



**ARDEN HILLS**

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

**EDINA**

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

**BLAINE**

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

**WOODBURY**

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

**FARGO**

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

**ONLINE ORDERING AVAILABLE AT  
THETAVERNGRILL.COM**

# APPETIZERS

**Tavern Onion Rings** 11.00  
Slices of sweet yellow onion dipped in batter and golden fried. Served with Seasoned Sour Cream.

**Seasoned Waffle Fries** 10.00  
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** 11.00  
Four mini beef 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** 11.00  
House made fresh ground chicken patties with garlic aioli, shredded lettuce, melted Swiss, and sliced tomato. Served on grilled slider buns with speared cornichon.

**Crispy Tuna Roll** 15.00  
Tuna, salmon, avocado, cream cheese, asparagus, and rice, wrapped in a crunchy Nori wrap. Served with Asian slaw, spicy ginger sauce and avocado ranch sauce.

**Lemon Basil Calamari** 14.00  
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** 13.50  
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** 14.00  
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** 11.00  
Lamb beef gyro, shredded lettuce, tomato, cucumber planks, feta, and Tzatziki sauce. Served on grilled slider buns.

**Tavern Seeded Pretzel** 10.00  
Five warm pretzels brushed with butter and dusted with a seeded spice blend. Served with beer mustard and cheesy jalapeño sauce.

**Sesame Stix** 12.50  
Fresh chicken breast strips coated in our signature sesame breading then golden fried. Accompanied by four of our signature dipping sauces.

**Boneless Chicken Wings** 12.50  
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** 15.00  
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** 12.00  
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** 14.00  
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** 10.50  
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.

# SOUPS & SIDE SALADS

Cup 4.00 Bowl 6.00

Served Daily

Soup Du Jour  
Chicken Wild Rice  
French Onion (Crock only)

Side House Salad 4.00

Side Caesar Salad 5.00

# CHEF BUILT PIZZAS

Substitute a gluten-free pizza crust for only 2.00

**Farmers Market** 12.00  
Artisan crust topped with mozzarella cheese, marinated tomatoes, roasted red peppers, grilled portabella mushroom and fresh spinach.

**Reuben Pizza** 13.00  
Artisan crust brushed with garlic aioli, topped with shredded swiss, pepperjack, sauerkraut, and corned beef. Finished with a drizzle of 1000 Island dressing.

**Classic Pepperoni** 12.00  
Artisan crust brushed with Off The Vine pizza sauce. Topped with sliced pepperoni, fresh basil, and mozzarella cheese.

**Buffalo Chicken** 12.00  
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** 13.00  
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** 12.00  
Artisan crust brushed with Bourbon Red BBQ. Topped with pulled chicken breast, sweet red onion, fresh chopped cilantro, smoked gouda, and mozzarella cheese.

# BUILD-YOUR-OWN PIZZA

Starting at 12.00

Gluten-free crusts are available by request for an additional \$2

## 1. SAUCE

PICK 1

Pizza Sauce  
Bourbon Red BBQ  
Garlic Aioli  
Alfredo

## 2. CHEESE

PICK 1

Mozzarella  
Habanero Jack  
Smoked Gouda  
Parmesan  
Bleu Cheese Crumbles  
Cheddar  
Feta

## 3. TOPPINGS

PICK 4

Pineapple  
Sautéed Mushrooms  
Scallions  
Roma Tomatoes  
Sliced Jalapeños  
Raw Onion  
Marinated Tomatoes  
Artichoke Hearts  
Sun-Dried Tomatoes  
Fresh Basil  
Black Olives  
Tortilla Strips  
Green Olives  
Fresh Cilantro  
Banana Peppers  
Caramelized Onions  
Spinach  
Kalamata Olives

## 4. MEATS/NON-MEATS

1.50 - 3.50 EACH

ADD

Scampi Shrimp  
Grilled Portabella  
Crispy Bacon  
Pepperoni  
Italian Sausage  
Grilled Chicken  
Roasted Turkey  
Hamburger  
Crispy Chicken  
Canadian Bacon  
Philly Beef  
Roasted Peppers  
Crab Artichoke Dip  
Avocado

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

# CHEF BUILT SALADS

**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, raisins, and bleu cheese crumbles.

**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 julienned scallions. Also available with our crispy shrimp.

**Mediterranean Chicken Salad** 17.00  
Grilled chicken breast julienned 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.

**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

# BUILD-YOUR-OWN SALAD

Starting at 13.00

## 1. CHEESE

PICK 1

Mozzarella  
Cheddar  
Smoked Gouda  
Bleu Cheese Crumbles  
Parmesan  
Habanero Jack  
Feta

## 2. CRUNCH

PICK 1

Tortilla Strips  
Wonton Strips  
Garlic Herb Croutons  
Onion Strings  
Candied Pecans  
Sunflower Seeds  
Cashews  
Roasted Harissa Chickpeas

## 3. TOPPINGS

PICK 4

Broccoli  
Green Olives  
Shredded Carrot  
Cucumber  
Tomato  
Sliced Jalapeños  
Sweet Red Onion  
Fresh Basil  
Black Olives  
Artichoke Hearts  
Sun-Dried Tomatoes  
Crumbled Egg  
Marinated Tomatoes  
Raisins  
Fresh Cilantro  
Snow Peas  
Pineapple  
Apples  
Scallions  
Mandarin Oranges  
Banana Peppers  
Kalamata Olives

## 4. DRESSING

PICK 1

Balsamic Vinaigrette  
Caesar  
Avocado Ranch  
Bleu Cheese Dressing  
1000 Isle  
French  
Sesame Lime  
Sriracha Ranch  
Honey Lime Ranch  
Fat Free Ranch  
Fat Free Raspberry Vinaigrette  
Sweet Tabasco Ranch  
Thai Peanut  
Honey Mustard

## 5. MEATS/NON-MEATS

2.00 EACH

3.50 EACH

ADD

Crispy Bacon  
Pepperoni  
Canadian Bacon  
Avocado  
Grilled Portabella  
Crispy Chicken  
Roasted Turkey  
Grilled Chicken

5.00 EACH

Grilled Beef Tenderloin  
Grilled Salmon  
Grilled Shrimp  
Seared Tuna

Salads are made with a fresh mix of romaine and spring greens.  
Add a cup of our house made soup for only 3.50

# CHEF BUILT BURGERS

Substitute a gluten-free bun for only 2.00  
Substitute an Impossible™ Burger for only 2.00

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.

**Tavern Style Burger** 13.00  
A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with Bourbon Red BBQ, smoked gouda and crispy smoked bacon. Served on a grilled Stadium bun with shredded lettuce and garlic aioli.

**The Widomaker** 16.00  
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.

**Breakfast Burger** 14.50  
A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with cheddar, smoked bacon, and a fried egg. Served on a butter toasted croissant bun.

**Chicken Brie Burger** 14.00  
A fresh ground, seasoned chicken burger grilled to perfection. Topped with brie cheese, onion jam, bacon, and spring greens on a toasted pretzel roll.

# BUILD-YOUR-OWN BURGER

Starting at 12.00

- |               |   |               |  |   |   |
|---------------|---|---------------|--|---|---|
| <b>PICK 1</b> | <b>1. BURGER</b><br>1/2 Lb Angus Beef<br>Veggie Patty<br>House Made Chicken Burger<br>Impossible™ Burger (add \$2)  | <b>PICK 1</b> | <b>2. BREAD</b><br>Hamburger Bun<br>Herb Focaccia<br>Wheat Bread<br>French Loaf<br>Honey Wheat Tortilla<br>Country White<br>Pretzel Roll<br>Croissant Bun<br>Telera Roll<br>Gluten Free Bun (add \$2)  | <b>PICK 1</b>   | <b>3. CHEESE</b><br>Habanero Jack<br>Smoked Gouda<br>Monterey Jack<br>Bleu Cheese Crumbles<br>Ghost Pepper Cheese<br>Brie<br>Mozzarella<br>Swiss<br>American<br>Cheddar<br>Feta |
| <b>PICK 4</b> | <b>4. TOPPINGS</b><br>Coleslaw<br>Sliced Pickles<br>Salsa<br>Wonton Strips<br>Leaf Lettuce<br>Tomato<br>Sliced Jalapeños<br>Black Olives<br>Green Olives<br>Sour Cream<br>Shredded Lettuce<br>Raw Onion<br>Tortilla Strips<br>Garlic Aioli<br>Caramelized Onion<br>Banana Peppers<br>Scallions<br>Grilled Pineapple | <b>ADD</b>    | <b>5. MEATS/NON-MEATS</b><br>1.50 - 2.50 EACH<br>Onion Strings<br>Pepperoni<br>Roasted Peppers<br>Marinated Tomatoes<br>Fried Egg<br>Canadian Bacon<br>Italian Sausage<br>Avocado<br>Philly Steak<br>Sautéed Mushrooms<br>Crispy Bacon<br>Olive Tapenade |  <p>Signature Dipping Sauces<br/>Creamy Parmesan Garlic<br/>Cheesy Jalapeño<br/>Sweet Tabasco Ranch<br/>Season Sour Cream<br/>Bourbon Red BBQ<br/>Sriracha Ranch</p> |   |

# 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** 15.00  
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** 15.00  
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** 13.50  
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** 14.50  
Butter grilled NY rye with melted swiss and pepperjack, stacked high with shaved pastrami brisket, and Carolina cider vinegar slaw.

**Southern Fried Chicken Sandwich** 15.50  
Southern-style breaded chicken breast, topped with habanero jack cheese. Served with shredded lettuce, tomato and house made creamy sriracha mayo.

**Reuben** 14.00  
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** 14.50  
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** 14.50  
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** 15.00  
Lamb beef gyro on warm naan bread with shredded lettuce, tomato, red onion, cucumber planks, feta, and Tzatziki sauce.

**Buffalo Chicken Wrap** 13.50  
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** 15.50  
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.

# PASTAS

Substitute a gluten-free rice noodle for only 2.00

**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.

**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.

# ENTREES

**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.

**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 onion, green pepper, and red pepper. Charbroiled and served over a bed of cilantro rice with a house made shrimp sauce, diced red and green bell peppers.

**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.

**Lamb Skewers** 22.00  
Hand trimmed sirloin of lamb, skewered with fresh red onion, green pepper, and red pepper. Charbroiled and served over a bed of cilantro rice and finished with house made sumac sauce and a fresh pineapple citrus salsa.

**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.

**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

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

# DESSERTS

**Build-Your-Own S'mores** 8.00  
Toasted marshmallows, Hershey's chocolate, and graham crackers. Build Your Own at your table over your own personal campfire.

**Fill-Your-Own Doughnut Holes** 8.50  
House made doughnut holes tossed in cinnamon and sugar. Served with raspberry, Barvarian chocolate, and vanilla cream fillings.

**Key Lime Pie** 7.50  
House made Key Lime pie served with fresh whipped cream.

**Chocolate Cake** 10.00  
House made chocolate cake with vanilla bean ice cream, whipped cream, and a warm house made caramel sauce.

**Tavern Waffle Sundae** 9.00  
Caramelized bananas in maple caramel sauce drizzled over Belgium waffles and smoked bourbon maple pecan ice cream. Finished with whipped cream, candied pecans, hot fudge and maple caramel sauce.

**NY Style Cheese Cake** 8.50  
Accompanied by fresh, sliced strawberries and fresh whipped cream.

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# SUNDAY BRUNCH

Adults 17.00 Kids 8.00  
Sundays 10 AM - 2 PM

## 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 compliments 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.

## Garlic Mashed Potatoes with Gravy

Nobody beats our garlic mashed potato recipe. Served with house made gravy.

## Thick Cut Hickory Smoked Bacon

Crispy thick cut, hickory smoked bacon.

## Sausage Links

Breakfast pork sausage links.

## Chef's Special Scrambled Eggs

Special chef's recipe that changes weekly.

## Scrambled Eggs

Fluffy scrambled eggs pan cooked to perfection.

## Fresh Skillet Caramel Rolls

Our sticky caramel rolls served hot and fresh.

## Fresh Assorted Fruit

Fresh seasonal fruit.

## Fresh Assorted Pastries & Croissants

Assorted baked scones, pastries, and croissants.



# 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	Dr. Pepper
Diet Pepsi	Lemonade
Cherry Pepsi	Raspberry Lemonade
Sierra Mist	Iced Tea (unsweetened)
Mt. Dew	Raspberry Iced Tea (unsweetened)
Diet Mt. Dew	

Coffee (Regular, Decaffeinated)

## 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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