

STARTERS

Hand Cut Loaded Fries\$14

House specialty hand cut fries, loaded with cheddar jack cheese, tomato, bacon, black olives, jalapeño, ale beer sauce, and onion.

Shrimp Cocktail\$13

Plump chilled shrimp on crushed ice with our zesty house cocktail sauce, lemon wedges, and a hint of Old Bay spice.

Poutine\$15

House specialty hand cut fries, loaded with savory gravy, jalapeño cheese curds.

Pot Stickers\$9

Choice of 5 chicken teriyaki or Mushroom Pho Potstickers, the perfect fusion of Vietnamese flavor and plant-forward innovation.

Nachos\$18

Choose between chicken, beef, or both. Cheese sauce, olives, jalapeños, tomatoes, bacon, & onions. Served with salsa and sour cream.

Wings\$11

7 Jumbo sized wings fried & tossed in your choice of sauce. Served with celery & carrots choice of Blue cheese or ranch.

Quesadilla\$19

Choice of chicken or beef. Cheddar cheese, onion, tomato, olives, jalapeños. Served with sour cream and salsa.

Beer Battered Onion Rings\$9

Sweet white onions, fried to perfection & served with 1000 island dressing.

Side of French Fries\$7

Side of Fried Pickles (5)\$8

SOUPS & SALADS

Soup du Jour\$9 / \$5

House-made soup crafted fresh daily – ask your server for today’s featured selection.

French Onion\$11 / \$6

Rich, slow-caramelized onions simmered in savory broth, topped with house-made croutons and a melted blend of Swiss and provolone – comfort in a bowl.

House Salad\$13

Fresh mixed greens topped with carrots, cucumbers, tomatoes, red onions, house-made croutons, & choice of dressing.

Caesar Salad\$15

Crispy romaine lettuce tossed in creamy Caesar dressing, topped with asiago cheese & house-made croutons.

Add: Steak \$8 Shrimp \$9 Chicken \$6

Dressings

Raspberry Vinaigrette, Ranch, Blue Cheese, Red Wine Vinaigrette, Caesar, Honey Mustard, Balsamic, Italian, and 1000 Island

SANDWICHES

All sandwiches come with a fried pickle spear and choice of side. Gluten free available upon request.

Blackened Blue Steak Sandwich\$21

A beautiful flat iron steak, grilled with blackening seasoning, caramelized onions, melted crumbly blue cheese, & mushrooms, with a horseradish mayo. Served on a hoagie.

Reuben\$18

Braised in-house corned beef piled on marble rye with Swiss cheese, sauerkraut, & Thousand Island dressing.

The Day After\$21

8 ounces of sliced turkey breast piled high with stuffing, mashed potatoes, & a cranberry aioli. Served on a Kaiser roll.

French Dip\$18

Thinly sliced roast beef layered on an 8-inch sub roll, provolone cheese & caramelized sweet onions, served with warm au jus for dipping.

The Cubana\$18

A bold blend of roasted pork, ham, Swiss cheese, sour pickles & zesty mustard on sweet bread.

BLT\$17

Thick cut bacon stacked with crisp lettuce, ripe tomato, & roaster garlic mayo. This classic is must try!

Patty Melt\$17

A 1/2 pound burger grilled and layered with Swiss cheese, sautéed onions, Thousand Island dressing.

Grilled Ham and Cheese\$16

Grilled sourdough stacked with savory ham & your choice of American, Swiss, Cheddar, or Provolone cheese. Crispy, melty, and satisfying.

Chicken Sandwich\$17

Your choice of fried or grilled chicken breast topped with bacon, lettuce, tomato, onion, roasted red pepper aioli, & provolone cheese on a Kaiser roll.

All American Burger\$16

A grilled burger topped with lettuce, tomato, onion, herb mayo, & your choice of cheese.

SIDES

Hand cut fries, Daily vegetable, Onion rings, Baked potato, Sweet potato fries, Chips & salsa, Garlic green beans, Mashed potatoes, Half salad, Cup of soup

CHEF'S SPECIALTY (ASIAN FUSION)

Sesame Chicken

\$25

Crispy fried chicken bites, tossed in our house-made sesame sauce, served over fried rice.

General Tso Cauliflower Bites

\$11

Cauliflower chunks dredged, dipped, & tossed in our Japanese panko, Italian bread crumb mixture. Finished by getting tossed in sweet-heat General Tso sauce.

Mongolian Beef

\$27

Juicy, caramelized beef strips tossed in a rich, savory-sweet Mongolian sauce with crisp green onions, served over fluffy fried rice.



Massaman Curry

\$21

Sweet potato gnocchi, broccoli, cauliflower, chicken, coconut milk, potatoes in bold, aromatic Massaman curry, served alongside savory, perfectly fried rice.

Kalbi Short Ribs

\$31

Char-grilled Korean marinated short ribs with soy glaze, served over kimchi with fried rice.

ENTRÉES

Chicken Tenders & Fries

\$16

Three crispy, golden chicken tenders served with seasoned French fries & your choice of dipping sauce.

Signature Tavern Pizza

\$21

Rustic (16 inches) pizza with a golden garlic butter crust, topped with our homemade sauce & melted cheese. Customize with your favorite toppings: pepperoni, sausage, onions, peppers, or mushrooms (\$2.50 each).

Chicken Parmesan

\$25

Crispy breaded chicken topped with house-made red sauce, melted mozzarella, and parmesan, served with a bed of spaghetti.

Seasoned Grilled Chicken

\$25

Perfectly seasoned grilled chicken breast, served with sweet potato gnocchi and sautéed vegetables.

Stuffed Pork

\$27

Tender pork filet, filled with stuffing. Served over mashed potatoes & a savory brown gravy.

Midnight Stack

\$27

A fluffy waffle base loaded with crunchy fried chicken, glossy hot honey, deep dark-blue berry compote, crispy bacon bits, and green onion.

Steak Tip Diane

\$31

Tender filet tips sauteed and tossed in our rich au poivre-style sauce. Served with your choice of two sides.

Filet

\$35

Expertly seasoned and grilled to your preferred temperature, topped with garlic herb compote butter. Served with your choice of two sides.

Surf & Turf

\$41

A savory pairing of an 8 oz filet and 5 shrimp, finished with garlic herb compote butter. Served with your choice of two sides.

DESSERTS

Crème Brûlée Sundae

\$9

A rich crème brûlée donut, paired with vanilla bean ice cream, and finished with a caramel drizzle.

Fried Oreos

\$9

Crispy, golden-fried Oreo cookies with a molten chocolatey center, finished with a snowfall of powdered sugar & ganache drizzle.

Cheesecake

\$9

Varieties change weekly.

Ice Cream

\$6

Vanilla, Chocolate, Sherbet.

Birthday Cake

\$9

Vanilla cake with birthday batter flavor, packed with sprinkles.

DRINKS

Windward Mocktails

\$5

Starry soda with Monin syrups & gummy worms (Blue raspberry, Lavender, Strawberry)

Milkshakes (DF Available)

\$9

(Strawberry, Chocolate, Vanilla)

Juices

\$4

Lemonade, Orange, Pineapple, Unsweetened Lipton Tea, Cranberry.

Hot Coffee / Tea

\$3

Pepsi Products

\$4

(Diet Pepsi, Pepsi, Starry, Mt. Dew, Ginger Ale)