

# VICTORY ★ TAVERN

city | grille

## APPETIZERS

<b>Housemade Yukon Chips</b> warm Maytag Blue Cheese sauce	7	<b>Truffle Fries</b> "Really Good Fries, made even better"	6
<b>Hummus &amp; Pita Crisps</b> marinated olives, feta cheese	8	<b>Crispy Calamari &amp; Rock Shrimp</b> tomato-basil aioli	12
<b>Jumbo Shrimp &amp; Crab Claw Cocktail</b> gazpacho cocktail sauce	14	<b>Peekytoe Crab Fondue</b> house-made olive oil cracker	12

## SOUPS & SALADS

<b>Soup of the Day</b> it's the soup du jour			5
<b>Tomato &amp; Market Vegetable Soup</b> with roasted chicken			6
<b>Tavern Classic Caesar</b> shaved parmesan, traditional anchovy dressing			7
<b>Iceberg Steak</b> applewood bacon, shaved onion, tomatoes, creamy blue cheese			8
<b>Organic Greens</b> goat cheese, Marcona almonds, red flame grapes, herb sherry vinaigrette			8
<b>Tavern Chopped</b> shredded romaine & radicchio, hearts of palm, tomatoes, red onion, bc crumbles			8

## FROM THE GRILL

(add a small organic greens or tomato soup for \$5)

<b>Grilled Flatiron Steak</b> beer battered onion rings & chimichurri butter			21
<b>Tavern Burger</b> ground chuck, aged cheddar cheese, shredded lettuce, tomato, pickle			15
<b>Atlantic Salmon</b> basil pesto & grilled vegetable stack			20
<b>Chicken Scallopini</b> basmati rice, spring peas, sweet corn, spinach, tomato broth			16
<b>Maple Brined Pork Tenderloin</b> smoked chicken sausage creamed corn, organic apple cider glaze			19
<b>8 oz. Petite Tender</b> aged cheddar mash, roasted garlic butter			22
<b>Hanger Steak &amp; "Really Good Fries"</b> brandy-green peppercorn demi			22

## CHEF'S SPECIALTIES

(add a small organic greens or tomato soup for \$5)

<b>Tavern Fish n' Chips</b> chatham cod battered in tempura beer-batter, really good fries, tartar sauce			16
<b>Pan Fried Halibut</b> sweet corn, asparagus, organic shiitakes, Thai sweet-chile sauce			21
<b>Ahi Tuna Steak</b> filet mignon cut, shiitake mushrooms, edamame, cilantro chili sauce			25
<b>Lemon Thyme Roasted Half Chicken</b> sauteed green beans			16
<b>Vegetarian Plate</b> grilled veggie stack, sauteed shiitakes mushrooms & edamame, basmati rice			15
<b>Ancho BBQ Glazed Meatloaf</b> Texas organic shiitake mushroom jus & aged cheddar mash			16
<b>Braised Baby Back Ribs</b> full rack of pork ribs w/ ancho chile bbq sauce, herbed cole slaw			18

## SIDES

<b>Tavern Mac &amp; Cheese</b> smoked ham, spring peas	5
<b>Smoked Chicken Sausage Creamed Corn</b>	4
<b>Aged Cheddar Mashed Potatoes</b>	5
<b>Fresh Jumbo Asparagus</b>	5
<b>Really Good Fries</b>	4

## Really Good Desserts

<b>Red D'Anjou &amp; Blueberry Crisp</b> classic crumble topping & house churned vanilla bean ice cream	7
<b>IF YOU LIKE CHOCOLATE...</b> chocolate malt ice cream, Callebaut chocolate sauce	7
<b>Really Good Coconut Cream Pie</b> nilla wafer crust & whipped cream	7

Executive Chef Jim Oetting

\*We Proudly Serve Certified Angus Beef\*

**\*\*Holidays are around the corner. Buy \$100 in Gift Cards, get a \$25 Gift Card on us!\*\***