

# salads



## CAPRESE & AVOCADO with CHICKEN

Grilled chicken, marinated fresh mozzarella, heirloom tomatoes, sliced avocado, greens, Italian vinaigrette, balsamic drizzle **13.95**

## ARCADIAN GREENS

Diced vegetables, herb & pepper croutons, balsamic vinaigrette **9.95**

## CAESAR

Heirloom tomatoes, red onion, herb & pepper croutons, Romano cheese **9.95**

## TAVERNE WEDGE

Crisp iceberg, cherry tomatoes, crisp bacon, egg, scallions, creamy bleu dressing **10.95**

## SOUTHWEST CHICKEN

Creamy cilantro-lime dressing, grilled Cajun chicken, avocado, sweet corn salsa, tomatoes, red onions, pepper jack cheese **13.95**

### SALAD ADDITIONS

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

# soups

## ITALIAN WEDDING

Cup **3.95** Bowl **5.95**

## SPECIALTY SOUP

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

# Specialties

## COLD SHRIMP TACOS

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

## PENNE PASTA

Fire grilled chicken, tomatoes, garlic, roasted peppers, basil, spinach, scallions, parmesan cheese **12.95**

## SUMMER SALMON

Mixed grains with vegetables & spinach, basil vinaigrette, balsamic paint **16.95**

## CRISPY BREADED PERCH

House made remoulade sauce, French fries, cole slaw **14.50**

## CERTIFIED ANGUS BEEF\* POT ROAST

Rich beef gravy, Yukon gold mashers, green beans **14.95**

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

## THE SIGNATURE BLT

Toasted honey wheat, vine ripened tomatoes, iceberg lettuce, Applewood bacon, roasted tomato & garlic aioli **10.95**

## OVEN ROASTED TURKEY & WARM BRIE

On grilled honey wheat, sliced apples, honey mustard **11.50**

## GRILLED CHICKEN & BACON RANCH WRAP

Tomato tortilla, applewood smoked bacon, Monterey jack cheese, ranch aioli, lettuce & tomato **11.95**

## HOT HAM & SWISS

On grilled honey wheat, lettuce, tomato, honey mustard **11.50**

# sandwiches

## PULLED PORK on a BRIOCHE BUN

House smoked pulled pork, barbecue sauce, cole slaw on the side **11.95**

## CERTIFIED ANGUS BEEF\* BURGER **12.95**

With sautéed mushrooms, onions & Swiss cheese **13.50**  
With Applewood bacon, cheese & BBQ sauce **13.95**

# bass lake duo

## CHOOSE ONE FROM 2 CATEGORIES ON THE RIGHT **10.50**

### CUP OF SOUP

Italian Wedding

### HALF SANDWICH

Signature BLT  
Turkey & Brie  
Hot Ham & Swiss

### SALAD

Tossed Salad  
Caesar Salad  
Fresh Fruit + \$1.00

## DAILY VALUE LUNCH **9.95**

Ask your server for today's selection



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

[GF] = GLUTEN-FREE

### Management Team

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

*New!*  
**SUMMER LUNCH  
TAKE-OUT SPECIAL  
10% OFF FOOD!**