KENDALL'S
TAVERN & CHOPHOUSE

SHAREABLES

TAVERN FRIES OR TATER TOTS
seasoned sour cream $6

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

CHEESE CURDS
tomato jam & buttermilk ranch $10

GIANT PRETZEL
beer cheese sauce & carolina mustard $13

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

CAJUN STEAK BITES*
whiskey glaze & horseradish cream $17

HANDHELDS

choice of french fries, tots, fruit, kettle chips or coleslaw
upgrade sides: cup of soup, mixed greens, caesar $2*
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 & garlic aioli $16

WALLEYE
lightly breaded walleye, lettuce, tomato & tartar sauce on ciabatta $18

WHISKEY GLAZED BURGER*
bacon, cheddar, lettuce, tomato, onion, aioli $19

WOOD FIRED MEATS

accompained with seasonal vegetables and choice of side:

8OZ PRIME SIRLOIN
$32

6OZ CENTER CUT FILET
$44

14OZ RIBEYE
$46

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

12OZ BONE IN DUROC PORK CHOP
whiskey glazed
$24

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

MAINS

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

MAC 'N' CHEESE
housemade, cheddar, smoked gouda $14

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

POT PIE
savory cream sauce, peas, carrots, mushrooms & rotisserie chicken
$16

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

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

POT ROAST
brown mushroom sauce, mashed potatoes & seasonal vegetables
$32

SOUPS & SALADS

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

CHICKEN NOODLE, MUSHROOM WILD RICE OR SOUP DU JOUR
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 walnuts & aged sherry vinaigrette with toasted baguette $16

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 & vanilla bean ice cream $7

HOUSEMADE CHEESECAKE
rotates monthly $8

SIDES

MASHED POTATOES $6
AUTUMN RICE $6
BAKED POTATO $6
ASPARAGUS $8
MAC N CHEESE $8
LOADED BAKED POTATO $8

**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. NYE limited menu 9.28.26*