

**APPETIZERS**

**Wings of the Week**

Ask your server about this week's featured wings! 10

**Surly Bender Beer Battered Onion Rings**

Served with seasoned sour cream. 7.5

**Smoked Trout Dip**

Smoked trout, fresh herbs, lemon, and cream cheese served with pumpernickel and French baguette crostini. Extra crostini: 2 9

**Ancho Chicken Tacos♥**

Ancho beer braised chicken, and pico slaw, in three warm soft white corn tortillas. 6

**Carne Asada Tacos♥**

Marinated flank steak thinly sliced in three soft white corn tortillas garnished with cilantro, lime and pico de gallo. 6.5

**Crispy Brussels Sprouts**

Fried brussels sprouts with crispy shallots, Nueske's bacon, and blue cheese cream. 5.5

**Steak and Roasted Garlic Hummus**

Grilled marinated flank steak and roasted garlic hummus, cucumbers, tomatoes and onions, with warm pita bread and Greek olives. 9.5

**Baked Triple Crème Brie**

Onion bacon jam, and grilled Focaccia bread. 10

**SOUPS**

**Soup Du Jour** Cup 3 // Bowl 5

**Chicken Wild Rice** Cup 4 // Bowl 6

**SALADS**

**Tavern Salad♥**

Roasted chicken, apples, candied pecans, Craisins, Eichtens Tilsit cheese, Arcadian petite leaves tossed with honey lime vinaigrette. // Half Portion 6.5 13

**The Wedge♥**

Iceberg wedge, Nueske's thick cut bacon, Eichtens amablu cheese, roasted heirloom grape tomatoes, and house blue cheese dressing. // Half Portion 5 10

**Asian Pork Chopped Salad**

Marinated and sliced pork shoulder, iceberg lettuce and Napa cabbage, edamame, carrots, cucumbers, pickled onions, cilantro, mint, and fried wontons tossed with a spicy peanut dressing. // Half Portion 6 12

**Grilled Peach Caprese Salad**

Fresh mozzarella cheese, arugula, and frisee tossed with organic lemon Meyer olive oil, crispy prosciutto, and basil coulis. Served with a focaccia crostini. // Half Portion 6.5 13

**TWO FOR \$10 SPECIAL**

Your choice of a cup of soup or half salad & a signature sandwich for only \$10!

**SOUPS**

**Chicken Wild Rice • Tomato Bisque • Soup Du Jour • Chili**

**SALADS**

**Garden • The Wedge • Caesar • Tavern**

**SIGNATURE**

**Cubano • Tuscan Turkey • Surly Beer Battered Trout**

**SANDWICHES**

**Chicken Cheddar Melt**

18% gratuity added for parties of 8 or more.

♥ = Gluten Free

## “Pond to Plate”

100% Authentic Recipes  
Served Since 1965!

*Served with house cut fries and  
warm bread & butter.  
Add soup or side salad for \$3.*

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### Rainbow Trout

Deliciously seasoned with our special blend and deep fried to perfection.

16

### Broiled Trout ♥

Trout broiled with butter, onions, and Swiss seasoning, topped with sliced tomatoes, and cheddar cheese.

16

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## ENTRÉES

Served with warm bread and butter. Add soup or salad for \$3.

### Italian Sausage Bake

Rigatoni, Italian sausage marinara, herb ricotta, five blend mozzarella, parmesan cheese.

11

### Pork Frites

Two 4 oz. Asian marinated grilled pork chops over French fries, jalapeño-kimchi ketchup and tomato avocado salad.

14

### Steak Frites

Two 4 oz. grilled New York Strips over fingerling fries with bourbon onion soubise.

15

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## SIGNATURE SANDWICHES

Includes your choice of kettle chips, French fries, or tater tots

### Tuscan Turkey Sandwich

Warm smoked turkey breast topped with melted provolone cheese, tomato conserva, red onion, lettuce, and basil pesto mayo on thick cut parmesan crusted sourdough bread.

11

### Build Your Own Angus Steak Burger

Half pound black angus burger on a Kaiser bun with your choice of: American, cheddar, habanero, Eichtens amablu cheese, or Swiss cheese, Nueske's bacon, caramelized whiskey onions, mushrooms, or bbq sauce.

12

### Cubano

Mojo sliced pork, grilled ham, Eichtens Tilsit cheese, pickles, and mustard aioli on a grilled telera roll.

9

### Bison Burger

Third pound Eichtens bison burger, triple crème brie, cranberry spring onion chutney, lettuce and shaved red onions on a toasted Kaiser bun.

11

### Chicken Cheddar Melt

Fire roasted chicken breast, Eichtens 1 year aged cheddar, jalapeño bacon aioli, and whiskey onions on grilled jalapeño cheddar bread.

7.5

### Surly Beer Battered Trout

Malt vinegar mayo, lettuce, tomato, onion, on a toasted Kaiser bun.

9

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## BEVERAGES

### Farmer Brothers Portland Coffee

Fair Trade, USDA Certified Organic, Small Batch and Sustainable

2.5

### Juice, Milk, Tea, Soft Drinks

Orange, Cranberry and Apple Juice, 2% Milk, Iced Tea, Black and Green Tea, Lemonade and Coke Brand Sodas

2.5

## DESSERT

### Daniela's Gelato ♥

Your choice of three family recipes! One Scoop 3 // Two Scoops 5

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