

appetizers



SANTA FE PULLED PORK TACOS

Soft flour tacos, spiced pork, fruit salsa, slaw, Southwest aioli **11.95**

WARM CRABMEAT & ARTICHOKE DIP

Fontinella crumb crust, crisp tortilla chips. Great for sharing! **11.95**

BUFFALO CHICKEN DIP

Fresh baked pretzel, celery sticks, bleu cheese side **10.95**

COLD SHRIMP TACOS

Cilantro lime shrimp, chipotle mayo, slaw **13.95**

FLASH FRIED CALAMARI

Batter fried, pepper relish & lemon aioli **12.95**

SUMMER DIP DUO

House made hummus and strawberry mango salsa, assorted veggies and chips **9.95**

HAVARTI STIXS

Fried, served with tomato vinaigrette **10.95**

PULLED PORK NACHOS

House made smoked pulled pork, crisp tortilla chips, cheese sauce bell peppers, scallions, bbq drizzle, sour cream **10.95**

ASIAN MEATBALLS

Asian sauce and slaw **11.95**

soups + salads

ITALIAN WEDDING SOUP

Cup **4.50** Bowl **6.50**

SPECIALTY SOUP

Cup **4.95** Bowl **6.95**

TAVERNE WEDGE [GF]

Crisp iceberg, cherry tomatoes, crispy pancetta, egg, scallions, creamy blue dressing **9.95**

ARCADIAN TOSSED GREENS

Diced vegetables, dusted croutons, Balsamic vinaigrette
Side **6.50** | Entrée **9.95**

CAPRESE & AVOCADO [GF]

Marinated fresh mozzarella, heirloom tomatoes, sliced avocado, greens, Italian vinaigrette, balsamic drizzle **10.95**

SOUTHWEST CHICKEN SALAD

Creamy cilantro-lime dressing, grilled chicken, avocado, sweet corn salsa, tomatoes, red onion, pepper jack cheese. Entrée size **15.95**

CAESAR SALAD

Crisp romaine, heirloom tomatoes, red onions, herb & pepper croutons, shaved parmesan
Side **6.50** | Entrée **9.95**

Salad Additions:

Chicken **5.50** | Salmon **6.95**
Shrimp [4] **6.95** | 4 oz Beef Tenderloin **9.95**

small plates

CRAB CAKE

Old Bay fries, house slaw, lemon aioli **17.95**

SEARED BEEF TENDERLOIN "OSCAR"

Fresh asparagus, lump crabmeat & bearnaise sauce, cabernet demi-glace & crisp potato croquette **22.95**

CHICKEN GENEVA

Grilled, layered with ham, topped with a light Swiss cheese sauce, rice pilaf **16.95**

SUMMER SALMON

Mixed grains with vegetables & spinach, basil vinaigrette, balsamic paint **17.95**

Entrées

Add a cup of soup, house or Caesar salad to any entrée **4.95**

SEAFOOD

SEAFOOD PASTA

Sautéed shrimp, seasonal fish, spinach, sundried tomatoes, and red peppers, herbs & garlic, angel hair **21.95**

CEDAR PLANKED ATLANTIC SALMON [GF]

Grilled with rice pilaf, green beans, corn dill salsa **24.95**

LEMON PEPPER TROUT

Sautéed over rice pilaf and green beans almandine **18.95**

CRISPY FRIED LAKE PERCH

House made remoulade, cole slaw, french fries **20.95**

BEEF

SLOW BRAISED SHORT RIBS*

Certified Angus Beef, Yukon Gold mashers, broccoli, cabernet demi **23.95**

FIRE GRILLED 12 OZ. NEW YORK STRIP STEAK* [GF]

Certified Angus Beef*, Yukon Gold mashers, roasted asparagus, garlic butter **32.95**

TENDERLOIN MEDALLIONS

Seared beef tenderloin, bourbon pepper demi, Yukon Gold mashers, green beans **28.95**

Additional Steak Sauces

Blue Cheese Compound Butter for Steaks **2.50**
Bearnaise Sauce **2.50**
Sautéed Mushrooms & Onions **3.95**
Cabernet Demi Glace **2.95**
House Steak Marmalade **2.95**

OTHER BASS LAKE FAVORITES

CHICKEN with GOAT CHEESE

Grilled chicken over angel hair, sundried tomato pesto, spinach topped with whipped goat cheese **19.95**

BBQ RIBS ½ SLAB

Signature house-made BBQ sauce, fries, slaw **19.95**

PENNE PASTA with FIRE GRILLED CHICKEN

Tomatoes, garlic, roasted peppers, basil spinach, scallions, cheese **18.95** / Little Plate **15.95**

sandwiches

Served with french fries – sub sweet potato fries or parmesan herb fries or house salad + \$1.00

PULLED PORK ON BRIOCHE

House smoked pulled pork, barbecue sauce, cole slaw on the side **12.95**

GRILLED CHICKEN & BACON RANCH WRAP

Tomato tortilla wrap, Applewood smoked bacon, Monterey Jack cheese, ranch aioli, lettuce & tomato **12.95**

CERTIFIED ANGUS BEEF * BURGER*

lettuce, tomato, pickle **12.95**

sides

ROASTED ASPARAGUS 6.50

ASPARAGUS "OSCAR"

with lump blue crab meat, bearnaise sauce **7.95**

SAUTÉED MUSHROOMS 6.00

SWEET POTATO FRIES 6.00

HERB PARMESAN FRIES 6.50

SIMPLE SIDES 5.50

Yukon Gold Mashers
French Fries
Baked Potato
Rice Pilaf
Broccoli
Sour Cream .50

Management Team

GM: MARI ZARACK | MINDY BROWN

COURTNEY CALL

Executive Chef | ERIK GAIZUTIS

If you have food allergies be aware that not all ingredients are listed. Please consult your server.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

[GF] = GLUTEN-FREE



*The best meals are made with the very best beef: the Certified Angus Beef® brand.

BASSLAKETAVERNE.COM