



# appetizers

## PULLED PORK EGG ROLLS

Slaw, Carolina mustard BBQ **11.95**

## WARM CRABMEAT & ARTICHOKE DIP

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

## PULLED PORK NACHOS

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

## BREADED SHRIMP TACOS

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

## FLASH FRIED CALAMARI

House marinara, sprinkle of cheese **12.95**

## HAVARTI STIXS

Fried, served with tomato vinaigrette **10.95**

# soups + salads

## HOUSE SPECIALTY SOUP

Cup **5.50** Bowl **6.95**

## TAVERNE WEDGE [GF]

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

## ARCADIAN TOSSED GREENS

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

## PEAR & BEET SALAD [GF]

Golden & red beets, crisp pears, goat cheese, candied walnuts, arugula with passion fruit vinaigrette **13.95**

## 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, tomatoes, red onions, herb & pepper croutons, shaved cheese  
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 SALTIMBOCCA

Grilled, topped with crisp prosciutto & garam masala aioli, crisp potato croquette **16.95**

## FALL SALMON

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

# Entrées

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

## SEAFOOD

### SHRIMP PASTA

Sautéed shrimp, broccoli, tomatoes, lemon caper cashew pesto, garlic, angel hair **22.95**

### CEDAR PLANKED ATLANTIC SALMON [GF]

Grilled with mashers, green beans, corn dill salsa **24.95**

### LEMON PEPPER TROUT

Sautéed with mashers and green beans **18.95**

### CRISPY FRIED LAKE PERCH

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

## BEEF

### SLOW BRAISED SHORT RIBS\*

Angus beef, Yukon gold mashers, broccoli, cabernet demi **23.95**

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

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**

### ROASTED PORK LOIN

Potato pancake with gravy, broccoli, house apple sauce **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

Red pepper tortilla wrap, Applewood smoked bacon, Monterey jack cheese, ranch aioli, lettuce & tomato **12.95**

## ANGUS BEEF BURGER\*

lettuce, tomato, pickle **12.95**

## GYRO

Shaved lamb beef combo, lettuce, tomato, red onions, cucumber dill ranch, Greek pita **12.95**

# sides

## ASPARAGUS 6.50

## ASPARAGUS "OSCAR"

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

## SWEET POTATO FRIES 6.00

## HERB PARMESAN FRIES 6.50

## SIMPLE SIDES 5.50

Yukon Gold Mashers  
French Fries  
Green Beans  
Broccoli  
Baked Potato  
Mixed Grains  
Broccoli  
Sour Cream .50

## Management Team

GM: MARI ZARACK | 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