

# TAVERN ON THE HILL

## BURGERS

Our fresh, never frozen Angus Steak Burgers are served “pink” or “no pink” on a bakery fresh grilled pub bun with kettle chips and Tavern Cuke Coins.

Substitute Kettle Chips for French Fries (+1.5), Sweet Beet Chips (+1.5), Housemade Tavern Slaw (+1.5), Sweet Potato Fries (+2), Onion Rings (+3), Fresh Fruit (+4), Crock of Soup (+4), House Salad (+4), or Stuffed Tater Tots (+5).

\*Gluten Free Bun Available Upon Request\*

**Tavern Burger** A half-pound burger topped with crunchy fried onion straws, Cloverdale Farms smoked bacon, cheddar and pepper jack cheese, Tavern Pub sauce, and a Minnesota organic fried egg.\* 16

**Bluestone Burger** It’s a match made in heaven: Sweet and spicy candied bacon, pepper jack cheese, tangy blue cheese dressing, and crisp, cool Bibb lettuce—all topped off with a single golden onion ring. Served on a pretzel bun and garnished with a peppadew skewer.\* 15.5

**The Velvet Elvis** A half-pound burger topped with a combo of natural creamy peanut butter, a Minnesota organic fried egg, and a slice of pepper jack cheese. Served on a toasted pretzel bun. It sounds so wrong... but it tastes SO right.\* 16

**Shroom Burger** Smothered with jumbo cremini mushrooms, sautéed red onions, Gruyere Swiss.\* 14.5

**Bacon Cheese Burger** Crispy Cloverdale Farms smoked, thick-cut bacon and choice of American, cheddar, pepper jack or Gruyere Swiss.\* 15

**Ahi Tuna Burger** This burger is hand-formed and seared in wasabi, toasted sesame seeds and soy sauce. Topped with layers of Bibb lettuce, avocado, mango salsa, pickled ginger and wasabi sour cream on a grilled pub bun.\* 16

**Turkey Burger** Smothered with melted Gruyere Swiss, caramelized onions, and Bibb lettuce on a grilled pub bun. Accompanied with cranberries.\* 14

**Bison Burger** An 8-ounce North Dakota bison burger topped with Tavern pub sauce, Gruyere Swiss cheese, caramelized onions, and spinach.\* 18

**Ahh Cheeseburger** A burger with choice of American, cheddar, pepper jack or Gruyere Swiss.\* 13.5

**50/50 Burger** Ground bacon. Ground beef. Put ‘em together and you get a beef-y masterpiece with WI cheddar cheese, red onion, Bibb lettuce, and Roma tomatoes. Burger prepared with a touch of pink.\* 15

 Signature Dish  Vegetarian


 Vegan  Gluten-Free Available


\*Eggs and hamburger may be served raw or undercooked. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.\*

A 3.5% credit card processing fee will be added when using a credit card.


## STARTERS

**Tavern Steak Bites** Hand-trimmed, bite-size sirloin steak chunks seared in Cajun seasoning. Served with flash fried onion straws, cherry tomatoes, and a side of creamy horseradish.\* 15

**Pub Pretzels** Lightly seasoned and flash fried. Served with homemade beer cheese. 12 

**Onion Rings** Fried to a crispy golden brown with Tavern Pub Sauce. 11 

**Ahi Tuna Crisps** Blackened Ahi tuna on fried wonton crisps and topped with honey mustard and wasabi sour cream.\* 14

**Sweet Potato Fry Basket** A basket of sweet potato fries with our famous Pub Sauce. 11 

**Chicken Wings** Boneless or traditional wings. Choice of Thai chili, honey BBQ, buffalo, Sriracha, or spicy garlic. 14.5

## CRISP SALADS

All salads can be made Gluten Free upon request.

**Toasted Sesame Chicken Salad** A blend of freshly chopped slaw and romaine with shaved carrots, chopped green onion, avocado, slivered almonds, and topped with crispy wonton strips and a sprinkle of black and white sesame seeds. Served with our toasted sesame vinaigrette and your choice of crispy or roasted chicken. 17

**Maple Glazed Salmon** Grilled fresh-caught Canadian salmon drizzled with Minnesota maple syrup on our Arcadian blend with tomatoes, cucumber, craisins, and shaved parmesan. Served with roasted garlic vinaigrette. 19

**Chipotle Steak Salad** Seasoned, grilled tenderloin filet on a bed of romaine with cherry tomatoes and blue cheese crumbles. Topped with crispy onion straws and tossed in a spicy chipotle Caesar dressing.\* 19


## SANDWICHES

Served with Kettle Chips & Spicy Tavern Cuke Coins. Substitute Kettle Chips for French Fries (+1.5), Sweet Beet Chips (+1.5), Housemade Tavern Slaw (+1.5), Sweet Potato Fries (+2), Onion Rings (+3), Fresh Fruit (+4), Crock of Soup (+4), House Salad (+4), or Stuffed Tater Tots (+5).

**Thai Chicken Tender Melt** Golden-fried, fresh chicken tenders on toasted sourdough and topped with Thai chili sauce, fiery pepper jack cheese, and Cloverdale Farms bacon. 15.5

**VERSION 2.0! BLTE-A (Bacon, Lettuce, Tomato, Egg + Avocado)** A new twist on our long-time signature item. Crispy, thick-cut Cloverdale Farms bacon, sliced avocado, Bibb lettuce, creamy mayo, and Roma tomatoes. Topped with a Minnesota organic fried egg and served on toasted cranberry wild rice bread. 15

**Cherry Chicken Wrap** Dried cherries, wild rice, grilled chicken, spinach, peppers, crispy bacon, and sliced red onion. Drizzled with pomegranate vinaigrette and rolled in a tortilla. 14

**Wild Rice Melt** Our housemade Minnesota wild rice patty blended with Asiago and panko. Smothered with smoked Gouda cheese, red onion and set between grilled cranberry wild rice bread. Served with cranberries. 16 

**NEW! The Notorious P.I.G.** A pub bun, piled high with hand-pulled Cloverdale Farms pork slow-roasted in an apple cider marinade and drizzled with our housemade BBQ sauce. Topped with cool, creamy Tavern Slaw and crispy onion tanglers. 14

## ARTISAN PIZZAS

**Kissing Rock** Pepperoni, Fontanini Italian sausage, Fresh Mozzarella cheese, Red Sauce. 13

**Burrata Insalata** Fresh Field Greens, Roasted Garlic Vinaigrette, Burrata Cheese on a Margherita pizza. 14

**Tavern Hawaiian** Canadian Bacon, Pineapple, Peppadews, Mozzarella, Red Sauce. 13

**Thai Chicken** Sliced Chicken, Carrots, Cilantro Pesto, Mozzarella, crushed Peanuts, Microgreens, Thai Peanut Sauce Drizzle. 13

**Cheesehead** Mozzarella, Parmesan, Asiago Cheese, Red Sauce. 12

**BLT-ZA** Crunchy Bacon, Spinach, Cherry Tomatoes, Peppadews, Mayo, Asiago. 13

## BUILD YOUR OWN PIZZA 10

### CHOOSE YOUR CRUST

Traditional  
Cauliflower Crust (+3)

### HOMEMADE SAUCE

San Marzano Red  
Spicy Red  
Olive Oil  
Alfredo

### SAY CHEESE!

Feta  
Mozzarella  
Parmesan  
Gorgonzola

### MEATS (+1)

Crispy Bacon  
Pepperoni  
Spicy Salami  
Diced Chicken  
Italian Sausage  
Smoked Ham

### EAT YOUR VEGGIES (+0.5)

Artichokes  
Fresh Basil  
Red Onion  
Jalapenos  
Celery  
Spinach  
Mushrooms  
Red Peppers  
Pepperoncini  
Green Pepper  
Green Olives  
Pineapple  
Black Olives  
Avocado

### DRIZZLE

Sriracha  
Ranch  
Balsamic  
BBQ Swirl  
Basil-Pesto  
Olive Oil

## STREET TACOS

Served with a crock of our housemade black bean and rice casserole and a side of Sriracha sour cream.


**Pineapple Chipotle Pulled Pork Tacos** 15

**Flash Fried Avocado Tacos** 15 

**Crispy Chicken + Mango Tacos** 14


**Spicy Shrimp Tacos** 15


**Fish Tacos** 16

**Vegan Ancient Grains** Ancient grains with sauteed spinach, edamame, black beans, peppers and onions, nutritional yeast, sriracha, and sliced avocado. 14 

## SCRATCH BOWLS

Shrimp (+5), Salmon (+7), Ahi Tuna (+7), Diced Chicken (+4)

**Rice Bowl** Steamed white rice blended with mango salsa, avocado, edamame, and ginger and drizzled with our bang-bang sauce. Garnished with toasted black and white sesame seeds, and a couple of crispy wontons. 14 

**Spiralized Butternut Squash** Sautéed spinach, fresh garlic, bell peppers, red onion, and peas, all tossed with spiralized butternut squash in a tangy-zesty peanut sauce with a pinch of sunflower seeds. 14 

## DINNERS

- SERVED ALL DAY -

**Beer Battered Fish Basket** Fresh caught Lake Superior whitefish battered in Two Harbor’s Castle Danger Cream Ale and fried to crispy, golden perfection. We serve it up with all the traditional fish fry trimmings: coleslaw, tartar sauce, and lemon. We add a Minnesota touch by serving it up with a snit of beer\* on the side. 22

\*You must be 21 to drink the snit\*

**Brown Sugar Crusted Salmon**

Tender flakey salmon crusted with a blend of Duluth Coffee grounds, brown sugar, and a pinch of cayenne pepper. Paired up with asparagus spears and a baked potato with sour cream. 22

**Tavern Cioppino** Bay scallops, blue mussels, shrimp, salmon, clams, and flash-fried baby reds slow-cooked with fennel, onions, carrots, celery, and a dollop of smoky-spicy chipotle aioli. 19

## CUP OF SOUP

**Beer + Cheddar Cheese Soup** 7  
**Lobster Bisque** 8

VEGAN & GLUTEN FREE  
MENUS AVAILABLE

Please ask your server for a copy of our menu.

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