SALAD 🌿 🌾

mixed greens, diced apple, bleu cheese, bacon, dried cranberries, walnuts, red onion & maple mustard vinaigrette. \$14. 🌿 🌾

FRENCH ONION SOUP

caramelized sweet onions, beef and sherry broth, crostini & melted swiss cheese. \$4.50 cup / \$8.50. bowl

BISON & BEEF CHILI 🌾

our bison & beef chili, topped with cheddar, sour cream, jalapeno & scallion. \$4.50 cup / \$8.50 bowl

BAKED POTATO SOUP

creamy potato soup with ham & bacon, cheddar jack & scallions. \$4.50 cup / \$8.50 bowl

SOUP FLIGHT

pick three cups of our homemade soups, includes a half loaf of our warm house bread & butter. \$18.

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.
sub a vegan Impossible burger \$3.

THE GRINDER

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

SHRIMP TACOS

El Milagro corn tortillas stuffed with chipotle grilled shrimp, mango fire sauce, shredded cabbage, cilantro and lime, with chips & guajillo red salsa. \$19.

ITALIAN BEEF

seasoned and slow roasted sirloin, shaved thin, piled high 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

6oz bison patty blackened with cajun dust, on a toasted pretzel bun with bleu cheese and crispy fried onion strings, with fries. \$19.

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
NY Deli Style (double meat) \$24.

NASHVILLE HOT CHICKEN SANDWICH

fried chicken breast, our own Nashville hot dust, cole slaw, dill pickles, and fries. \$14.50
—sub vegetarian Tindle chicken \$2.

IMPOSSIBLE MEATBALL SANDWICH 🌱

vegan Impossible meatballs, house marinara, vegan Violife cheese on a toasted hoagie roll with fries. \$17.

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THE OLYMPIC TAVERN

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ENTREES

add on to any entree: *grilled salmon or shrimp* \$8 • *6oz lobster tail* \$25

RIBEYE

14oz choice ribeye seasoned & char grilled to your preference, topped with fried onions, chef's veg & mashed potatoes. \$35.

FILET MIGNON

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

SIRLOIN

grilled 10oz sirloin carved over Hooks 2yr aged sharp cheddar and bacon mashed potatoes, with chef's veg, port wine sauce. \$27.

BLACK & BLEU STRIP

10oz NY Strip blackened and topped with melty bleu, with mashed potatoes & garlicky sauteed wild mushrooms. \$32

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.

MAPLE GLAZED CHOP ©

12oz bone in chop grilled & glazed with maple whiskey sauce, over sautéed apples and onions, mashed potatoes & chef's fresh veg of the week.. \$25.

BROILED LOBSTER TAIL ©

6oz lobster tail split & broiled with lemon & white wine, served with rice, chef's veggies. \$32.
TWIN TAILS \$54.

GRILLED SALMON ©

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

FISH FRY

our Friday Fish Fry is so popular, we now offer it everyday Choose : beer battered Icelandic cod / fried clam strips / fried shrimp, all with with crispy fries, cole slaw, tartar sauce, sweet corn fritters & lemon. cod \$19. / clams \$23./ shrimp \$21.
FISHERMAN'S PLATTER (combo clams/cod/shrimp). \$29.

CATFISH

your choice of cajun blackened over rice pilaf, cajun cream, spicy andouille sausage, peppers and onions **OR** cornmeal fried with sweet corn fritters, fries, slaw, and lemon wedges. \$23

COCONUT SHRIMP

sweet coconut shrimp fried crispy, rice pilaf with stir fried peppers & onions, pineapple teriyaki, mango fire sauce. \$27.

POORMAN'S LOBSTER ©

broiled cod, white wine & garlic butter. served with fresh veggies, rice pilaf & drawn butter. \$19.

MARRY ME PASTA

sun-dried tomato garlic cream sauce, spinach, red onion, fresh pappardelle noodles & garlic bread. *veg* \$18. / *chicken* \$23. / *steak* \$27.

LINGUINE ALFREDO

linguine noodles tossed in our creamy alfredo sauce with baby spinach & garlic bread. *veggie* \$17. *blackened chicken* \$21. *blackened shrimp* \$25.

QUATTRO MAC ♪

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

BEEF STROGANOFF

sauteed ribeye, mushrooms and onions, tossed in sour cream gravy and wide pappardelle with crispy fried leeks and garlic bread. \$23.

PESTO GNOCCHI. ♪

Italian potato dumplings tossed in our chef's creamy basil pesto and sundried tomato sauce, with baby spinach, sauteed mushrooms, garlic bread. \$21.

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 crust, mozzarella, parmesan, Italian sausage, bacon & pepperoni. \$19.

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.

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.

TOSCANO PIZZA ♪

12inch crust, vodka cream sauce with sundried tomatoes, spinach, red onion, mozzarella, tomatoes and parmesan. hot chili flakes. \$17.