



THE TAVERN

# DINNER

AT THE 19TH HOLE

ELEVATED  
DINING

Discover  
Mountain  
Living

## SALADS

**WINDY CITY CHOPPED SALAD** FULL \$14  
HALF \$8

Romain lettuce, bruschetta tomatoes, black olives, mushrooms, salami bits, and gorgonzola cheese with our sweet vinaigrette and romano cheese.

**THE CAESAR** FULL \$10  
HALF \$7

Hand torn romaine tossed with traditional tangy caesar dressing, shaved parmesan, marinated tomato, and croutons.

ADD CHICKEN \$5  
ADD SALMON \$6  
ADD SHRIMP \$6

**WINTER GREEN SALAD** FULL \$14  
HALF \$8

Tender young spinach and arugula, walnuts, fresh blueberries, dried cranberries, pomegranate, tomato wedges, and shredded smoked gouda cheese with apple cider vinaigrette.

**TAVERN SALAD** FULL \$10  
HALF \$7

Our house salad with mixed greens, tomato, cucumber, carrot, red onion, and croutons.

**SLICED STEAK & BLUE\*** FULL \$14  
HALF \$8

Spinach, marinated tomato, caramelized onion, sliced sirloin, and blue crumbles with merlot blue cheese dressing.

## STARTERS

### WINGS

An even mix of flats and drummies, seasoned and tossed with your favorite flavor:

*Buffalo- mild, medium, or hot*  
*Kickin' Bourbon*  
*Sweet Chili*

Dry:  
*Lemon Pepper*  
*Dry Barbeque*  
*Garlic Parmesan*

Served with celery sticks and choice of ranch or bleu cheese.

SIX \$10  
TWELVE \$18  
TWENTY-FOUR \$34

### CHICKEN TENDERS

All natural breast tenders are seasoned with our house created spice mixture and lightly floured and fried or grilled per your preference.

SMALL (4) \$12  
LARGE (6) \$14

### FRIED GREENIES \$11

Corn meal battered green tomato slices are fried and stacked with layers of bacon jam on roasted pepper sauce with goat cheese crumbles.

### CRISPY BRUSSEL SPROUTS \$8

Fresh cut brussel sprouts are cooked with crispy edges and then tossed with sweet soy glaze, walnuts, and shaved parmesan.

### STONE FIRED NAAN

Individual sized flatbread baked.

**CAPRESE** \$12  
Provolone, fresh mozzarella, nut-free pesto, fresh tomato, and spinach with a drizzle of balsamic glaze.

**CALABRESE** \$14  
Spicy Italian peppers with onion, pepperoni, mozzarella, Castelvetrano olives, and tomato sauce.

### NACHOS

Fried corn tortilla chips baked with mounds of colby-jack cheese.  
Choose from:

**TRADITIONAL** \$15  
Topped with Five Iron Chili, pico, and shredded lettuce.

**PULLED PORK** \$16  
Tossed with sweet and sassy sauce and topped with garlicky slaw.

**CHICKEN** \$16  
Fried or grilled topped with pico and shredded lettuce.

All nachos come with a side of house made guacamole and sour cream.

### BASKET OF TRUFFLE-PARMESAN FRIES \$10

Deluxe potato fry tossed with white truffle oil, grated parmesan, and roasted garlic.

GF Gluten Free V 100% Vegan VG Vegetarian

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## ENTREES

### ROMANO STYLE FLATBREAD \$15

Topped with mozzarella and provolone.

### CREATE YOUR OWN

#### Choose up to three toppings:

Mushrooms, tomatoes, peppers, onions, pepperoni, italian sausage, bacon, fresh jalapenos, or diced chicken.

#### Choose your sauce:

Extra virgin olive oil with herbs, nut-free pesto, or marinara.

Additional toppings \$1.00

### GRILLED CHOICE \* GF \$28 SIRLOIN

Center cut sirloin steak is lightly marinated and grilled to your liking. Served with your choice of two sides.

### GRILLED ANGUS \* GF \$34 NY STRIP

Top choice angus strip steak grilled to your liking. Served with your choice of two sides.

### PAN SEARED \* GF \$24 SALMON

Fresh Velasso® salmon is cut in house daily. Pan seared and finished with Honey-Garlic-Lime butter. Served with your choice of two sides.

### CHICKEN SCHNITZEL \$20

All natural chicken breast coated in French mustard and breadcrumbs. Sautéed lightly until browned and finished with piccata butter featuring parsley, capers, and lemon. Crowned with shaved parmesan cheese. Served with your choice of two sides.

### GRILLED MEATLOAF \$19

Our all new recipe featuring beef, veal, and pork with mild seasoning. Sliced and finished with sweet onion barbeque sauce and topped with tobacco onions. Served with your choice of two sides.

### CIDER BRINED \* GF \$24 PORK CHOP

Two day cider marinated pork chop is char grilled and topped with baked apple and onion compote. Served with your choice of two sides.

### SEARED TUNA \* GF \$24 BOWL

Seared rare Ahi tuna is sliced and served on greens with cucumber noodle salad, avocado, carrot, radish, and sesame dressing.

### PASTA VIRGO \* VG V \$20

Orrechiette pasta topped with nut-free pesto, grilled peppers, onions, and zucchini. Served on roasted garlic and white bean puree and drizzled with roasted red pepper coulis.

## HANDHELD

### PULLED PORK SLIDERS \$15

Ladled with sweet and spicy barbeque and topped with pickled onions, smoked cheddar, and roasted garlic slaw. Served with your choice of one side.

### TAVERN BURGER \* \$15

Fresh ground angus beef on a potato bun with lettuce, sliced tomato, red onion, and pickles. Your choice of Swiss, American, cheddar, pepper jack, or bleu cheese. Served with your choice of one side.

### HARVEST CHICKEN WRAP \$14

Our house made white meat chicken salad with added cranberries, almonds, and apples rolled in a spinach and herb wrap with lettuce, tomato, and onion. Served with your choice of one side.

### CHICKEN CUBAN \$14

Grilled chicken marinated with lime, garlic, and cilantro in a pressed Cuban roll with creamy mustard, sliced dill pickle, and melted Swiss cheese. Served with your choice of one side.

### QUESADILLA V \$10

Toasted three cheese stuffed tortilla with peppers and onion. Served with guacamole, salsa, and sour cream.

ADD CHICKEN \$4

ADD SHRIMP \$6

ADD GRILLED STEAK \$8

### STREET TACOS \* \$15

Three flour or corn tortillas lined with shredded red cabbage tossed with our Garlic-Lime-Cilantro sauce and topped with pico and Cojita cheese. Choose your protein:

Grilled shrimp, grilled Mahi Mahi, or grilled chicken

## SOUPS

### FIVE IRON CHILI GF \$8

Blend of fresh ground beef and red beans with three types of chili powder, onions, bell pepper, cumin, garlic, and tomatoes. Garnished with sour cream, cheese, and sliced jalapenos.

CUP \$5

BOWL \$8

### DAILY SOUP

Made with the season's freshest and finest ingredients.

CUP \$4

BOWL \$6

## SIDES

	Premium Sides
Steamed broccoli	Grilled asparagus \$3
Cut fruit	Sauteed spinach \$2
French fries	Side Tavern salad \$1
Sweet potato fries	Onion rings \$1
Potato tots	Crispy brussels \$2
Mexican cut street corn	
Fried okra	

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