

salads



PEAR & BEET

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

ARCADIAN GREENS

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

CAESAR

Tomatoes, red onion, herb & pepper croutons, Romano cheese **9.95**

TAVERNE WEDGE

Crisp iceberg, cherry tomatoes, 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 Tenderloin **9.95**

soups

HOUSE SPECIALTY SOUP

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

Specialties

BREADED 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**

FALL SALMON

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

CRISPY BREADED PERCH

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

ROASTED PORK LOIN

Potato pancake with gravy, broccoli, house made apple sauce **15.50**

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 whole grain, 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

Red pepper 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**

GYRO

Shaved lamb beef combo, lettuce, tomato, red onion, cucumber dill ranch, Greek pita **11.95**

sandwiches

PULLED PORK on a BRIOCHE BUN

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

ANGUS BEEF BURGER **12.95**

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

bass lake duo

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

CUP OF SOUP

House Specialty Soup

HALF SANDWICH

Signature BLT
Turkey & Brie
Hot Ham & Swiss

SALAD

Tossed Salad
Caesar Salad
Fresh Fruit + \$1.00

[GF] = GLUTEN-FREE

Management Team

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

DAILY VALUE LUNCH **9.95**

Ask your server for today's selection

New!

FALL LUNCH TAKE-OUT SPECIAL 10% OFF FOOD!