# FRONTIER TAVERN

## STARTERS

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

JUMBO MEATBALL 12
*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 16
*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*

## HANDHELDS

*seasoned fries, sweet potato fries, fresh fruit or coleslaw*

CLASSIC HAMBURGER* ***df*** 21
*8oz all-beef burger patty / lettuce / red onion*
*tomato / pickle chips / brioche bun*
*american cheese*

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 23
*shaved house-smoked ribeye / gruyère*
*caramelized onions / vienna roll*
*served with au jus*

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

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

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*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* 37
*10oz hanger steak / fingerling potatoes*
*fried brussels sprouts*

SHORT RIB ***gf*** 39
*port wine-braised short rib*
*mashed yukon gold potatoes / wilted spinach*

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

AHI TUNA TACOS* 23
*sesame-crusted ahi tuna / pineapple salsa*
*sriracha aioli napa cabbage / flour tortilla*

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 / pesto*

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

TRUFFLE FINGERLING POTATOES
*parmesan*

# 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*

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

