

Great

BEGINNINGS

- BEAM'S BLEUS | 10**
Saratoga chips topped with crumbled bleu cheese, bacon bits, parmesan cream sauce & chives
- BAVARIAN PRETZEL | 12**
Giant Bavarian pretzel, honey mustard & beer cheese
- SPINACH + ARTICHOKE DIP | 11**
Served with house-made flour tortilla chips
- TAVERN FRIES | 10**
Seasoned fries, bacon bits, Cajun ranch & cheese
- CHEESE CURDS | 10**
Wisconsin cheese curds with specialty beer batter & a side of ranch
- FRIED GREEN BEANS | 8**
Lightly battered & creamy horseradish
- BUFFALO BITES | 12**
Crispy breaded chicken tossed in our house-made buffalo sauce & a side of ranch
- FRIED GREEN TOMATOES | 10**
Scratch-made fried green tomatoes & a side of remoulade
- SHRIMP COCKTAIL | 12**
Flavorful chilled prawns & cocktail sauce

Soup &

SALADS

- SOUP DU JOUR | CUP 4 / BOWL 6.5**
Ask about our soup of the day
- SPINACH SALAD | 10**
Spinach, tomato, bacon, sesame bits & house dressing. Add grilled or crispy chicken +5
- MAIN STREET SALAD | 13**
Smoked turkey, fresh greens, bleu cheese crumbles, tomato, red onion, bacon, chopped egg, croutons & house dressing
- HARVEST CHICKEN SALAD | 14**
Grilled chicken, fresh greens, apples, bacon, bleu cheese crumbles, dried cranberries, pecans & cranberry apple vinaigrette
- GRILLED CHICKEN CAESAR SALAD | 13**
Grilled chicken, romaine, parmesan cheese, croutons & creamy caesar dressing
- STEAKHOUSE SALAD | 18**
Sirloin, fresh greens, bleu cheese crumbles, asparagus, pico de gallo, steakhouse potatoes & ranch dressing
- GARDEN SALAD | 8**
Fresh greens, cheese, tomato, cucumber, red onion & croutons.
Add grilled or crispy chicken +5
- DRESSINGS:**
House Sweet Tomato Vinaigrette, House-made Ranch, Honey Mustard, Bleu Cheese, Cranberry Apple Vinaigrette, Italian Vinaigrette, Oil & Vinegar, Caesar

Sides

Substitute for a classic side +1.5 or a premium side for +2.5

CLASSIC 3.75 EACH

- SWEET POTATO FRIES
SEASONED FRIES
COLESLAW
GARDEN SALAD
SARATOGA CHIPS
COTTAGE CHEESE
APPLESAUCE
BAKED POTATO
MASHED POTATOES
SAUTÉED MUSHROOMS + ONIONS

House

FAVORITES

- SAUSAGE AND SHRIMP MARINARA | 22**
Penne tossed in a rustic marinara with Italian sausage & grilled shrimp, served with a side salad & garlic bread
- MILE HIGH STEAK + SHRIMP* | 28**
6 oz Sirloin + shrimp piled high with mashed potatoes, asparagus & alfredo
- CAJUN CHICKEN PASTA | 18**
Grilled chicken breast, mushrooms, bacon, broccoli & Cajun alfredo sauce served with a garden salad & garlic bread
- CLASSIC ALFREDO | 12**
Linguini with alfredo sauce served with a side salad & garlic bread.
Add chicken +5 / Add shrimp +8 / Add steak +10
- GRILLED SALMON* | 22**
Grilled & finished with our honey bourbon sauce served with two sides
- CHICKEN TENDER PLATTER | 13**
4 Chicken strips, fries & slaw garnish
- GRILLED CHICKEN | 18**
Two seasoned, grilled chicken breasts, with mashed potatoes & broccoli. Add honey bourbon glaze +1
- MOLLY'S STUFFED CHICKEN | 18**
Moist, juicy chicken breast, stuffed with Swiss cheese, asparagus, ham & honey mustard. Topped with toasted breadcrumbs, served with two sides
- HADDOCK FISH + CHIPS | 15**
Pub style battered haddock, fries & slaw
- FISH OF THE DAY | 22**
Selection changes daily, ask your server.
Served with your choice of two sides

Delicious

Served with two classic sides.
Substitute premium side for 1.5

STEAKS + CHOPS

- ALL STEAKS ARE USDA CHOICE, AGED A MINIMUM OF 21 DAYS
& ARE TOPPED WITH GARLIC BUTTER
- 6 OZ. SIRLOIN* | 18**
Lean & flavorful
- 12 OZ RIBEYE* | 35**
Exceptionally marbled & flavorful
- 12 OZ NY STRIP* | 36**
A hearty, flavorful cut
- 8 OZ FILET* | 38**
Our leanest & most tender cut
- 20 OZ PORTERHOUSE* | 42**
Bone-in strip & filet, for the true steak lover
- 14 OZ BONE-IN PORK CHOP* | 24**
Chargrilled & smothered in our house-made chop sauce
- ADD GRILLED SHRIMP +8**
ADD SAUTÉED MUSHROOMS & ONIONS +2

Our Famous

BURGERS

- Served with Saratoga chips
- THE GD TAVERN BURGER* | 14**
Bbq sauce, bacon, cheddar cheese & slaw on a pretzel roll
- BISON BURGER* | 15**
Goat cheese, pickled red onion, steak aioli & micro greens on a golden bun
- BLEU CHEESE CAJUN BURGER* | 13**
Cajun spices, sautéed onions, bacon, pepper jack cheese & bleu cheese crumbles on a golden bun
- ALL AMERICAN BURGER* | 12**
American cheese, pickle, lettuce, onion & tomato on a golden bun
- GARDEN VEGGIE BURGER | 12**
All natural vegan burger, pepper jack, pickle, lettuce, onion, tomato on a golden bun
- MUSHROOM SWISS BURGER* | 13**
Mushrooms, Swiss, lettuce, onion, pickle & tomato on a golden bun
- LAMB BURGER | 14**
Lamb, remoulade, micro greens, fried green tomato & provolone cheese on a ciabatta bun
- MAKE ANY BURGER A DOUBLE +4**
SUBSTITUTE PRETZEL ROLL, OR GLUTEN FREE BREAD +2
SUBSTITUTE FOR A CLASSIC SIDE FOR +1.5 OR PREMIUM SIDE FOR +2.5

Signature

SANDWICHES

- Served with Saratoga chips
- HONEY BOURBON CHICKEN | 13**
Grilled chicken, honey bourbon sauce, pickle, lettuce, onion, tomato on a golden bun
- PHILLY WRAP | 12**
Steak, mushrooms, onions, banana peppers, Swiss, lettuce, tomato & mayo in your choice of a flour or spinach tortilla
- CLUB WRAP | 12**
Ham, turkey, bacon, monterey jack, cheddar, lettuce, tomato & mayo in your choice of a flour or spinach tortilla
- TURKEY MELT | 12**
Turkey, cheese, bacon, tomato, mayo on thick sliced brioche
- BACON GRILLED CHEESE | 12**
Bacon, provolone-cheddar-American-Swiss cheese on thick sliced brioche
- FRIED GREEN TOMATO BLT | 13**
Hand breaded green tomatoes, micro greens, bacon & remoulade on ciabatta bread

Refreshing

DRINKS

- PEPSI, DIET PEPSI, DR. PEPPER,
MOUNTAIN DEW, DIET MOUNTAIN DEW,
STARRY, LEMONADE, ROOT BEER,
ORANGE CRUSH, ICED TEA | 3.5
- COFFEE, HOT TEA | 3.5
- MILK, JUICES, HOT CHOCOLATE | 3.5



Drink



Cocktails

- 1928 OLD FASHIONED**
General Denver Woodford Reserve & Angostura bitters 12
- BLACK CHERRY BOURBON**
Buffalo Trace, Razzmataz, cherry juice & sour mix 12
- CRANBERRY TEQUILA SOUR**
Corazon Ultra Tequila, sour mix & cranberry juice 11
- WEST MAIN KENTUCKY MULE**
Wellers' Reserve, Roses lime juice & Crabbies ginger beer 12
- MANHATTAN**
Woodford Reserve, Angostura orange bitters & sweet 12

After Dinner Cordials



- | | |
|-----------------------------|---|
| AMARETTO DI SARONNO | 9 |
| BAILEY'S IRISH CREAM | 7 |
| BUFFALO TRACE BOURBON CREME | 8 |
| CAMPARI MILANO | 7 |
| CHAMBORD | 9 |
| FIRE BALL (1.25 OZ) | 4 |
| DRAMBULE | 9 |
| GRAND MARNIER | 9 |
| KAHLUA | 7 |
| LICOR 43 | 7 |



House Favorites

- ESPRESSO MARTINI**
Van Gogh Espresso vodka, Kahlua and Bailey's with three espresso beans representing Health, Wealth & Happiness 12
- LEMONTINI**
Absolut Citron & Triple Sec 12
- CHOCOLATE MARTINI**
Honey vanilla vodka, Bailey's, Creme de Cocoa & a splash of Kahlua 12
- JAMES "TEA" TAVERN**
Wheatley vodka, lemonade & iced tea 8
- CARIBOU CORAZON**
Corazon tequila, Triple Sec & lime 8
- DENVER COSMOPOLITAN**
Absolut Citron, Triple Sec, Roses lime juice & cranberry juice 12
- WEST MAIN MULE**
Wheatley vodka, lime juice & ginger beer 10
- ICE HARVEST COFFEE**
Butterscotch and cinnamon Schnapps & Bailey's topped with whipped cream & cinnamon 8

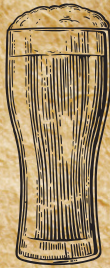
Bubbly

- MIMOSA**
Orange, cranberry or pineapple with a cherry garnish 6

Bloody Mary

- THE GENERAL'S BLOODY MARY**
Wheatley vodka, Zing Zang, olives, lemon & lime 12

Menu



Beer

ASK ABOUT OUR DRAFT DOMESTIC & CRAFT BEER SELECTIONS.

BOTTLED

- | | |
|----------------------------|------|
| BUD LIGHT | 4 |
| BUDWEISER | 4 |
| MICHELOB ULTRA | 4 |
| COORS LIGHT | 4 |
| MILLER LITE | 4 |
| YUENGLING | 4 |
| BUD LIGHT NEXT | 4 |
| CORONA EXTRA | 4.25 |
| GUINNESS | 4.75 |
| ACE PERRY CRAFT CIDER | 5 |
| STELLA ARTOIS | 5 |
| BLUE MOON | 5 |
| SAMUEL ADAMS | 5 |
| FAT TIRE | 5 |
| ORIG SIN BLACK WIDOW CIDER | 5 |
| KY BOURBON BARREL ALE | 5.75 |

BUCKET 17

An ICE COLD bucket of your choice of 5 domestic beers (excludes Samuel Adams, Stella Artois, Blue Moon, Fat Tire)

SELTZER

- | | |
|---|---|
| WHITE CLAW
Mango or Blackberry | 4 |
| HIGH NOON
Lemon, Peach, Watermelon, or Pineapple | 5 |
| NUTRL PINEAPPLE VODKA | 5 |
| RED BULL | 3 |

Wine

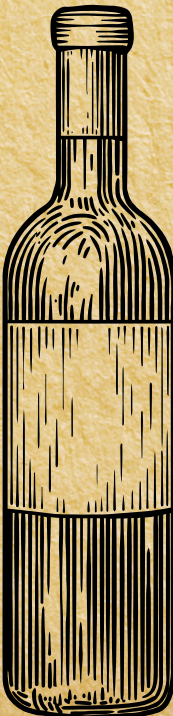
- CABERNET SAUVIGNON**
AUSTIN HOPE CABERNET (Paso Robles, CA)
CAYMUS (The Wagner Family Winery, CA)
J LOHR CABERNET (Paso Robles, CA)
- CHARDONNAY**
CAKEBREAD (Napa Valley, CA)
KENDALL JACKSON (California)
- MOSCATO**
BARTENURA MOSCATO BLUE (Italy)
DEBONNE MOSCATO-RIESLING (Madison, OH)
POQUITO (Valencia, Spain) 375ml bottle
- RED BLEND**
CONUNDRUM (The Wagner Family Winery, CA)
- ITALIAN**
LA QUERCIA MONTEPULCIANO (Italy)
- MERLOT**
DECOY (Sonoma County, CA)
- SAUVIGNON BLANC**
GEISEN (Marlborough, New Zealand)

- | GLASS | BOTTLE |
|-------|--------|
| 14 | 70 |
| - | 148 |
| 9 | 34 |
| GLASS | BOTTLE |
| 24 | 70 |
| 9 | 34 |
| GLASS | BOTTLE |
| 9 | 30 |
| 7 | 25 |
| - | 10 |
| GLASS | BOTTLE |
| 9 | 34 |
| GLASS | BOTTLE |
| 9 | 34 |
| GLASS | BOTTLE |
| 10 | 38 |
| GLASS | BOTTLE |
| 8 | 26 |



- PINOT NOIR**
CLOUDLINE (Willamette Valley, Oregon)
- ROSE**
ANGELS & COWBOYS (Sonoma County, CA)
- PINOT GRIGIO**
HOUSE PINOT GRIGIO, Minimalista (Mendoza, Argentina)
- SWEET RED**
RODEO RED (Versailles, OH)
- ZINFANDEL**
COASTAL VINE SWEET WHITE (Napa, California)
- SPARKLING**
MOET & CHANDON IMPERIAL CHAMPAGNE (France)
CODORNIU ANNA BI BRUT (Spain) 187ml bottle
- RIESLING**
DEBONNE MOSCATO-RIESLING (Madison, OH)

- | GLASS | BOTTLE |
|-------|--------|
| 11 | 34 |
| GLASS | BOTTLE |
| 8 | 28 |
| GLASS | BOTTLE |
| 8 | 28 |
| GLASS | BOTTLE |
| 6 | 24 |
| GLASS | BOTTLE |
| 7 | 26 |
| GLASS | BOTTLE |
| - | 70 |
| - | 8 |
| GLASS | BOTTLE |
| 7 | 26 |



ASK YOUR SERVER FOR OUR EXCLUSIVE BOURBON MENU

PLEASE DRINK RESPONSIBLY.