

FRONTIER Tavern

STARTERS

PUB CHIPS 13
*queso / house-fried potato chips
bacon pieces / scallions / spicy ranch*

JUMBO MEATBALL 11
*beef, veal & pork
fra diavolo sauce / parmesan*

CHARCUTERIE BOARD 27
*cured meats / regional cheeses / local honey
pickled vegetables / grilled crostini*

SPANISH PUB OLIVES 17
*kalamata olives / manchego / chorizo
tear drop peppers / lemon vodka marinade*

CHICKEN WINGS 19
*buffalo, bbq, lemon pepper,
garlic parmesan or spicy ranch*

GREEN CURRY MUSSELS 16
*mussels / bell peppers / onions
green curry sauce*

SALADS & SOUP

*Dressings: ranch, spicy ranch, caesar, blue cheese, thousand island, honey lemon vinaigrette, oil & vinegar
add salmon fillet* 15, chicken breast 12, shrimp 15 or steak* 15*

CAESAR SALAD 15
*romaine / parmesan / croutons
caesar dressing*

HOUSE SALAD 17
*spring mixed greens / cherry tomatoes
cucumber / croutons / choice of dressing*

**STRAWBERRY & SPINACH
SALAD gf n 17**
*strawberries / spinach / feta / candied pecans
strawberry balsamic vinaigrette*

SEASONAL SALAD 17
*chef's seasonally inspired creation,
ask your server for details*

TAVERN MUSHROOM SOUP 15
scallions

FRENCH ONION SOUP 15
*toasted bread rounds / parmesan
gruyère / provolone*

SOUP DU JOUR 14
on a daily rotation

HANDHELDS

seasoned fries, sweet potato fries, fresh fruit or coleslaw

CLASSIC BURGER* df 20
*8oz all-beef burger patty / arugula
red onion / tomato / pickle chips / brioche bun*

BISON BURGER* 21
*8oz bison burger / crispy onions / lettuce
tomato / smoked cheddar cheese*

THE MEAT-FREE BURGER gf vg 23
*beyond burger patty / arugula / red onion
vegan cheese / tomato / gluten-friendly bun*

SMOKED FRENCH DIP SANDWICH 20
*shaved house-smoked ribeye / gruyère
caramelized onions / vienna roll
served with au jus*

AHI TUNA TACOS* (3) 23
*sesame-crust ed ahi tuna
pineapple salsa / sriracha aioli
napa cabbage / flour tortilla*

BUFFALO CHICKEN WRAP 19
*fried chicken / buffalo sauce / lettuce / tomato
onion / blue cheese dressing / flour tortilla*

**CHESAPEAKE CRAB CAKE
SANDWICH 27**
crab cake / arugula / tomato / rémoulade

Gluten-friendly bread available upon request.

gf gluten-friendly **vg** vegan **n** contains nuts/peanuts **df** dairy-free

**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may
increase your risk of foodborne illness. Please notify us of any food allergy.*

ENTRÉES

FLAT IRON STEAK* *df* 37
*10oz hanger steak / fingerling potatoes
fried brussels sprouts*

SHORT RIB *gf* 39
*port wine-braised short rib
mashed yukon gold potatoes / wilted kale
marinated daikon radish*

TOFU & QUINOA SALAD *vg df* 27
*cucumber / roasted red pepper / red onion
sun-dried tomatoes / oregano vinaigrette
quinoa / fried tofu*

BRISKET MAC N CHEESE 28
*house-smoked brisket / hatch chili cheese sauce
radiatore pasta / texas bbq sauce*

SALMON WITH COUSCOUS* 29
*faroe islands salmon fillet / israeli couscous
snap peas / lemon butter*

CHICKEN MARSALA 28
*roasted chicken / mushrooms / marsala sauce
mashed potatoes*

TAVERN GNOCCHI 28
*potato gnocchi / spinach / mushrooms
parmesan cream*

SIDES

8 each

FRENCH FRIES

SWEET POTATO FRIES

FRESH FRUIT

SIDE SALAD

FRIED BRUSSELS SPROUTS

SWEET TREATS

12 each

CHOCOLATE MOLTEN LAVA CAKE
vanilla bean ice cream

LEMON CAKE
raspberry sauce

VANILLA BEAN CHEESECAKE
madagascar vanilla beans / seasonal berry compote

CHOCOLATE PEANUT BUTTER MOUSSE *n*
peanut butter mousse / double-chocolate cookie

PEACH COBBLER *gf vg df*
spiced peach crisp / served warm

