

TAVERN & CHOPHOUSE

Daily Tavern Menu 11:00 am - Close
Daily Chophouse Menu 4:00 pm - Close
Happy Hour Weekdays 2:00 pm - 5:00 pm



WEEKEND BRUNCH

Saturday & Sunday
10 am - 2 pm

TAVERN MENU

SHAREABLES

GF Housemade Kettle Chips,
Tavern Fries or Tater Tots
fancy sauce & seasoned sour cream 5.95

Onion Rings
colossal sweet onions & buttermilk ranch 7.95

Cheese Curds
tomato jam & buttermilk ranch 9.95

GF Potato Skins
cheddar & pepper jack, bacon, scallions
& sour cream 10.95

Giant Soft Pretzel
beer cheese & carolina mustard 11.95

Nachos
cheddar, jack, salsa, jalapeños, sour cream
& guacamole 11.95 ~ add chicken 3

GF Chicken Wings
choice of dry rubbed, buffalo or whiskey-glazed with
buttermilk ranch or blue cheese 15.95

Steak Bites*
whisky-glazed cajun steak & horseradish cream sauce 16.95

GF Blackened Shrimp
jumbo shrimp in sweet, tangy hot sauce 17.95

BRICK OVEN FLATBREADS

Pesto Chicken
rotisserie chicken, pesto, red onions, mozzarella,
garlic aioli & balsamic glaze 12.95

Mushroom
roasted mushrooms, boursin, rosemary, parmesan,
& sherry aioli 12.95

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.

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 11.95
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 Patty Melt
caramelized onions, muenster, cheddar & horseradish aioli on grilled sauerkraut sourdough 14.95

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

Whisky
whisky-glazed with thick-cut bacon, sharp cheddar, lettuce, tomato, onion & garlic aioli 16.95

TAVERN FAVORITES

Mac & Cheese
creamy cheddar & gouda 13.95

Pot Pie
rotisserie chicken pot pie 15.95

Chicken Tenders
buttermilk hand-breaded, honey mustard,
coleslaw & fries 17.95

Fish & Chips
hand-battered cod bites, tartar sauce,
coleslaw & fries 17.95

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

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

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

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

BIG GREENS

with toast points

GF Caesar
romaine, shaved parmesan, croutons
& caesar dressing 12.95 ~ add grilled chicken 3
add blackened salmon or shrimp* or grilled steak* 5

GF Farmer's Market
rotisserie chicken, mixed greens, butternut squash, apples, dried cranberries, amablu cheese crumbles, candied walnuts & sherry vinaigrette 15.95

GF Grilled Peach Salad
grilled chicken, grilled peaches, mixed greens, romaine, blueberries, goat cheese, candied walnuts, avocado & raspberry balsamic vinaigrette 16.95

GF Gluten Friendly Item

Kendall's Signature Item

CHOPHOUSE MENU AVAILABLE 4:00 PM

WOOD FIRED MEATS

with choice of autumn rice, fries,
tater tots, mashed or baked potato
add bacon & cheddar cheese 2

GF Rotisserie Chicken
half rotisserie chicken 19.95

GF Pork Chop*
whisky-glazed bone-in rib chop 12 oz 21.95

GF USDA Prime Sirloin*
with herb butter 6 oz 23.95 ~ 9 oz 29.95

GF Filet Mignon*
with herb butter 4 oz 27.95 ~ 6 oz 39.95

GF Ribeye*
with herb butter 14 oz 41.95

STEAK TOPPINGS

whisky glaze, caramelized onions, amablu cheese crumbles,
sautéed mushrooms or one colossal onion ring 2 each

FIRE KISSED SKEWERS

with a grilled vegetable skewer

Skewer of the Day* 21.95

CHOPHOUSE FAVORITES

Chicken Fettuccini
rotisserie chicken, fresh pasta, mushrooms, spinach
& parmesan tossed in garlic thyme cream sauce 21.95

GF Salmon
caramelized & pan-seared with autumn rice 25.95

Walleye
lightly flour-dusted and pan-fried with chipotle
tartar sauce & autumn rice 29.95

SIDES

GF Mashed Potatoes, Baked Potato,
Autumn Rice or Sautéed Vegetables 5.95

GF Tavern Fries, Tater Tots or Onion Rings (3) 5.95

GF Sautéed Mushrooms or Asparagus 7.95

Mac & Cheese 7.95

SOUPS & LITTLE GREENS

Soup

Roasted Chicken Noodle cup 5.95 ~ bowl 8.95

New England Clam Chowder cup 5.95 ~ bowl 8.95

GF Mixed Greens
carrot, cucumbers, red onions, tomatoes
& choice of dressing 5.95

GF Caesar
romaine, croutons & shaved parmesan 5.95

GF Wedge
iceberg lettuce, tomatoes, thick-cut bacon,
amablu cheese crumbles & choice of dressing 7.95

HOUSE DRESSINGS

buttermilk ranch, thousand island, blue cheese, french,
sherry vinaigrette, honey mustard, blueberry vinaigrette,
white balsamic vinaigrette & red wine vinegar and oil

TAVERN & CHOPHOUSE

Daily Tavern Menu 11:00 am - Close
 Daily Chophouse Menu 4:00 pm - Close
 Happy Hour Weekdays 2:00 pm - 5:00 pm



WEEKEND BREAKFAST

Saturday & Sunday
 10 am – 2 pm

BEER, WINE & COCKTAIL MENU

DRAUGHT COCKTAILS

MN Mule
 Prairie organic vodka, simple syrup,
 ginger beer & lime 10

Gin Daly
 Tattersall gin, Salty Dog
 and blueberry liqueur,
 simple syrup, citrus & iced tea 10

CRAFT COCKTAILS

Spicy Mango Margarita
 Sauza Silver tequila, triple sec, sweet & sour,
 lime juice, mango purée & fresh jalapeño
 with a salt rim 10

Summer Sangria
 white wine blend, Absolut Mandrin vodka
 & seasonal berries 10

Whiskey Cider
 Jameson whiskey, ginger beer
 & sparkling cider 10

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

Tavern Old Fashioned
 Maker's Mark bourbon, Angostura bitters,
 Bordeaux cherries & brown sugar cube 10

Kendall's Bloody Mary
 house-infused pepper vodka, bloody mary mix,
 shrimp, beef stick, celery, green olives & pickle
 served in a 20 oz glass 11

MARTINIS

Strawberry Basil Lemon Drop
 Tito's vodka, Domaine de Canton ginger liquor, lemon,
 strawberry, sweet & sour and basil simple syrup 11

Banana Cream Pie
 Malibu Banana rum, Rumchata
 & graham cracker crumbles 11

Ultimate Chocolate
 Absolut Vanilia vodka, Baileys irish cream,
 Godiva & chocolate syrup 11

Perfect Manhattan
 Makers 46 bourbon, sweet and dry vermouth,
 angostura bitters & Bordeaux cherry juice 11

Espresso Martini
 Absolut Vanilia vodka, Kahlua, espresso,
 simple syrup & cream 11

MOCKTAILS

Cherry Bomb
 ginger beer, grenadine, lime juice & maraschino cherry 6

Raspberry Italian Cream Soda
 raspberry Monin syrup, cream & soda water 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
 **Featured Draught 6.50 / 8
 **Lift Bridge 6.50 / 8
 **Lupulin 6.50 / 8
 Stella Artois 6.50 / 8
 Summit EPA 6.50 / 8
 **Surly 6.50 / 8

BOTTLE & CAN BEER, CIDER & SELTZER

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
 Blue Moon 5.50
 Corona 5.50
 Lagunitas Little Sumpin' Ale 5.50
 Deschutes Fresh Squeezed IPA 5.50
 Summit Cabin Crusher 6
 Guinness Can 7
 Loon Juice Pear Cider Can 7

N/A BEVERAGES

Coke, Diet Coke, Mr. Pibb, Fanta, Sprite, Sprite Zero, Mello Yello, Lemonade or Ginger Ale 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

WINE BY THE GLASS OR BOTTLE

Sparkling
 J. Roget Sparkling 7 / 26
 Contarini, Prosecco, IT 9 / 34

White & Rosé
 Proverb, Chardonnay, CA 6.50/24
 Proverb, Pinot Grigio, CA 6.50/24
 Proverb, Rosé, CA 6.50/24
 Erath, Pinot Noir Rosé, OR 7.50 / 28
 Witness Mark, Chardonnay, CA 8.50 / 32
 Oyster Bay, Sauvignon Blanc, NZ 8.50 / 32
 Coppola, Pinot Grigio, CA 9.50 / 36

Red
 Proverb, Cabernet Sauvignon, CA 6.50/24
 Proverb, Pinot Noir, CA 6.50/24
 Witness Mark, Cabernet Sauvignon, CA 8.50 / 32
 Callia Alta, Malbec, AR 8.50 / 32
 Oyster Bay, Pinot Noir, NZ 9 / 34
 Joel Gott, Palisades Red Blend, CA 10 / 38
 Chateau St Michelle, "Indian Wells" Cabernet
 Sauvignon, WA 12.50 / 48

WINE BY THE BOTTLE

White
 Kendall Jackson VR, Chardonnay, CA 38
 Kim Crawford, Sauvignon Blanc, NZ 46
 Cakebread, Chardonnay, CA 76

Red
 Campo Viejo, Rioja, SP 38
 Terra d'Oro Zinfandel, CA 40
 Coppola Director's Cut, Pinot Noir, CA 52
 St. Francis, Cabernet Sauvignon, CA 56
 Ferrari-Carano, Siena, CA 59
 Pessimist, Red Blend, CA 68
 Jordan, Cabernet Sauvignon, CA 106

SPIRITS MENU

Vodka

Absolut
 Absolut Citron
 Absolut Vanilia
 Absolut Mandrin
 Chopin *GF*
 Grey Goose
 Grey Goose La
 Poire/Pear
 House-Infused
 Pepper
 Ketel One
 Pinnacle
 Stoli
 Stoli Razberi
 Tito's *GF*

Tequila

Casamigos
 Reposado
 Monte Alban
 Mezcal
 Patron Silver
 Sauza Silver
 Don Julio Anejo
**Brandy/
 Cognac**
 Christian
 Brothers
 E&J
 Hennessy VS
 Remy Martin
 VSOP

Bourbon/ Whisky

Bushmill's
 Canadian Club
 Crown Royal
 Crown Royal
 Apple
 Early Times
 Fireball
 Jack Daniel's
 Jameson
 Jim Beam
 Jim Beam Rye
 Knob Creek
 Knob Creek Rye
 Maker's Mark
 Seagrams 7
 Southern Comfort
 Windsor
 Woodford Reserve

Rum

Bacardi
 Bacardi Limon
 Captain Morgan
 Cruzan
 Goslings Dark
 Malibu
Gin
 Beefeater
 Bombay Sapphire
 Hendrick's
 Gilbey's
 London Dry
 Tanqueray
 Tanqueray
 Rangpur

Scotch

Clan MacGregor
 Dewar's
 Glenlivet 12yr
 J&B
 Johnnie Walker
 Black
 Johnnie Walker
 Red
 Laphroaig 10yr
 Macallan 12yr
**Made in
 MN**
 Prairie Organic
 Vodka
 Tattersall
 Organic Vodka
 Tattersall Gin
 Tattersall Salty Dog
 Tattersall
 Blueberry Liqueur

Liqueur/ Cordials

Aperol
 Amaretto
 Disaronno
 Baileys
 Campari
 Chambord
 Cointreau
 Domaine de
 Canton
 Drambuie
 Frangelico
 Godiva
 Grand Marnier
 Jagermeister
 Kahlua
 Rumchata
 Rumpel Minze
 Sambuca
 Tia Maria