

ESTABLISHED
1945

THE
OLYMPIC
TAVERN

9.4.26
(V) vegetarian
V vegan

APPETIZERS

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

SUPER NACHOS. El Milagro chips, tomatoes, homemade sharp cheddar sauce, bison & beef 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. \$12. (V)

BREAD & BUTTER crusty loaf baked to order with our garlic herb & cinnamon sugar butter. \$7. (V)

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

CARNE ASADA FRIES crispy fries cheddar jack, grilled sirloin, red & green salsa, chipotle crema, onions & cilantro. \$14.

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 • Scorpion Hot Honey. • 6pc \$12 • 12pc \$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.

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 ring, with fries. \$19.

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).

ORCHARD CAPRESE fresh peaches & crisp apples, red onion, heirloom tomatoes, fresh mozzarella, basil, maple vinaigrette & honey balsamic with crostini \$15. (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 soups, includes a half loaf of our house bread & butter. \$18.

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.

HOT HONEY CHICKEN SANDWICH fried chicken breast, shreddy lettuce, dill pickles, our scorpion pepper hot honey, chili mayo and fries. \$15 —sub vegetarian Tindle chicken \$2.

IMPOSSIBLE SLOPPY JOE V
vegan Impossible burger sautéed with peppers, onions and house BBQ sauce, on a toasted bun with pickles & fries. \$15.

Please inform server of any food allergies. We have Gluten Free pizza crust, buns and pasta available. 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

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

FILET MIGNON 8oz filet mignon pan seared over sharp cheddar and bacon risotto, port wine reduction, broccoli medley, crispy beer batter onion ring. \$42

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

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 spring pea and asparagus risotto, chef's fresh veg and white wine garlic butter. \$27.

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

RAINBOW TROUT rainbow trout filet simply pan seared over creamy parmesan, asparagus and sweet pea risotto, broccoli, medley and white wine sauce. \$27.

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.

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.

THE FUN GUY 12inch crust with mushroom cream sauce, sautéed wild and button mushrooms, peppers, onions and Italian sausage. \$19.

ADD GRILLED SALMON OR SHRIMP \$8
ADD A 6OZ LOBSTER TAIL \$25
ADD SAUTED WILD MUSHROOMS & ONIONS \$8.

GRILLED LOBSTER TAIL sweet Bahamas warm water tail split & grilled over rice pilaf, chef's veggies, and chipotle lime compound butter. \$29.

WILD MUSHROOM RAVIOLI mushroom stuffed pasta, sautéed wild mushroom mix with garlic and onions, tossed in porcini cream sauce with sun-dried tomatoes and fresh herbs. \$21.

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.*

GRAMMA'S GNOCCHI Italian potato dumplings tossed in our chef's marinara with sautéed wild mushrooms, baby spinach, peppers, onions, fresh basil, parmesan & garlic bread. \$21. **(v)**

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

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

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

HEIRLOOM PIE our heirloom tomato Margherita — 12inch crust with our house red sauce, fresh mozzarella, garlic, salted heirloom tomato slices, basil and Spanish extra virgin olive oil. \$18

BAD HUNTER *(v)* 12inch crust, red sauce, mushrooms, onions, peppers, baby spinach, corn, tomato and Vioife vegan mozzarella. \$17.

THE MOODY BLEU 12inch crust, grilled sirloin slices, bleu cheese & mozzarella, caramelized onions, peppers & scorpion hot honey. \$21.

Please inform server of any food allergies. We have Gluten Free pizza crust, buns and pasta available. 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.