



# 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**

## SUMMER DUMPLINGS

Flash fried, chicken, plum, ginger, walnuts. Served with sweet chili dipping sauce **12.95**

## COLD SHRIMP TACOS

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

## FLASH FRIED CALAMARI

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

## BLACK BEAN & CORN DIP

With tomatoes, red onion and a balsamic drizzle.. corn tortilla 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 **4.95** Bowl **6.50**

## SPECIALTY SOUP

Cup **5.50** 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, broccoli, tomatoes, lemon caper cashew pesto, garlic, angel hair **22.95**

### 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 cashew pesto, spinach topped with whipped goat cheese **19.95**

### BBQ RIBS 1/2 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**

## 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 | CHELSEA McCOY  
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.

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