# DINNER

#### TATTERSALL

GF Gluten Free Friendly V Vegetarian Menu items feature Tattersall spirits

## FOR THE TABLE

CASPIAN BREAD V olive oil, sea salt, rosemary butter 10

**TRUFFLE FRIES** *GF, V* white truffle, shaved parmesan, parsley, garlic aïoli 11

#### ∉ STEAK BITES\*

onion, mushroom, bleu cream rye whiskey glaze 19 add | spicy cajun rub SPINACH ARTICHOKE DIP vcream cheese, onions, garlic, caspian bread 16

KOREAN CAULIFLOWER *GF, V* gohchujang rubbed cauliflower, cumin, oregano, soy, ranch 12

CHEESE CURDS  $_{GF, V}$  ellsworth hand-battered white cheddar, ranch or marinara 13

### ROASTED RED PEPPER & TOMATO BISQUE *v*

 $\operatorname{cup}\ 6\ |\ \operatorname{crock}\ 8$ 

TRUIT BISOUE GF lobster stock, apple brandy, smoked trout | cup 8 | crock 11



#### TATTERSALL HOUSE SALAD GE, V

select mixed greens, cucumber, tomato, aquavit pickled red onion, toasted coconut aquavit herbcitrus vinaigrette 11

#### CHOPPED CAESAR SALAD *v*

romaine hearts, parmesan, nueske's bacon, caesar dressing 12



#### ADD ONS & DRESSINGS

add to any salad: chicken +4 | shrimp +7 | salmon +7 | steak +10 *dressing:* buttermilk ranch, blue cheese, caesar, toasted coconut aquavit herb-citrus vinaigrette

#### FRIED CHICKEN

hand-breaded boneless tenderloins, buttermilk ranch, house-made coleslaw, fries 19

#### FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 21

#### RISOTTO *GF, V*

butternut squash risotto, pickled cranberries 17 | chicken +4 | shrimp +7 | steak +10

MAINS

#### SALMON

tajin crusted filet, root vegetable hash, basil-citrus butter 23 MISO GLAZE CHICKEN

marinated chicken breast, fried rice, bell pepper miso glaze, grilled bok choy 23

RIBEYE STEAK 14 oz ribeye, galette hash brown

potatoes 36



# PIZZA

12-inch artisan crust. Substitute cauliflower crust (GF) +3

#### MARGHERITA v

red sauce, mozzarella, heirloom cherry tomatoes, basil 18 | add pepperoni +2

#### THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske's bacon 20

# HANDHELDS

Choice of kettle chips or fries. Sub cup of roasted red pepper or trout bisque, starter mixed green salad with choice of dressing, or gluten-free bun +2

#### SCONNIE BURGER

cheddar, swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aïoli, grilled pub bun  $\mid 17 \mid$  add onion strings  $+1 \mid$  sautéed mushrooms & onions  $+1 \mid$  smoked bacon +2

#### WHISKEY BURGER\*

Ð

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aïoli, grilled pub bun $18\,$ 

#### BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam, grilled sourdough 17

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 food-borne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. A 20% Service Charge will automatically be added to all parties of 13 or more.