

ESTABLISHED
1945

THE OLYMPIC TAVERN

5.22.26
(V) vegetarian
Vegan

APPETIZERS

CHEESE CURDS beer battered curds, buttermilk ranch. \$13. (V)

SUPER NACHOS. El Milagro chips, tomatoes, homemade sharp cheddar sauce, chili, scallions, sour cream, & jalapeños. \$15. (V) (GF) —
+ground beef / steak / chicken / carnitas \$5.

BUFFALO SHRIMP

flour dusted shrimp tossed in spicy buffalo sauce, over shredded cabbage and crumbled bleu cheese. \$16.

MILWAUKEE PRETZEL jumbo soft pretzel, IPA stone ground mustard & house queso sauce. \$13. (V)

ARTICHOKE DIP creamy spinach & artichoke dip baked & served with corn tortilla chips and raw veggies. \$13. (V)

CRISPY BRUSSELS flash fried sprouts tossed with maple dijon vinaigrette, feta cheese, cranberries, & almonds. \$11. (V)

PIG CANDY. seasoned & smoked pork belly, sliced & fried crispy, tossed in maple bourbon glaze. \$13.

BREAD & BUTTER soft house bread baked to order with our garlic herb & and cinnamon sugar butters. \$7. (V)

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.

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 • Mild Buffalo • Hot Buffalo • Honey sriracha • Chipotle Dust • Nashville Hot Dust • Pineapple Teriyaki • Buffalo Parm Six or twelve. \$12./22.

SANDWICHES

TAVERN BURGER half pound chuck burger grilled on a potato roll with lettuce, tomato & onion. \$14.
sub a vegan Impossible burger \$3.

THE GODFATHER capicola, ham, salami, provolone, lettuce, tomato, onion, on a soft Turano hoagie with oil & vinegar dressing. \$15.

SHRIMP TACOS El Milagro corn tortillas stuffed with chipotle grilled shrimp, mango peach salsa, 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

SOUPS & SALADS

DRESSINGS: RANCH • BLEU CHEESE • HONEY BALSAMIC • FRENCH • 1000 ISLAND • ITALIAN OIL & VINEGAR • HONEY MUSTARD • RASPBERRY VINAIGRETTE

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

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

BERRY ALMOND SALAD mixed berries, apples, fresh greens, feta cheese, toasted almonds, red onion & house raspberry vinaigrette. \$14. (V)

FRENCH ONION SOUP caramelized sweet onions, beef and sherry broth, crostini & melted swiss cheese. \$5./\$8.50

BISON & BEEF CHILI. our famous bison & beef chili, topped with cheddar, sour cream, jalapeno & scallion. \$5./\$8.50

SOUP OF THE DAY rotates daily \$5./\$8.50

BAKED POTATO SOUP creamy potato soup with ham & bacon, cheddar jack & scallions. \$5./\$8.50

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

SIDES

\$5. CUP OF SOUP • FRIES • CHEF'S VEGGIES • RICE PILAF • MASHED POTATO • PASTA SALAD OF THE WEEK

\$6.50 SWEET POTATO FRIES • SWEET CORN FRITTERS • CHEESE FRIES • GARLIC PARMESAN & PARSLEY FRIES • SIDE CAESAR OR HOUSE SALAD • MAC & CHEESE

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 roll with slaw. \$14.

REUBEN slow roasted & carved corned beef, kraut, 1000 island and swiss cheese on toasted Turano rye. \$16.50
ask for 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 V
vegan Impossible meatballs, house marinara, vegan Violife cheese on a toasted hoagie roll with fries. \$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 20% gratuity.
Sorry, we can't accept 3rd party VISA cards. There is a 3% fee for credit cards, none for debit or cash.

ENTREES

ADD GRILLED SALMON OR SHRIMP \$8

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

FILET OSCAR 8oz filet mignon pan seared over creamy mashed potatoes, lemon herb hollandaise, lump blue crabmeat, and grilled asparagus. \$45

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.

PEACH BOURBON CHOP 12oz bone in chop, house spice mix, rice pilaf, peach mango salsa, bourbon maple glaze & chef's veggies. \$29..

GRILLED SALMON fresh 8oz Atlantic salmon filet grilled, spring pea and asparagus risotto, chef's veggies and white wine garlic butter. \$27.

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

PIZZAS

TOPPINGS: PEPPERONI • SAUSAGE • BACON • CHICKEN • STEAK ONIONS • PEPPERS • EXTRA CHEESE • JALAPENOS • GARLIC • MUSHROOMS • GARLIC • SPINACH • GF CRUST

CHEESE mozzarella, parmesan & house red sauce. \$13. **v**

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

CRAB RANGOON PIZZA house cream cheese and lump crabmeat mix, mozzarella, Thai chili sauce, crispy wontons & scallions. \$19.

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.

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

COCONUT SHRIMP sweet coconut breaded shrimp, rice pilaf with stir fried peppers & onions, pineapple teriyaki, tropical fruit salsa. \$27.

MARRY ME PASTA sun-dried tomato garlic cream sauce, spinach, red onion, wide linguine noodles & garlic bread. veg \$18. / chicken \$23. / steak \$27.

FISH FRY our Friday Fish Fry is now available everyday! Beer Battered Cod or Fried Shrimp, all served with with crispy fries, cole slaw, tartar sauce & sweet corn fritters. cod \$19.. / shrimp \$21.

LINGUINE ALFREDO

wide noodles tossed in our creamy parmesan cream sauce with baby spinach & toasted garlic bread. veggie \$17. **(V)** / blackened chicken \$21. blackened shrimp \$25.

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. **(V)**

BEEF STROGANOFF

sauteed ribeye & sirloin, mushrooms and onions, tossed in sour cream gravy and linguine with crispy fried onions and garlic bread. \$23.

ELOTE PIZZA

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

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 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. **(V)**