



The Tavern Grill  
RESTAURANT + BAR

10950 Club West Parkway, Blaine, MN 55449

[www.thetaverngrill.com](http://www.thetaverngrill.com) (763) 398-8100



# Appetizers

- Tavern Style Sliders** \$7.75  
Three mini beef burgers grilled then topped with Bourbon Red BBQ, melted smoked gouda and crispy smoked bacon, served on grilled mini buns.
- Tavern Philly Sliders** \$10.50  
A generous portion of our Philly beef flattop grilled with our special seasonings and caramelized onions. Finished with cheese sauce and served on grilled mini buns.
- Chicken Littles** \$7.75  
Housemade fresh ground chicken patties on grilled mini buns with garlic aioli, shredded lettuce, melted Swiss and tomatoes.
- Crab Artichoke Quesadilla** \$11.00  
A large honey wheat tortilla filled with Tavern's Crab Artichoke dip, pico de gallo and a blend of three cheeses then grilled golden brown. Accompanied by guacamole, salsa and sour cream.
- Oven Toasted Bruschetta** \$9.50  
Sliced ciabatta tossed with a special blend of seasonings and parmesan cheese then oven toasted. Accompanied by marinated tomatoes, olive tapenade and bleu cheese crumbles.
- Tavern Onion Rings** \$9.00  
Slices of sweet yellow onion dipped in batter and golden fried. Accompanied by your choice of our signature dipping sauces.
- Seasoned Waffle Fries with Dip** \$7.00  
Waffle cut potatoes fried to a golden crisp, dusted with our special blend of parmesan and spices. Served with your choice of our signature dipping sauces.
- Lemon Basil Calamari** \$10.00  
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 sundried tomato aioli.
- Crab Artichoke Dip** \$11.50  
Blue swimming crab, artichoke hearts, fresh spinach, green onions, garlic, spices and parmesan. Topped with a blend of three cheeses then baked. Accompanied by grilled garlic bread.
- Tavern Bleu Chips** \$7.50  
A generous portion of housemade potato chips dusted with our special blend of seasonings. Topped with crispy smoked bacon, a blend of four cheeses and bleu cheese crumbles, served with seasoned sour cream and with your choice of our signature sauces.
- Sesame Stix** \$8.50  
Fresh chicken breast strips coated in our signature sesame breading then golden fried. Accompanied by seasoned sour cream and your choice of our signature dipping sauces.
- Walleye Fingers** \$10.00  
Fresh Canadian walleye hand-battered then set over a bed of shredded lettuce, served with lemon and tartar sauce.
- Oven Roasted Buffalo Wings** \$10.50  
Oven roasted jumbo wings finished with our house made buffalo sauce. Accompanied by fresh celery sticks and bleu cheese dressing.



# Soups

Cup \$3.50 Bowl \$5.50

We proudly hand craft all of our soups daily.

Daily	Chicken Wild Rice	Thursday	Southwestern Chicken
	French Onion (crock only \$4.50)	Friday	New England Clam Chowder
Monday	Cream of Tomato	Saturday	Tuscan Chicken
Tuesday	Bacon Corn Chowder	Sunday	Cream of Potato and Bacon
Wednesday	Creamy Herbed Chicken		

## Signature Dipping Sauces

- Creamy Parmesan Garlic
- Cheesy Jalapeno
- Sweet Tabasco Ranch
- Seasoned Sour Cream
- Bourbon Red BBQ

# Flatbread Pizza

- Farmers Market** \$8.50  
A thin crust topped with mozzarella cheese, marinated tomatoes, fire roasted peppers, grilled portabella mushroom and fresh spinach.
- Prosciutto & Tomato** \$10.00  
A thin crust brushed with garlic olive aioli. Topped with sliced prosciutto, fresh sliced tomato, fresh basil and mozzarella cheese.
- BBQ Chicken** \$10.00  
A thin crispy crust brushed with Bourbon Red BBQ. Topped with grilled chicken breast, sweet red onion, fresh chopped cilantro, smoked gouda and mozzarella cheeses.
- Buffalo Chicken** \$9.50  
A thin crispy crust brushed with garlic aioli. Topped with julienne strips of crispy buffalo chicken, diced celery, mozzarella and creamy bleu cheese crumbles.
- Classic Pepperoni** \$9.00  
A thin crust brushed with freshly made marinara sauce. Topped with sliced pepperoni and mozzarella cheese.
- Beachcomber** \$9.50  
A thin crust with freshly made marinara sauce. Topped with Canadian bacon, pineapple, fresh chopped cilantro and a blend of four cheeses.



# Buid-A-Pizza

Gluten free pizza crust is available upon request.

## Sauce (one option included)

\$8.50

Marinara Sauce      Bourbon Red BBQ      Alfredo      Garlic Aioli

## Cheese (one option included)

Mozzarella      Cheddar      Smoked Gouda  
Parmesan      Pepperjack      Bleu Cheese Crumbles

## Topplings (four options included)

Pineapple      Avocado      Sautéed Mushrooms      Scallions      Roma Tomatoes  
Sliced Jalapenos      Raw Onion      Marinated Tomatoes      Fresh Basil      Ripe Olives  
Tortilla Strips      Green Olives      Fresh Cilantro      Banana Peppers      Caramelized Onions

## Meats and Non-Meats (\$1.00 per option)

Scampi Shrimp      Grilled Chicken      Crispy Bacon      Pepperoni  
Hamburger      Crispy Chicken      Canadian Bacon      Roasted Turkey  
Italian Sausage      Crab Florentine Dip      Caramelized Prosciutto      Philly Beef  
Roasted Peppers      Grilled Portabella



# Chef Buid Salads

## Tavern's Chop Salad

\$11.50

Chopped romaine and assorted spring greens tossed in honey lime with juicy grilled chicken, granny smith apples, cucumber, candied pecans, raisins and bleu cheese crumbles.

## All Thai'd Up

\$11.00

Crispy sesame chicken stix, cut and tossed in Thai peanut sauce then served over a bed of iceberg lettuce, shredded carrot, peapods, cilantro, cucumbers and mandarin oranges tossed in sesame lime dressing. Finished with crispy wontons and julienned scallions. Or try with our crispy shrimp.

## Tavern Grilled Chicken Salad

\$11.00

Assorted spring greens and chopped romaine tossed with fresh basil, cucumbers and black olives in roasted pepper and tomato ranch dressing. Tossed with garlic herb croutons, juicy grilled chicken, marinated tomatoes and bleu cheese crumbles.

## Cashew Chicken Salad

\$10.50

Roasted chicken breast, cashews, diced celery, honey, scallions and seasonings lightly tossed in mayonnaise. Piled high in a quartered fresh pineapple with orange wedges and fresh strawberries.

## Buffalo Chicken Salad

\$11.00

Chopped romaine and assorted spring greens tossed in avocado ranch dressing, cucumber, diced celery and tomatoes. Finished with julienne strips of crispy buffalo chicken breast and bleu cheese crumbles.

## Caesar Salad

\$8.00

Romaine, parmesan cheese and garlic herb croutons with our signature Caesar dressing.

Side Caesar \$5.00

Side Salad \$4.00



# Buid-A-Salad

We'll start with a fresh mix of chopped romaine and assorted baby greens and you choose your toppings!

## Cheese (one option included)

\$9.00

Mozzarella      Cheddar      Smoked Gouda  
Parmesan      Pepperjack      Bleu Cheese Crumbles

## Mix In's (four options included)

Broccoli      Tomato      Sliced Jalapenos      Shredded Carrot  
Cucumber      Ripe Olives      Crumbled Egg      Sweet Red Onion  
Fresh Basil      Fresh Cilantro      Snow Peas      Marinated Tomatoes  
Raisins      Scallions      Mandarin Oranges      Banana Peppers  
Apples      Green Olives      Pineapple      Spinach

## Crunch (one option included)

Tortilla Strips      Wonton Strips      Garlic Herb Croutons  
Onion Strings      Candied Pecans      Sunflower Seeds

## Dressings

Balsamic Vinaigrette      Caesar      French  
1000 Isle      Ranch      Bleu Cheese  
Fat Free Ranch      Avocado Ranch      Honey Lime  
Sweet Tabasco Ranch      Fat Free Raspberry Vinaigrette      Roasted Pepper & Tomato Ranch  
Sesame Lime      Thai Peanut      Honey Mustard

## Meats and Non-Meats

(\$1.50 per option)

Crispy Bacon      Grilled Portabella      Canadian Bacon  
Roasted Turkey      Cashew Chicken Salad      Crispy Chicken  
Caramelized Prosciutto      Pepperoni      Avocado

(\$2.75 per option)

Grilled Beef Tenderloin      Grilled Chicken      Grilled Salmon  
Scampi Shrimp



# Chef Bui I t Burgers

Served with a choice of waffle fries, mashed potatoes, potato chips or coleslaw. Add a cup of soup, Caesar salad, or side salad for \$2.50

## Tavern Style

\$9.50

A half pound fresh Angus beef seasoned and fire grilled to perfection. Topped with Bourbon Red BBQ, smoked gouda and crispy smoked bacon. Served on a grilled ciabatta bun with shredded lettuce and garlic aioli.

## The Veg Head

\$9.50

Marinated grilled portabella, roasted peppers, marinated tomatoes, melted Monterey jack, olive tapenade, spring greens and garlic aioli on grilled herb focaccia.

## The Wi dowmaker

\$12.00

A half pound fresh Angus beef seasoned topped with melted cheddar cheese, caramelized onion, Philly beef, mushrooms, Tavern four cheese sauce and onion strings, served on a grilled ciabatta bun with shredded lettuce and garlic aioli.

## The Beachcomber

\$9.00

A half pound fresh Angus beef seasoned and fire grilled to perfection. Topped with ginger orange teriyaki, melted Swiss cheese and grilled fresh pineapple. Served on a grilled ciabatta bun.



# Bui I d-A-Burger

## Burger (one option included)

\$9.00

Half pound of Fresh Angus Beef  
Grilled Portabella

Veggie Patty  
Housemade Chicken Burger

## Grilled Bread (one option included)

Ciabatta Roll  
Honey Wheat Tortilla

Herb Focaccia  
NY Rye

Country White  
French Loaf

## Cheese (one option included)

Swiss  
American

Pepperjack  
Mozzarella

Smoked Gouda  
Monterey Jack

Cheddar  
Bleu Cheese Crumbles

## Toppings (four options included)

Coleslaw  
Tomato  
Raw Onion  
Scallions

Sliced Pickles  
Sliced Jalapenos  
Tortilla Strips  
Grilled Pineapple

Salsa  
Ripe Olives  
Garlic Aioli  
Green Olives

Wonton Strips  
Shredded Lettuce  
Caramelized Onion  
Leaf Lettuce

Sour Cream  
Banana Peppers

## Extras (\$1.00 per option)

Onion Strings  
Canadian Bacon

Sautéed Mushrooms  
Pepperoni

Italian Sausage  
Crispy Bacon

Roasted Peppers  
Avocado

Olive Tapenade  
Marinated Tomatoes

Philly Steak



# Sandwiches

Served with your choice of waffle fries, mashed potatoes, potato chips or coleslaw. Add a cup of soup, Caesar salad, or side salad for \$2.50

## Tavern's Grilled Club

\$9.50

Roasted turkey smoked bacon with fresh sliced tomato, melted Monterey jack and garlic aioli on grilled country white.

## Walleye Sandwich

\$11.00

A generous filet of wild caught Canadian walleye dipped in Tavern batter, served with shredded iceberg lettuce on a grilled herb focaccia. Accompanied by housemade tartar sauce.

## Grilled Chicken Wrap

\$9.50

Grilled chicken breast, marinated tomatoes, spring greens, mozzarella cheese and avocado ranch dressing in a honey wheat tortilla.

## Buffalo Chicken Sandwich

\$9.50

Buffalo marinated chicken breast fire grilled and topped with bleu cheese dressing, melted pepperjack and fresh sliced jalapeños on a grilled ciabatta roll with shredded lettuce.

## Philly Cheesesteak

\$12.00

A generous portion of shaved NY strip sirloin flattop grilled with our special seasonings and caramelized onions then topped with cheese sauce and sliced banana peppers on a grilled baguette.

## Corned Beef Sandwich

\$11.50

A half pound of juicy corned beef and melted Swiss with Dijon aioli on grilled NY rye.

## Steak, Swiss & Mushroom

\$11.00

Seasoned grilled steak sliced thin, topped with sautéed mushrooms and melted Swiss cheese. Served on a freshly grilled French loaf.

## French Dip

\$10.50

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's Steakhouse Wrap

\$10.00

Rosemary Filet grilled to perfection, sliced then tossed with balsamic vinaigrette, spring greens, marinated tomatoes and creamy bleu cheese crumbles, all wrapped in a warm honey wheat tortilla.

## Patty Melt

\$9.50

Fresh Angus beef patty or chicken patty on grilled NY rye with sautéed onions, melted Swiss and cheddar cheeses.

## Crispy Atlas Chicken Wrap

\$9.00

Golden fried sesame chicken, julienned then tossed with fresh tomato, cucumber, pepperjack cheese and our sumac aioli sauce. Wrapped in a warm flour tortilla.



# Pastas

Add a cup of soup, Caesar salad, or side salad for \$2.50

- Baked Ravioli with Chicken** \$14.00  
Fresh chicken breast sautéed in olive oil with roasted garlic. Finished in a tomato cream sauce then tossed with cheese stuffed ravioli. Topped with mozzarella cheese then baked.
- Monterey Shrimp** \$15.00  
Sweet jumbo shrimp lightly sautéed in olive oil with roasted garlic, asparagus, roasted red peppers and spinach. Finished with white wine, fresh lemon, butter and parmesan, then tossed with vermicelli pasta.
- Fettuccini Alfredo** \$9.00  
Fettuccini noodles tossed in our creamy Alfredo sauce, garnished with parmesan cheese and chopped parsley.  
Add Chicken \$2.00 Creamy Cajun Chicken \$2.50 Sautéed Shrimp \$3.50
- Baked Spaghetti** \$13.00  
Italian sausage and pepperoni sautéed in olive oil then tossed with vermicelli pasta in a blend of marinara and garlic parmesan sauce. Topped with mozzarella cheese then baked.
- Shrimp Ravioli in Sundried Tomato Pesto** \$11.00  
Sautéed shrimp tossed with sundried tomato pesto, spinach and fettuccini in our chef crafted Alfredo sauce.



# Entrees

Add a cup of soup, Caesar salad, or side salad for \$2.50

- Walleye Fish & Chips** \$16.00  
Wild caught Canadian walleye dipped in our Tavern batter for a crispy crust. Served with waffle fries, coleslaw and tartar sauce.
- Home Style Grilled Meatloaf** \$13.00  
Our housemade blend of ground Angus chuck, bacon, vegetables and seasonings grilled to perfection. Lightly brushed with our Bourbon Red BBQ sauce, served with garlic mashed potatoes and seasoned broccoli.
- Pan Seared Teriyaki Salmon** \$15.00  
A generous filet of Atlantic salmon pan seared and finished with Ginger Orange Teriyaki. Set on a bed of jasmine rice and topped with our pineapple citrus salsa.
- Tuscan Chicken** \$14.50  
Two generous chicken medallions dusted with seasoned flour and sautéed with spinach and caramelized prosciutto. Finished in butter wine sauce with a hint of lemon. Accompanied by vermicelli and steamed fresh broccoli.
- Naked Filet** \$18.50  
Center cut tenderloin of beef seasoned and grilled to perfection. Accompanied by béarnaise sauce and mashed potatoes.
- Tucker's Filet** \$19.50  
Center cut 8oz tenderloin marinated in soy sauce, chopped garlic, olive oil and fresh rosemary then grilled to perfection. Accompanied by mashed potatoes and grilled asparagus.
- Ginger Garlic NY Strip** \$19.00  
A 12oz USDA choice NY strip hand cut then marinated in fresh ginger, garlic, soy sauce, beer and sesame oil. Grilled to perfection and brushed with ginger orange teriyaki. Accompanied by grilled asparagus and garlic mashed potatoes.
- Tavern Baby Back Ribs** \$17.00  
Tender baby back ribs seasoned then slow roasted to perfection. Covered in our signature Bourbon Red BBQ sauce, served with garlic mashed potatoes and coleslaw.
- Spicy Ginger Seared Tuna** \$14.00  
An 8oz wild-caught yellow fin tuna filet lightly coated in sesame seeds then pan seared rare. Sliced atop a bed of jasmine rice, accompanied by a spicy sesame ginger sauce and cool Asian coleslaw.



# Kids

Kids meals served with complimentary fountain beverage, milk or juice (12 and under please).

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|--------------------|--------|---------------------------|--------|
| Chicken Strips     | \$5.50 | Pepperoni or Cheese Pizza | \$6.00 |
| Mini Cheeseburgers | \$5.50 | Grilled Cheese Sandwich   | \$5.50 |



# Desserts

- NY Style Cheese Cake** \$7.50  
Accompanied by fresh sliced strawberries and our house-made whipped cream.
- Key Lime Pie** \$6.50  
House-made key lime pie served with fresh whipped cream.
- Fill-Your-Own Mini Donut Holes** \$6.00  
Freshly made mini donut holes sprinkled with cinnamon sugar, served hot with fillings to fill-your-own.
- Tavern BYO S'mores** \$6.50  
Marshmallow skewers, graham crackers and Hershey's chocolate squares. Accompanied by a flame for roasting.
- Chocolate Cake with Whiskey Sauce** \$7.50  
Semi-sweet, dark and white chocolate cake, served with a warm whisky butter sauce and our freshly whipped cream.



# Sunday Brunch

Adults \$14.00 Kids \$6.00 (12 and under please)

We offer the following items:

## Fresh Carved Roast Beef

Perfectly spiced and slow-cooked to perfection. Carved to order and served with fresh jus.

## Pancake Bar

Made-to-order buttermilk, blueberry and chocolate chip pancakes, served with maple syrup or strawberry sauce.

## Made-to-order Omelets

Fresh egg omelet with your choice of fresh ingredients.

## Weekly Chefs Entrée Special

Our chef's take great pride in preparing a weekly entrée 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.

## Garlic Mashed Potatoes with Gravy

Nobody beats our garlic mashed red potatoes recipe. Served with homemade gravy.

## Thick Hickory Smoked Bacon

Thick cut hickory smoked bacon prepared crispy.

## Sausage Links

Spicy pork sausage links baked to perfection.

## Chef Special Scrambled Eggs

Special chef's recipe prepared fresh each week.

## 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.



# Wine List

## White Wine

Chardonnay	Glass	Bottle
Penfold's "Rawson's Retreat"	\$6.00	
Lost Angel, Central Coast	\$6.75	\$30.00
Kendal Jackson, Special Select	\$7.75	\$34.00
Fess Parker, Cuvee, Santa Barbara		\$36.00

## Pinot Grigio

A-Mano Pinot Grigio	\$6.00	
Tamas Estates, California	\$7.25	\$32.00
Santa Margherita, Italy	\$9.25	\$40.00

## Sauvignon Blanc

Santa Rita, Chile	\$6.50	\$29.00
Kenwood, Sonoma		\$28.00

## Riesling

Saint M, Germany	\$6.50	\$29.00
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## Semiillon Chardonnay

Penfolds, Koonunga Hills, Australia	\$6.50	\$29.00
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## White Zinfandel

Leaping Horse, California	\$6.50	
Kenwood, Sonoma	\$7.75	\$34.00

## Sparkling Wines

Korbel Brut Split		\$8.00
Korbel Brut		\$30.00
Moet & Chandon, 'White Star NV'		\$57.00

## Red Wine

Merlot	Glass	Bottle
Penfolds "Rawson's Retreat"	\$6.00	
Santa Rita, Chile	\$6.00	\$27.00
Leese-Fitch, California	\$7.00	\$31.00
Hahn, Central Coast		\$33.00
Tangley Oaks, Napa		\$35.00
Bogle, California		\$33.00

## Cabernet Sauvignon

Penfolds "Rawson's Retreat"	\$6.00	
Casillero del Diablo, Chile	\$7.50	\$33.00
Kenwood, Sonoma	\$8.50	\$34.00
Desert Wind, Washington		\$36.00

## Pinot Noir

Hob Nob, France	\$6.00	\$27.00
MacMurray Ranch, California	\$8.75	\$38.00
Hahn, Monterey		\$49.00

## Shiraz

Rolling Shiraz, Australia	\$6.50	\$29.00
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## Malbec-Syrah

Trumpeter Malbec, Argentina	\$7.00	\$31.00
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# Beverages

## Bottomless Beverages

Pepsi, Diet Pepsi, Cherry, Mt. Dew, Sierra Mist, Dr. Pepper	
Lemonade (Original, Raspberry)	
Iced Tea (Unsweetened, Raspberry)	
Coffee (Regular, De-caffeinated)	

## Other Beverages

Juice (orange, cranberry, tomato, pineapple, grapefruit)	\$2.75
Hot Chocolate	\$2.50
Hot Tea	\$2.50
Milk (2%)	\$2.25
Housemade Ginger Ale (refills \$1)	\$2.50