KENDALL'S
TAVERN & CHOPHOUSE

SHAREABLES

WILD RICE CRANBERRY BREAD
herb garlic butter $5

TAVERN FRIES OR TATER TOTS
seasoned sour cream $6

ONION RINGS
hand-breaded colossal onions & ranch $8

CHEESE CURDS
tomato jam & buttermilk ranch $10

GIANT PRETZEL
beer cheese sauce & carolina mustard $13

SPINACH, ARTICHOKE & MUSHROOM FLATBREAD
garlic cream sauce, mozzarella, parmesan cheeses & balsamic glaze $14

PESTO CHICKEN FLATBREAD
mozzarella, aioli, balsamic glaze & red onion $14

KOREAN BEEF FLATBREAD
korean BBQ, fresh mozzarella & pickled vegetables $17

WALLEYE STRIPS
buttermilk-breaded walleye, tartar sauce & lemon wedges $16

WINGS
choice of dry rub, buffalo, nashville hot sauce, BBQ sauce or whiskey glaze served with ranch or bleu cheese $16

CAJUN STEAK BITES*
whiskey glaze & horseradish cream $17

SOUPS & SALADS

salad adds: chicken $3, shrimp $5, salmon $6 or steak $7

CHICKEN NOODLE SOUP
cup $6 | bowl $9

SOUP DU JOUR
cup $6 | bowl $9

MUSHROOM WILD RICE SOUP
cup - $6 | bowl - $9

MIXED GREENS
carrot, cucumber, onion, tomato & choice of dressing $6

CAESAR*
hearts of romaine, croutons & parmesan
side $6 | entrée with toasted baguette $13

KENDALL'S CHOP SALAD
chopped iceberg, bacon, cheddar cheese, grape tomatoes & croutons
side $8 | entrée with toasted baguette $14

FARMER'S MARKET
rotisserie chicken, butternut squash, apples, dried cranberries, bleu cheese, candied walnut & aged sherry vinaigrette with toasted baguette $16

WOOD FIRED MEATS

accompanied with seasonal vegetables and choice of side

SKEWER OF THE DAY
seasonal accompaniments $22

8OZ PRIME SIRLOIN*
with herb butter $32

6OZ CENTER CUT FILET*
with herb butter $44

14OZ RIBEYE*
with herb butter $46

ADDITIONS
caramelized onions, bleu cheese or whiskey glaze $2 each
onion rings or roasted mushrooms $4 each

ROTISSERIE CHICKEN
please note that smoked rotisserie cooking may impart a slight pink color $24

12OZ BONE-IN DUROC PORK CHOP
whiskey glaze $24

BABY BACK RIBS
half rack of hickory-smoked baby rack ribs served with coleslaw & housemade BBQ $28

STEAK TEMPERTURES
RARE - very red, cold center
MEDIUM RARE - full red, cool center
MEDIUM - full red, warm center
MEDIUM WELL - pink, hot center
WELL - no pink, hot center

MAINS

MAC 'N' CHEESE
housemade cheddar & smoked gouda $14
add rotisserie chicken $3

POT PIE
savory cream sauce, peas, carrots, mushrooms & rotisserie chicken $17

FISH AND CHIPS
hand-battered haddock, tartar sauce, fries & coleslaw $22

PASTA OF THE DAY
ask your server for daily selection $22

SALMON
maple soy glazed, seasonal vegetables & choice of side $26

POT ROAST
brown mushroom sauce, mashed potatoes & seasonal vegetables $35

PAN-FRIED WALLEYE
lightly-breaded walleye, seasonal vegetables & choice of side $30

CHICKEN TENDERS
hand-breaded tenders, honey mustard, fries & coleslaw $18

CAJUN FETTUCCINE
peppers, tomatoes, green onions, cajun cream sauce $19
add chicken $3, shrimp $5 or steak $7

FRIED SHRIMP PLATTER
seasonal vegetables, choice of side, tartar or cocktail sauce & coleslaw $20

SIDES

MASHED POTATOES $6
AUTUMN RICE $6
BAKED POTATO $6
SEASONAL VEGETABLES $6
DAILY POTATO $6
ASPARAGUS $8
MAC 'N' CHEESE $8
LOADED BAKED POTATO $8

18% gratuity for groups of 10 or more, thank you for understanding

dinner 09.23.26

HANDHELDS

choice of french fries, tots, fruit, kettle chips or coleslaw

upgrade sides: cup of soup, mixed greens, caesar $2*
kendall's chop salad or bowl of soup $5

TAVERN BURGER*
lettuce, tomato & raw onion $14
add sharp cheddar, swiss, american, pepper jack, smoked gouda, provolone bleu cheese crumbles, caramelized onions $1 each
fried egg, bacon or sautéed mushrooms $3 each
substitute impossible burger patty $3

CUBANO WRAP
ham, carnitas, swiss cheese, jalapeño slaw, carolina mustard, & pickles $16

ROTISSERIE CHICKEN MELT
bacon, smoked gouda & aioli on toasted sourdough $18

BLT
thick-cut bacon, lettuce, tomato & mayo on toasted sourdough $16
upgrade to a turkey club $3

NASHVILLE HOT CHICKEN SANDWICH
fried chicken, nashville hot sauce, jalapeño slaw & pickled vegetables $18

SMOKEHOUSE BURGER*
bacon, smoked gouda, caramelized onion & tomato jam $19

WHISKEY BURGER*
whiskey glaze, cheddar, bacon, lettuce, tomato, onion & aioli $19

WALLEYE SANDWICH
lightly breaded walleye, lettuce, tomato & tartar sauce on ciabatta $20

DESSERTS

BOURBON CARAMEL APPLE JAR
bourbon caramel, roasted apple compote, white chocolate mousse & graham cracker $7

TIRAMISU JAR
coffee mousse, sponge cake, white chocolate mousse, coffee liqueur $7

CRÈME BRÛLÉE
classic vanilla bean $7

CHOCOLATE LAVA CAKE
molten center with vanilla ice cream $7

HOT FUDGE SUNDAE
vanilla ice cream, hot fudge, whipped cream & maraschino cherry $7

HOUSEMADE CHEESECAKE
rotates monthly $8

PEAR CRANBERRY CRISP
warm pear & cranberry compote $8 | à la mode +$3

S'MORES COOKIE SKILLET SUNDAE
double chocolate T-Rex cookie, toasted marshmallows, graham cracker crumble & vanilla ice cream $12

**consumer advisory: item is served raw, undercooked or contains raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*