

— APPETIZERS —

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| Lobster Nachos guacamole, lemon aioli, lobster cream sauce, spicy slaw | 13 |
| House Smoked St. Louis Ribs hoisin barbecue sauce side, spicy slaw | 10 |
| Chilled Creamy Vegetable Dip toasted baguette | 8 |
| Crispy Calamari Fowler's Mill cornmeal crust, lemon zest aioli, marinara | 10 |
| Citrus Infused Ahi on Crisp Wontons chile, lime & soy sauce, wasabi aioli, chayote squash relish, micro greens | 11 |
| Pan Seared Crab Cakes lemon zest aioli, remoulade | 12 |
| Gamekeepers New England Clam Chowder | 6 |
| Soup of the Evening | 5.5 |

— LITTLE PLATES —

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| Pan Seared Tilapia garlic, tomatoes, lemon, chardonnay, basil butter, rice medley | 17 |
| Seared Beef Tenderloin "Oscar" fresh asparagus, lump blue crabmeat & bearnaise sauce, potato croquette | 20 |
| Bison Burger* with Mackenzie Creamery Goat Cheese pickled cucumbers, spicy slaw, gaufrette potatoes | 13 |
| Grilled Slovenian Sausage roasted tomato kraut, whole grain mustard sauce, potato croquette | 13 |
| Maine Lobster Tail hand mashed yukon gold potatoes with fresh dill & lobster cream sauce | 26 |

— SALADS —

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| Fresh Mozzarella & Vine Ripened Tomato Salad mesclun greens with white balsamic dressing, balsamic syrup, red onions, basil vinaigrette | 8 |
| Walnut Crusted Chevre & Poached Pear Salad mesclun greens, candied walnuts, fresh berries, walnut vinaigrette, cinnamon pear syrup | 8 |
| Crisp Iceberg Lettuce Wedge tomatoes, red onions, applewood smoked bacon, thousand island dressing | 7 |
| Mixed Greens Salad mesclun greens, diced tomatoes, shaved three cheese blend | 6 |
| Caesar Salad whole leaf romaine, hand made croutons, drizzled caesar dressing, shaved romano cheese | 6 |
| AS ENTREE , with cajun grilled chicken breast | 14 |
| AS ENTREE , with cajun grilled salmon | 16 |

Gamekeeper's Taverne was founded in 1976 with a two-fold mission: pairing imaginative food and wine with caring hospitality, comfortable surroundings and exceptional value. Corporate Chef Chris Johnson is committed to local purveyors, promoting sustainability and inspired by the seasons. Executive Chef Alonzo Norman cooks from the soul with a blend of fresh ingredients, bold flavors and refined presentations.

Tom Lutz...Proprietor

— ENTREES —

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| Whole Wheat Linguine with Shrimp & Sea Scallops fresh Ohio City Pasta, san marzano tomato sauce, fresh garlic, capers, artichoke hearts, hearts of palm, shaved romano cheese | 24/15 |
| Angel Hair Pasta sundried tomatoes, garlic, snow peas, bell peppers, romano cheese WITH SHRIMP — add 4/2.5 | 18/12 |
| Penne Pasta grilled chicken breast, basil, tomatoes, scallions, garlic, roasted peppers, romano cheese | 19/13 |
| Fresh Vegetable Linguine fresh Ohio City Pasta, olive oil, garlic, basil, seasonal fresh vegetables, shaved romano cheese...prepared vegetarian style | 18/12 |
| Pan Seared Pacific Halibut mango, carrot & fresh ginger coulis, forbidden black rice, fried spinach | 26 |
| Fire Grilled Salmon with Lobster Cream Sauce hand mashed yukon gold potatoes, grilled asparagus | 25 |
| Pan Seared Geat Lakes Walleye "Oscar" grilled asparagus, lump crabmeat, roasted red pepper bearnaise, rice medley | 24 |
| Pan Seared Ohio Raised Park Farms Chicken Breast all natural chicken stuffed with roasted tomato goat cheese spread; crispy prosciutto, basil vinaigrette drizzle, chilled tuxedo orzo & vegetable salad | 18 |
| Grilled Skirt Steak spice rubbed, seared medium rare and sliced, horseradish cream, blue cheese creamed fresh spinach with bacon, hand mashed yukon gold potatoes | 23 |
| Center Cut Filet Mignon roasted garlic butter, cabernet essence, blue cheese creamed fresh spinach with bacon, hand mashed yukon gold potatoes | 29 |
| "Taverne Cut" Angus Reserve Strip Steak thick center cut steak, roasted garlic butter, blue cheese creamed fresh spinach with bacon, hand mashed yukon gold potatoes | 28 |
| Fire Grilled House Brined Pork Tenderloin smoked gouda "low country" grits, roasted tomato kraut, peach & apricot chutney | 19 |
| South Island Elk Strip Loin Medallions pan seared medium rare, woodland mushroom sauce, hand mashed yukon gold potatoes | 33 |
| Braised Bison Short Ribs hoison cherry barbecue sauce, fresh asparagus, crispy onions, hand mashed yukon gold potatoes | 27 |

— SIDE DISHES —

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| Blue Cheese Creamed Fresh Spinach with applewood smoked bacon | 6 |
| Smoked Gouda "Low Country" Grits | 5 |
| Tuxedo Orzo Salad fresh vegetables, shaved romano cheese, balsamic vinaigrette | 5 |
| Grilled Asparagus "Oscar" lump blue crabmeat, bearnaise sauce | 7 |
| Smoked Gouda Potato Croquettes sour cream, fresh chives | 6 |
| Lobster Mashed Potatoes fresh dill & lobster cream sauce | 6 |
| Seasonal Fresh Vegetable | 4 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of eight or more.

Executive Chef: Alonzo Norman

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