

Tavern Menu

Appetizers

- GF

Loaded Tots

cheddar, bacon, cajun ranch sauce, green onion

11.95
- GF

Housemade Kettle Chips

French onion dip

5.95
- Colossal Onion Rings

buttermilk ranch

7.95
- Cheese Curds

tomato jam & buttermilk ranch

9.95
- GF

Chicken Wings

choice of dry rubbed, buffalo or whiskey-glazed with buttermilk ranch or blue cheese

15.95
- Cajun Steak Bites *

whiskey glaze, horseradish cream

16.95

Shrimp Cocktail
cocktail sauce, lemon 15.95

Pesto Chicken Flatbread
mozzarella, aioli, balsamic glaze 12.95

Mushroom Flatbread
boursin, rosemary, sherry aioli 12.95

Specials (available 11-2pm)

Kendall's Combo 11.95

Soup or Salad Choice
Chicken Noodle, Wild Rice, Soup du jour,
Mixed Greens Salad, Caesar Salad or Wedge
and

1/2 Sandwich, Wrap or
Flatbread Choice
Chicken Bacon Wrap, Pesto Chicken or
Mushroom Flatbread, ½ Turkey Bacon Club

Featured Chef's Special Sandwich 10.95
Rotates Daily

Omelette of the Day 11.95
3 egg, fine herbs, Chef's Choice

Tavern Favorites

- Pot Pie

rotisserie chicken pot pie

15.95
- Chicken Tenders

buttermilk hand-breaded, honey mustard,
coleslaw & fries

17.95
- Fish and Chips

hand breaded, tartar sauce,
fries, cole slaw

17.95
- Mac 'n' Cheese

housemade, cheddar,
smoked gouda

13.95

Handhelds

with pickles & choice of housemade kettle chips, fries,
tater tots, fruit or coleslaw

Substitute side with a mixed greens or caesar salad 2 ~
sourdough with GF bread 1

Chicken Bacon Wrap
rotisserie chicken, thick-cut bacon, lettuce, tomato,
pepper jack & ranch in a spinach wrap 13.95
add avocado 2

French Dip
shaved roast beef, swiss, horseradish cream
on grilled ciabatta hoagie 16.95

Croque Monsieur
smoked pit ham, swiss, dijonaise,
bechamel, sourdough 16.95

GF

 Rotisserie Chicken Melt
thick-cut bacon, smoked gouda & garlic mayo
on grilled sourdough 15.95

GF

 Walleye
lightly seasoned, flour-dusted and pan-fried with lettuce,
tomatoes & tartar sauce on grilled ciabatta hoagie 17.95

Turkey Club
turkey, thick cut bacon, lettuce, tomato &
mayo on toasted sourdough 14.95

Charbroiled Burgers*

1/2 lb burgers cooked to awesome with pickles & choice of
housemade kettle chips, fries, tater tots, fruit or coleslaw

Substitute side with a mixed greens or caesar salad 2 ~
burger with a plant based patty 2 ~ burger bun with a GF bun 1

GF

 Tavern
make it your way with lettuce, tomato & onion 12.95

add: sharp cheddar, horseradish cheddar, swiss, american,
pepper jack, muenster, gouda, sautéed mushrooms,
caramelized onions or amablu cheese crumbles 1 each
add: fried egg * or bacon 2 each

GF

 Smokehouse Burger
smoked thick-cut bacon, smoked gouda, caramelized onions
& tomato jam 15.95

Whiskey Glazed Burger
whiskey-glazed with thick-cut bacon, sharp cheddar,
lettuce, tomato, onion & garlic aioli 16.95

Soups & Greens

Chicken Noodle Soup cup 5.95 ~ bowl 8.95
Wild Rice Soup cup 5.95 ~ bowl 8.95
Soup du Jour cup 5.95 ~ bowl 8.95

GF

 Mixed Greens
carrot, cucumber, onion, tomato 5.95

GF

 Caesar
hearts of romaine, croutons, parmesan 5.95 | 12.95
add grilled chicken \$3 | Salmon, shrimp or steak \$5

GF

 Wedge
iceberg, tomato, bacon, amablu cheese,
blue cheese dressing 7.95

GF

 Farmer's Market
rotisserie chicken, butternut squash, apples, dried
cranberries amablu, candied walnut, aged sherry
vinaigrette 15.95

Consumer Advisory: *Items are served raw, undercooked or contain
raw or undercooked ingredients. Consuming raw or undercooked meats,
poultry, shellfish or eggs may increase your risk of foodborne illness.

Chophouse Menu Available 4:00 PM

Wood Fired Meats

Accompaniment: Seasonal Vegetables
Choice of Starch: autumn rice, mashed potatoes,
baked potato or daily potato

GF

 Rotisserie Chicken 19.95

12oz Bone-in Duroc Pork Chop,
Whiskey Glazed 21.95

GF

 Prime Sirloin*
6 oz 23.95 ~ 9 oz 29.95

GF

 6oz Centercut Filet
with herb butter 39.95

GF

 20oz Porterhouse
with herb butter 40.95

GF

 14oz Ribeye * 41.95

Steak Toppings

caramlized onions, blue cheese crumbles,
whiskey glaze 2 each

GF

 Gluten Friendly Item

Surf

Walleye
seasonal vegetables and starch choice 17.95

Fish and Chips
cole slaw, french fries 17.95

Salmon
seasonal vegetables and starch choice 25.95

Turf

Pot Pie
homemade, rotisserie chicken 15.95

Chicken Tenders
cole slaw, french fries, honey mustard 17.95

Chicken Fettuccini
mushrooms, spinach, garlic-thyme cream 21.95

Skewer of the Day
seasonal accompaniments 21.95

Braised Pork Shank
mashed potato, roasted root vegetables,
Brandy veloute 34.95

Sides

GF

 Mashed Potatoes, Autumn Rice,
Baked Potato, Onion Rings, Potato of the Day,
Vegetable of the Day 5.95

Sauteed Mushrooms, Asparagus, Mac n Cheese,
Loaded Baked Potato 7.95

Dessert

Peanut Butter Chocolate Jar
chocolate cake, peanut butter mousse,
chocolate ganache 5.95

Cinnamon Spiced Cranberry Jar
mascarpone cream cheese, spiced cranberry
compote, graham cracker crust 5.95

Crème Brûlée
classic vanilla bean 5.95

Chocolate Lava Cake
molten center, vanilla bean ice cream 5.95

Housemade Cheesecake 6.95
changes monthly

Kendall's Signature Item



BEER, WINE & COCKTAIL MENU

CRAFT COCKTAILS

Spicy Mango Margarita
Camarena Silver Tequila, tripe sec, sweet & sour,
lime juice, mango puree & fresh jalapeno 10

Seasonal Sangria
ask your server 10

Triple Rum Punch
Captain Morgan, Malibu, Bacardi Banana,
cranberry, pineapple 10

Mezcal Old Fashioned
reposado, mezcal espadin, agave, angostura 10

Aviation
Tattersall Gin, lemon, creme de violette 10

Boulevardier
Jim Beam, Campari, Carpano Anticae 10

Sidecar
E&J Brandy, Cointreau, lemon 10

Whisky Godfather
Johnny Walker Red, amaretto 10

Strawberry Basil Lemon Drop
Ketel One, Domaine de Canton,
strawberry , basil syrup 11

Espresso Martini
Absolut Vanilia, Kahlua, espresso, cream 11

N/A BEVERAGES

Soda 3

Milk or Chocolate Milk 3

Coffee, Decaf Coffee, Hot Herbal Tea,
Hot Chocolate or Apple Cider 3

Iced Tea, Raspberry Iced Tea
or Arnold Palmer 3

Espresso, Latte & Cappuccino 4

Orange, Tomato, Apple or Cranberry Juice 4

SPIRIT FREE

Cherry Bomb
ginger beer, grenadine, maraschino cherry 6

Raspberry Italian Cream Soda
raspberry syrup, creamsoda, water 6

Blueberry Nojito
blueberry syrup, mint, soda water 6

Strawbull
strawberry puree, lemonade, red bull 6

DRAUGHT BEER 16 OZ / 20 OZ

** ask your bartender or server for seasonal feature

Coors Light 4.50 / 6

Grain Belt Nordeast 4.50 / 6

Michelob Golden Light 4.50 / 6

Kona Big Wave 5.50 / 7

Fulton Lonely Blonde 5.50 / 7

Blue Moon 5.50 / 7

Surly Furious 6.50 / 8

Summit EPA 6.50 / 8

**Lupulin 6.50 / 8

**Lift Bridge 6.50 / 8

**Featured Draught 6.50 / 8

BOTTLE & CAN BEER, CIDER & SELTZER

** ask your bartender or server for seasonal feature

Bud Light 4

Coors Light 4

Michelob Golden Light 4

Michelob Ultra 4

Miller Lite 4

Pabst Blue Ribbon 4

Coors Edge N/A 5

White Claw Mango or Black Cherry 5

High Noon Pineapple & Grapefruit 5

Lagunitas IPA 6

**Leinenkugel's seasonal 6

Tattersall blueberry collins & watermelon bootlegger 6

Guinness Can 7

Angry Orchard 7

WINE BY THE GLASS OR BOTTLE

5 oz / 9 oz / bottle

Sparkling

J. Roget Sparkling 7/26

Contarini, Prosecco, IT 9/34

White & Rosé

Proverb, Chardonnay, CA 6.50/9.50/24

Proverb, Pinot Grigio, CA 6.50/9.50/24

Proverb, Rosé, CA 6.50/9.50/24

Witness Mark, Chardonnay, CA 8.50/11.50/32

Oyster Bay, Sauvignon Blanc, NZ 8.50/11.50/32

Hogue, Riesling, WA 8.50/11.50/32

La Crema, Pinot Gris, CA 10/13/38

Red

Proverb, Cabernet Sauvignon, CA 6.50/9.50/24

Proverb, Pinot Noir, CA 6.50/9.50/24

Witness Mark, Cabernet Sauvignon, CA 8.50/11.50/32

Callia Alta, Malbec, AR 8.50/11.50/32

Murphy Goode, Merlot 8.50/11.50/32

Oyster Bay, Pinot Noir, NZ 9/12/34

Joel Gott, Palisades Red Blend, CA 10/13/38

Chateau St Michelle, “Indian Wells” Cabernet
Sauvignon, WA 12.50/15.50/48

Murphy Goode Liars Dice, Zinfandel, CA
12.50/15.50/48

WINE BY THE BOTTLE

White

Kendall Jackson VR, Chardonnay, CA 38

Kim Crawford, Sauvignon Blanc, NZ 46

La Crema, Rose 46

Red

Coppola Director's Cut, Pinot Noir, CA 52

St. Francis, Cabernet Sauvignon, CA 56

Jordan, Cabernet Sauvignon, CA 106