APPLE VALLEY
15435 Founders Lane
Apple Valley, MN 55124
952-683-1222

ARDEN HILLS
3561 Lexington Avenue South
Arden Hills, MN 55126
651-478-4450

BLAINE
10950 Club West Parkway
Blaine, MN 55449
763-398-8100

EDINA
6740 France Avenue South
Edina, MN 55435
952-358-6100

FARGO
4504 32nd Avenue South
Fargo, ND 58104
701-532-0777

WOODBURY
772 Bielenberg Drive
Woodbury, MN 55125
651-578-3000

ONLINE ORDERING AVAILABLE AT
THETAVERNGRILL.COM
Soup Du Jour
Chicken Wild Rice
French Onion (Crock only)

Tavern Seeded Pretzel
Five warm pretzels brushed with butter and dusted with a seeded spice blend. Served with beer mustard and cheesy jalapeno sauce.

Sesame Stix
Fresh chicken breast strips coated in our signature sesame breading then golden fried. Accompanied by four of our signature dipping sauces.

Boneless Chicken Wings
Hand trimmed boneless chicken breast, seasoned and lightly breaded. Served with our spicy homemade dipping sauces, celery, and your choice of buffalo tossed, French quarter rub, or plain.

Crab Artichoke Dip
Crab meat, artichoke hearts, fresh spinach, green onions, garlic, spices and parmesan. Topped with mozzarella then baked. Accompanied by grilled garlic bread.

House Made Cheese Curds
A shareable portion of State Fair style cheese curds lightly battered and served with ranch dressing and choice of signature dipping sauce.

Thai Chicken Lettuce Wraps
Our fresh Asian slaw tossed in sesame lime with Thai peanut chicken. Topped with crispy wontons, diced red peppers, cilantro, and served on fresh romaine hearts. Accompanied by a side of spicy ginger sauce.

Tavern Bleu Chips
A generous portion of house made potato chips dusted with our special blend of seasonings. Topped with crispy smoked bacon, mozzarella, bleu cheese crumbles, and fresh basil. Served with Seasoned Sour Cream and choice of one of our signature sauces.

Tavern Onion Rings
Slices of sweet yellow onion dipped in batter and golden fried. Served with Seasoned Sour Cream.

Seasoned Waffle Fries
Waffle cut potatoes fried to a golden crisp, dusted with our special blend of parmesan and spices. Served with Seasoned Sour Cream.

Tavern Style Sliders
Four mini burgers grilled then topped with Bourbon Red BBQ, melted smoked gouda, and crispy smoked bacon. Served on grilled slider buns with speared cornichon.

Chicken Littles
House made fresh ground chicken patties with garlic aioli, shredded lettuce, melted Swiss, and sliced tomato. Served on grilled slider buns with speared cornichon.

Lemon Basil Calamari
Tender calamari lightly fried for a delicate crunch. Set on a bed of spring greens and finished with basil chiffonade and lemon. Accompanied by lemon aioli and sun dried tomato aioli.

Oven Toasted Bruschetta
Sliced ciabatta topped with a special blend of seasonings and parmesan cheese then oven toasted. Accompanied by marinated tomatoes, olive tapenade, and bleu cheese crumbles.

Bang Bang Shrimp
Succulent shrimp lightly dusted and golden fried. Tossed in our spicy Bang Bang sauce. Accompanied with Asian slaw, cilantro rice, and finished with fresh scallion.

Gyro Sliders
Lamb beef gyro, shredded lettuce, tomato, cucumber planks, feta, and Tzatziki sauce. Served on grilled slider buns.

BUFFALO CHICKEN PIZZA
Artisan crust brushed with garlic aioli. Topped with julienne strips of crispy buffalo chicken, diced celery, mozzarella, bleu cheese crumbles and drizzled with house made buffalo sauce.

Tavern Brie Pizza
Artisan crust brushed with a brie spread. Topped with shaved prosciutto ham, fire roasted artichoke, roasted tomato, mozzarella, balsamic red onion jam, and basil chiffonade.

BBQ Chicken
Artisan crust brushed with Bourbon Red BBQ. Topped with pulled chicken breast, sweet red onion, fresh chopped cilantro, smoked gouda, and mozzarella cheese.
BUFFALO CHICKEN SALAD
16.00
Chopped romaine and assorted spring greens tossed in Avocado Ranch dressing with cucumber, diced celery and tomatoes. Finished with julienne strips of crispy buffalo chicken breast and bleu cheese crumbles.

CAESAR SALAD
12.00
Romaine, parmesan cheese, and garlic herb croutons with our signature Caesar dressing.
Add chicken 3.50
Add Cajun chicken 4.00
Add grilled salmon 5.00

Tavern's Chop Salad
16.00
Chopped romaine and assorted spring greens tossed in Honey Lime dressing with grilled chicken, granny smith apples, cucumber, candied pecans, cranraisins, and bleu cheese crumbles.

Tavern's Chop Salad
16.00
Romaine, parmesan cheese, and garlic herb croutons with our signature Caesar dressing. Add chicken 3.50 Add Cajun chicken 4.00 Add grilled salmon 5.00

All Thai'd Up Salad
16.00
Crispy sesame chicken stix, cut and tossed in Thai Peanut sauce then served over a bed of iceberg lettuce, shredded carrots, pea pods, cilantro, cucumbers and mandarin oranges tossed in Sesame Lime dressing. Finished with crispy wontons and juliened scallions. Also available with our crispy shrimp.

Mediterranean Chicken Salad
17.00
Grilled chicken breast julienne and set on a bed of mixed greens tossed in a lemon tahini dressing with harissa chickpeas, lentils, grilled artichoke, fire roasted tomatoes, Kalamata olives, cucumber, red onion, and feta cheese.
# BUILD-YOUR-OWN BURGER

**Starting at 12.00**

Add on a cup of soup, side house salad or Caesar salad for only 3.50.

- **Tavern Style Burger**
  A half-pound fresh Angus beef seasoned and grilled to perfection.opped with Bourbon Red BBQ, smoked gouda and crispy smoked bacon. Served on a grilled Stadium bun with shredded lettuce and garlic aioli.

- **The Widowmaker**
  A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with melted cheddar cheese, caramelized onion, Philly beef, sautéed mushrooms, cheesy jalapeño, and onion strings. Served on a grilled Stadium bun with leaf lettuce and garlic aioli.

<table>
<thead>
<tr>
<th>1. BURGER</th>
<th>2. BREAD</th>
<th>3. CHEESE</th>
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<tbody>
<tr>
<td>1/2 Lb Angus Beef</td>
<td>Hamburger Bun</td>
<td>Habanero Jack</td>
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<tr>
<td>Veggie Patty</td>
<td>Herb Focaccia</td>
<td>Smoked Gouda</td>
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<tr>
<td>House Made Chicken Burger</td>
<td>Wheat Bread</td>
<td>Monterey Jack</td>
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<tr>
<td>Impossible™ Burger</td>
<td>French Loaf</td>
<td>Bleu Cheese Crumbles</td>
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<tr>
<td>(add $2)</td>
<td>Honey Wheat Tortilla</td>
<td>Ghost Pepper Cheese</td>
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</tbody>
</table>

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<tr>
<th>4. TOPPINGS</th>
<th>5. MEATS/NON-MEATS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Coleslaw, Sliced Pickles</td>
<td>Onion Strings</td>
<td>Brie</td>
</tr>
<tr>
<td>Salsa, Wonton Strips, Leaf Lettuce Tomato</td>
<td>Pepperoni</td>
<td>Mozzarella Swiss</td>
</tr>
<tr>
<td>Sliced Jalapeños, Black Olives, Green Olives</td>
<td>Roasted Peppers</td>
<td>American Cheddar Feta</td>
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</tbody>
</table>

**PICK 4**

Sour Cream, Shredded Lettuce, Raw Onion, Tortilla Strips, Garlic Aioli, Caramelized Onion, Banana Peppers, Scallions, Grilled Pineapple

**PICK 1**

Italian Sausage, Avocado, Philly Steak, Sautéed Mushrooms, Crispy Bacon, Olive Tapenade

**PICK 1**

Cheese: Habanero Jack, Smoked Gouda, Monterey Jack, Bleu Cheese Crumbles, Ghost Pepper Cheese, Brie

**ADD**

Crispy Jalapeño, Caramelized Onion, Garlic Aioli, Sautéed Mushrooms, Pepperoni, Roasted Peppers, Marinated Tomatoes, Fried Egg, Canadian Bacon, Italian Sausage, Brie

**PICK 1**

Cheese: Cheese: 1.50 - 2.50 EACH

- Brie
- Bleu Cheese Crumbles
- Monterey Jack
- Swiss
- Cheddar
- American
- Mozzarella
- Smoked Gouda
- Habanero Jack
- Ghost Pepper Cheese
- Monterey Jack
- Bleu Cheese Crumbles
- Ghost Pepper Cheese
- Brie

**SANDWICHES**

All sandwiches come with your choice of waffle fries, coleslaw, house made chips or garlic mashed potatoes.

Add on a cup of soup, side house salad or Caesar salad for only 3.50.

- **French Dip**
  Slow roasted beef shaved thin and stacked high on grilled French loaf with melted Monterey Jack cheese and garlic aioli. Served with rosemary garlic au jus.

- **Tavern Fish Sandwich**
  A generous filet of wild-caught Canadian haddock dipped in Tavern batter, served with shredded iceberg lettuce on grilled herb focaccia. Accompanied by tartar sauce.

- **Grilled Chicken Wrap**
  Sliced grilled chicken breast, marinated tomatoes, spring greens, shredded mozzarella cheese and Avocado Ranch dressing in a warm honey wheat tortilla.

- **Pastrami on NY Rye**
  Butter grilled NY rye with melted Swiss and pepperjack, stacked high with shaved pastrami brisket, and Carolina cider vinegar slaw.

- **Southern Fried Chicken Sandwich**
  Southern-style breaded chicken breast, topped with habanero jack cheese. Served with shredded lettuce, tomato and house made creamy sriracha mayo.

- **Reuben**
  Thinly shaved corned beef topped with sauerkraut, Swiss cheese and house made Russian dressing. Served on grilled New York rye bread. Also available with shaved turkey.

- **Tavern’s Grilled Club**
  Roasted turkey and crispy smoked bacon with freshly sliced tomato, leaf lettuce, melted Monterey Jack, American cheese and garlic aioli on grilled country white.

- **Tavern’s Steakhouse Wrap**
  Rosemary marinated filet grilled to perfection, sliced then tossed with balsamic vinaigrette, spring greens, marinated tomatoes, and creamy bleu cheese crumbles. Served in a warm honey wheat tortilla.

- **Grilled Gyro on Naan**
  Lamb beef gyro on warm naan bread with shredded lettuce, tomato, red onion, cucumber planks, feta, and tzatziki sauce.

- **Buffalo Chicken Wrap**
  Grilled chicken tossed in buffalo sauce with shredded iceberg lettuce, bleu cheese crumbles, Jalapeño Ranch dressing, pepper jack cheese, crispy wonton strips and tomatoes in a flour tortilla.

- **Fish Tacos**
  Our cod filets, lightly battered and fried, served in warm flour tortillas with fresh cilantro cabbage slaw, chili lime sour cream and citrus salsa. Accompanied by jasmine rice and pico de gallo.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. Our meat and seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.
### Baked Spaghetti
17.00
Italian sausage and pepperoni sautéed in olive oil then tossed with spaghetti in a blend of marinara and our creamy Alfredo sauce. Topped with mozzarella cheese then baked. Garnished with parmesan cheese and parsley.

### Baked Ravioli with Chicken
17.00
Roasted, pulled chicken breast and sautéed in olive oil with roasted garlic. Finished in a blend of marinara and garlic parmesan sauce and tossed with cheese stuffed ravioli. Topped with mozzarella cheese then baked. Garnished with parmesan cheese and parsley.

### Spicy Ginger Seared Tuna
19.00
A wild-caught yellow fin tuna filet lightly coated in sesame seeds then pan seared rare. Sliced atop a bed of jasmine rice and accompanied by a spicy sesame ginger sauce and cool Asian coleslaw.

### New Orleans Shrimp Tchoupitoulas
19.00
Jumbo shrimp skewered, crusted with Cajun spices and charbroiled. Set on a bed of crispy potatoes sautéed with andouille sausage, mushrooms, green onion and a blend of seasonings. Finished with Tavern bearnaise sauce.

### Chicken Skewers
19.00
Cilantro lime marinated chicken breast, skewered with fresh red onion, green pepper, and red pepper. Charbroiled and served over a bed of rice and topped with house made Alfredo sauce, diced red and green bell peppers.

### Grilled Shrimp & Scallop Skewer
20.00
Jumbo shrimp and scallops, skewered with fresh red and green bell pepper. Charbroiled and served over a bed of cilantro rice with a house made shrimp sauce, diced red and green bell peppers.

### Cajun Chicken Fettuccine Alfredo
18.00
Fettuccine noodles tossed in our creamy Alfredo sauce, garnished with parmesan cheese and chopped parsley. Topped with a charbroiled Cajun chicken breast.

### Chicken Fettuccine Alfredo
17.50
Fettuccine noodles tossed in our creamy Alfredo sauce with grilled chicken. Finished with shaved parmesan and parsley. Substitute Sautéed Shrimp.

### Pan Seared Teriyaki Salmon
20.00
A generous filet of Norwegian salmon pan seared and finished with ginger orange teriyaki. Set on a bed of jasmine rice and topped with our pineapple citrus salsa.

### Tavern Fish & Chips
17.00
A generous portion of wild-caught filet of cod dipped in our Tavern batter and lightly fried for a crispy crust. Served with waffle fries, house made coleslaw, and house made tartar sauce.

### Naked Filet
27.00
Center cut 8 oz. tenderloin of beef seasoned and grilled to perfection. Served with maple bacon brussels sprouts and a choice of garlic mashed potatoes or oven roasted rosemary potatoes. Accompanied with Tavern bearnaise sauce. Try it Oscar style for 3.00

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### Add a cup of our house made soup, side house salad, or side caesar salad for only 3.50
SUNDAY BRUNCH

Fresh Carved Roast Beef
Perfectly spiced and slow-cooked to perfection. Carved to order and served with fresh au jus.

Pancake Bar
Made-to-order buttermilk, blueberry and chocolate chip pancakes, served with maple syrup and various other fun toppings.

Build-A-Omelet
Made-to-order omelets with your choice of cheese(s) and mix-ins.

Weekly Chef’s Entree Special
Our chefs take great pride in preparing a weekly entree special that fits the season and complements your brunch with us.

Baked Reggiano Hash Browns
You’ll enjoy our secret recipe of cream, spices and fresh Reggiano cheese, baked to a golden brown.

Biscuits & Gravy
Spicy sausage gravy with house made butter biscuits.

SPECIALS

MONDAYS | All You Can Eat Fish Fry | 4 PM – 10 PM  15.00
Our hand battered cod filets deep fried to crispy deliciousness with our house made coleslaw and seasoned waffle fries.

Join the Tavern Club!
With a Tavern Club Membership you will enjoy:
$4.50  25 oz. mugs of tap beer ($5.50 Premium tap beer. Member only)  20% off food purchases
Also, for every dollar you spend on food you earn points toward a gift card. For every 300 points you accumulate, you will automatically receive a $10 loyalty gift card to redeem during your next visit.

Not valid with other promotions and discounts. Maximum discount per visit of $10. Guest pays tax on discount amount. Prices and discounts subject to change.

Happy Hour
Monday - Friday | 3 PM – 6 PM and 9 PM – Close
$2 OFF Select Cocktails
$2 OFF Mixed Cocktails
$2 OFF Glasses of Wine
$4 16 oz. Select Tap Beers

4.99
Cheesy Jalapeño Nachos | Waffle Fries | Tavern Bleu Chips

5.99
Sesame Sticks | Cheesy Jalapeño Beef or Chicken Nachos

6.99
Tavern Seeded Pretzel | House Made Cheese Curds
Onion Rings | Tavern Sliders | Chicken Littles
$2 OFF Pizzas

BEVERAGES

Bottomless Beverages | 2.95
Pepsi  Diet Pepsi  Cherry Pepsi  Sierra Mist  Mt. Dew  Diet Mt. Dew
Dr. Pepper  Lemonade  Raspberry Lemonade  Iced Tea (unsweetened)  Raspberry Iced Tea (unsweetened)

Other Beverages
Juice (Orange, Cranberry, Grapefruit, Tomato, Pineapple) | 3.00
Hot Chocolate or Hot Tea | 2.50
Milk (2%) | 2.50
Housemade Ginger Ale | 3.00  Refills | 1.00

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