

Appetizers

Fred's Pimento Cheese

A delectable cheese spread made with smoked Gouda Cheese served with warm pita chips tossed in roasted garlic pepper. 8.5

Cajun Shrimp

Tender shrimp sautéed in a creole butter sauce, nestled over grilled marble rye bread 12

Goetta Eggrolls

Crispy Glier's goetta and cabbage slaw fried right and served with a Thai chili dipping sauce. 9.5

World Famous Onion Rings

Fresh, hand-cut select sweet onions, served crisp and golden brown. 8.5 Half Order 6.5

Cheese Sticks

These aren't your regular cheese sticks... one-inch thick hand-cut and breaded Provolone cheese served with our house cocktail sauce. 9

Fried Green Tomatoes

Cornmeal dusted green tomatoes topped with country ham and cream cheese mousse, scallions and sweet tomato chutney. 10

Salads

Hot Slaw

Thin sliced cabbage with a sweet & sour dressing topped with jowl bacon. 5.25

Cajun Caesar Salad

Crisp romaine tossed with croutons, Parmesan cheese and classic Caesar dressing. Topped with a blackened breast of chicken. 12.25

Southwest Chicken Salad

Romaine, Iceberg, leaf lettuce, roasted corn and bean pico de gallo, crispy tortilla strips, Monterey Jack cheese, avocado ranch dressing + blackened grilled chicken breast. 12.5

Spinach Salad

Fresh Spinach topped with chopped egg, crispy bacon, mushrooms, and red onion. Served with a warm bacon dressing. 10.25

Garden Salad

A blend of tossed Romaine, Iceberg, and leaf lettuces topped with crunchy sesame sticks, fresh tomato, cucumber, and your choice of dressing. 5.25

Chicken Salad

All white meat chicken salad surrounded with fresh fruit and a warm muffin. 11.5

Salmon Harvest Salad

Fresh spring mix topped with strawberries, toasted almonds, apples, goat cheese + grilled Atlantic salmon. 13

Taco Salad

Your choice of seasoned ground beef or chicken with cheddar cheese, fresh tomatoes, onions, sour cream, and black olives. Served in a crisp taco bowl with garden fresh salsa. 11

Top any salad with your choice of grilled or blackened chicken, shrimp, or salmon for 5.00

Specialties and Tavern Classics

Pasta Gabriel

Angel hair pasta tossed in a medley of mushrooms, tomatoes and scallions in a garlic and olive oil sauce + garden salad 12.5
Add chicken, shrimp, or salmon. 17.5

Steamed Veggie Plate

A variety of fresh seasonal vegetables served with our house Creamy Cucumber dressing. Locally sourced within season. 11

Tavern Meat Loaf

Oven roasted meatloaf nestled over mashed potatoes with beef gravy, served with green beans and creamy coleslaw. 17

Chicken Caprese

Grilled Herb marinated chicken breast + fresh mozzarella, basil, avocado, heirloom grape tomatoes, balsamic vinaigrette. 14

Hot Brown

Choice of country ham or oven roasted turkey breast over toast points topped with bechamel sauce, cheddar cheese, crispy bacon, and tomato. 14

Open-faced Roast Beef or Turkey

Served with mashed potatoes, gravy, house green beans, and creamy coleslaw. 13.5

Chicken Livers

Pan fried over mashed potatoes with sautéed sweet onions, roasted shoepeg corn, and chicken gravy. Served with creamy coleslaw. 13

Entrees

All entrees are served with your choice of house salad, creamy coleslaw, or hot slaw and one side item.
*Upgrade any garden salad to a Caesar Salad or Spinach Salad for \$2.00

Fried Chicken

Half of a fresh chicken gently rolled in our secret herbed flour and fried just right. May take some additional time, but it's worth the wait! 18.5

Cod Dinner

North Atlantic cod, hand breaded and carefully fried to a golden brown, served with tartar sauce. 19.5

Filet Mignon or Petite Filet Mignon

The most tender of all steaks, grilled to order and garnished with crispy onion straws / 8 oz. 30
Petite Filet Mignon / 6 oz. 26

New York Strip

A lean and juicy, fully trimmed, mouthwatering cut of USDA choice beef. Topped with crispy onion straws / 12 oz. 31

Atlantic Salmon

Perfectly seasoned, grilled and finished with a Tamari brown butter. 24

Pork Chop

Tender boneless grilled pork chop over herb butter redskin potatoes + peach chutney and crispy onion straws / 10 oz. 20

Alaskan Halibut

Served gratinéé style. That is, topped with crab meat, artichoke hearts, parmesan cheese, and baked to a golden brown. Served over sautéed spinach. 32

Walleye Pike

Rolled in seasoned cracker meal and fried to a golden brown, served with tartar sauce. 23

Pecan Crusted Chicken

A boneless breast of chicken dusted with roasted pecan flour, served over sweet potato puree and drizzled with our Maker's Mark caramel sauce. 20

Sides: Vegetables of the Day, Mashed Potatoes, Country Style Green Beans, Baked Potato, Applesauce, French Fries, Garden Salad, Creamy Coleslaw, Hot Slaw.

Sandwiches

All sandwiches are complimented with potato chips, creamy coleslaw, and pickles.

Chicken Salad Croissant

All white meat chicken salad on a flaky croissant garnished with fresh lettuce and tomato. 9.75

Barbeque on a Bun

Shredded pork in a sweet and tangy BBQ sauce served on a fresh bun and topped with crispy onion straws. 9

Monterey Chicken

A breast of chicken topped with zesty barbecue sauce, crisp bacon and Monterey Jack cheese. 10.5

Chicken Cordon Bleu

Lightly seasoned fried breast of chicken topped with sizzling ham and Swiss cheese. 10.5

"The Original Biggie"

Twin burger patties complete with American cheese, lettuce, tomato, onion, and tartar sauce. 11.75

The All American

A juicy burger topped with lettuce, tomato, onion and your choice of cheese. 10.5

Fried Cod

Hand breaded, fried to a golden brown and served on rye bread with lettuce, tomato and tartar sauce. 11.5

Reuben on Marble Rye

Corned beef, sauerkraut, Swiss cheese, and remoulade dressing on marble rye bread. 9.5

Rib Eye Steak

A half-pound perfectly seasoned and marbled ribeye steak served on dark rye bread with lettuce, tomato and onion. 14.75

The Club Classic

A classic double-decker loaded with sliced turkey, bacon, lettuce, tomato and mayonnaise. 9.5

Ham & Beef Double Decker

Piled high on white toast with lettuce, tomato and mayonnaise. 10.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.