

FRONTIER TAVERN

HOLIDAY MENU



STARTERS

- PUB CHIPS gf 12
*local cheese / pecanwood smoked bacon
scallions / spicy ranch*
- SMOKED SALT FRIES gf 9
chipotle aioli / parmesan
- TAVERN WINGS gf 14
*dry rubbed with black garlic & parmesan
or Thai chili*
- POACHED JUMBO SHRIMP gf 15
classic cocktail sauce / lemon

SOUPS AND SALADS

- TAVERN CHILI v, gf 11
*cheddar jack cheese blend
sour cream / scallions*
- POTATO LEEK 7
fried onions / chive oil
- TAVERN COBB gf 14
*greens / tomato / avocado
pecanwood smoked bacon / egg
cheese curds / lemon honey vinaigrette*
Add poached Shrimp(9) / Chicken (9) / Brisket (9)
- CLASSIC CAESAR SALAD 14
*romaine hearts / parmesan cheese
crushed crouton*
Add Poached Shrimp(9) / Chicken (9) / Brisket (9)

SANDWICHES

- all sandwiches come with coleslaw and
choice of : smoked salt french fries / chips*
- JUBILEE FARMS BURGER 17
*steakhouse cheddar / tomato
lettuce / brioche bun*
- THE BEYOND BURGER vn 17
*plant-based burger that looks, cooks and satisfies like beef
lettuce / tomato / onion / potato bun*
- GROWN UP GRILLED CHEESE v 14
*sharp provolone / swiss / smoked gouda
caramelized onion / apple jam / brioche*

- GRILLED CHICKEN 15
*pepper jack / coleslaw / corn relish
lettuce / toasted sourdough*

LARGE PLATES

- SIRLOIN STEAK gf 37
broccoli / mashed potatoes
- SIGNATURE MAC & CHEESE v 16
add : shrimp 6 / bbq brisket 9
- BAKED SALMON gf 34
broccoli / mashed potatoes

DESSERTS

- DEEP DISH CHOCOLATE PEANUT BUTTER PIE 10
pecanwood smoked bacon peanut brittle
- ALMOND CAKE gf 10
almond pastry cream / almond macaroon
- ROOT BEER FLOAT 8
draft root beer / vanilla or chocolate ice cream