

SHAREABLES

WILD RICE CRANBERRY BREAD
herb garlic butter \$5

TAVERN FRIES OR TATER TOTS
fancy sauce & seasoned sour cream \$6

ONION RINGS
hand-breaded colossal onions & ranch \$8

CHEESE CURDS
tomato jam & buttermilk ranch \$10

TORTILLA CHIPS & NACHO CHEESE DIP
tri color corn tortilla chips with nacho cheese dip \$10

GIANT PRETZEL
beer cheese sauce & carolina mustard \$13

NACHOS
nacho cheese sauce, lettuce, pico de gallo, black olives, sour cream & salsa \$13
add rotisserie chicken \$3

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

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

PHILLY FLATBREAD
garlic cream sauce, grilled beef, peppers, horseradish cream & mozzarella cheese \$16

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

WINGS
choice of dry rub, buffalo 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

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

WEDGE
iceberg, tomato, bacon, bleu cheese & choice of dressing \$8

CAESAR*
hearts of romaine, croutons & parmesan
side \$6 | entrée with garlic toast \$13

CHOPHOUSE SALAD
romaine & iceberg blend, tomatoes, bacon, red onions, egg, cheddar cheese, croutons & tossed in ranch
side \$9 | entrée with garlic toast \$15

GRILLED PEACH SALAD
mixed greens & romaine blend, fire roasted peaches, raspberries, goat cheese, red onions, candied walnuts, avocado, raspberry balsamic vinaigrette with garlic toast \$15

FARMER'S MARKET
rotisserie chicken, butternut squash, apples, dried cranberries, bleu cheese, candied walnut, aged sherry vinaigrette with garlic toast \$16

KENDALL'S

TAVERN & CHOPHOUSE

WOOD FIRED MEATS

accompanied with seasonal vegetables and choice of side:

SKEWER OF THE DAY
seasonal accompaniments \$22

8OZ PRIME SIRLOIN*
with herb butter \$30

6OZ CENTER CUT FILET*
with herb butter \$42

14OZ RIBEYE*
with herb butter \$44

PORK TENDERLOIN
bacon demi glaze \$24

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 ADDITIONS

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

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 \$20

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

SALMON
seasonal vegetables & choice of side \$26

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

CARIBBEAN RED SNAPPER
mango salsa, seasonal vegetables
& choice of side \$26

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

HANDHELDS

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

upgrade sides: cup of soup, mixed greens, caesar* \$2
wedge salad \$4

chophouse salad or bowl of soup \$5

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

BUFFALO CHICKEN WRAP
crispy buffalo chicken, cheddar cheese, celery, romaine &
ranch dressing in herb garlic tortilla \$14

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

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

WALLEYE SANDWICH
lightly breaded walleye, lettuce, tomato & tartar sauce on ciabatta \$19

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

SHORT RIB SANDWICH
smoked gouda, pickled onions & aioli on ciabatta \$21

DESSERTS

CHOCOLATE RASPBERRY TRUFFLE JAR
chocolate cake, raspberry & white chocolate mousse, raspberry chocolate ganache \$7

WILD BERRY PARFAIT JAR
white chocolate sour cream mousse, wild berry compote, honey roasted granola \$7

CRÈME BRÛLÉE
classic vanilla bean \$7

CHOCOLATE LAVA CAKE
molten center with vanilla bean ice cream \$7

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

HOUSEMADE CHEESECAKE
rotates monthly \$8

BLUEBERRY CRISP
honey roasted granola topping \$8 | à la mode +\$2

COOKIE SKILLET SUNDAE
warm T-REX monster cookie, vanilla bean ice cream & chocolate sauce \$12
*contains peanuts

18% gratuity for groups of 10 or more, thank you for understanding
dinner 04.20.26

*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.

