

## -Appetizers-

- Beer Battered Onion Rings.** Hand cut and dredged in seasoned flour, then dipped in Summit beer batter. Served with our spicy mustard and ketchup. \$7
- Maple Sliders.** Mini burgers served Juicy Lucy style. Accompanied with a mountain of fried onions and jalapenos. \$9
- House Made Sausage.** Pork sausage atop a bed of roasted sweet bell peppers, Minnesota grown tomatoes and a fresh basil pesto. \$8
- BBQ Ribs.** Cooked low and slow and slathered with our sweet and spicy Texas BBQ sauce. Served with house made cole slaw. \$8
- Cheese Quesadilla.** Flour tortillas filled with pepper jack cheese, black beans, cilantro, diced tomatoes, lettuce, sour cream, and our house made guacamole. \$6  
\*add chicken or pulled pork for \$2
- Tavern Buffalo Wings.** Marinated and rubbed with our own blend of unique spices, then fried to perfection. Served with celery and choice of ranch or bleu cheese. \$8  
\*Choose one of four house made sauces  

Classic Buffalo Sauce	Maple Tavern's Sweet & Spicy BBQ
Chipotle Buffalo Sauce	Ginger-Teriyaki
- Calamari Strips.** Lightly floured and fried until tender. Served with a dipping sauce duo of citrus aioli and spicy tomato marinara. \$9
- Chicken Nachos Deconstructed.** A traditional dish of tortilla chips, chicken and cheese, served in an untraditional way. Accompanied with crisp lettuce, diced tomatoes, sour cream and house made guacamole. \$6
- Lettuce Wraps.** Crisp butter lettuce cups filled with sesame marinated chicken, sauteed bell peppers, onions, cilantro and chipotle aioli, topped with crispy won tons. \$8
- Beef Skewered Saytays.** Grilled and finished with a sweet soy glaze. Accompanied with a cool cucumber-cabbage slaw. \$9
- Beer Battered Sausage Stuffed Mushrooms.** Large button mushrooms stuffed with our house made sausage, then hand dipped in Summit beer batter and fried until golden brown. Served with a lemon aioli. \$7
- White Wine Stewed Mussels.** Fresh mussels quickly sauteed with garlic, white wine, and parsley. Served with a grilled French baguette. \$9

## -Soups-

- Tomato Basil - Beer Cheese - Soup of the Day** \$4

## -Salads-

\*add chicken for \$3

- BLT Salad.** Crispy iceberg lettuce, thick cut bacon, tomato, avocado and our bleu cheese dressing. \$7
- Classic Caesar.** Romaine lettuce, classic caesar dressing with tomato wedges, garlic croutons and parmesan. \$7 ½ \$4
- Sesame Chop Salad.** Napa cabbage, mixed greens and carrots all tossed in a sesame-soy vinaigrette, peanuts and fried won tons. \$7 ½ \$4
- Cobb Salad.** Crisp greens with tomatoes, black olives, hard boiled egg, bacon, avocado and choice of dressing. \$7
- \*Dressings include: balsamic vinaigrette, caesar, blue cheese, ranch, sesame-soy vinaigrette, french, and honey dijon*

## -Sandwiches-

*All sandwiches served with kettle chips, pickles, and fresh bakery bread*

*\*Add french fries for \$1, add soup or salad for \$2*

- Pulaski's Halfski.** Your choice of soup and either half of a sandwich or a half salad. \$8
- Grilled Pastrami.** Thinly sliced pastrami, sauteed onions, pickled jalapenos and mayo on toasted thick cut rye bread. \$8
- Pulled BBQ Pork.** House made Carolina BBQ Sauce, cole slaw and french fries, all piled high in a toasted hogie bun. \$8
- Grilled Chicken Sandwich.** Grilled chicken breast topped with thick cut bacon, smoked cheddar and roasted onions. \$8
- Turkey Club.** Roasted turkey, thinly sliced with bacon, avocado, lettuce, tomato and mayo on toasted multigrain bread. \$8
- "Philly" French Dip.** Slow roasted, thinly sliced prime rib, horseradish mayo, house made cheese sauce, sauteed onions and peppers all in a hoagie bun with natural au jus for dipping. \$9
- Grilled Three Cheese Sandwich.** White cheddar, colby and provolone cheese with sliced tomatoes on thick cut, butter toasted sourdough bread. \$7
- Jamaican Jerk Chicken Sandwich.** Jerk seasoned chicken breast topped with grilled pineapple, white cheddar, red onions and mayo on a fresh bakery bun. \$8



### -Man vs. Maple Challenge-



This 3 foot long butter toasted hogie bun is piled high with shaved prime rib, pastrami, sauteed onions and peppers, tomatoes, melted provolone cheese, french fries and cole slaw and is sure to test your courage as well as your appetite.  
\*Conquer our challenge in 45 minutes or less and get on our wall of fame.

## -Burgers-

All burgers are served with kettle chips, lettuce, tomato, pickle and a fresh bakery bun  
 \*Add french fries for \$1, add bowl of soup for \$2

- Grove Classic.** As classic as a burger should be, served with melted sharp cheddar, tomato, lettuce and mayo. \$9
- Maple Bison Burger.** Minnesota raised Bison, hand pattied, served Juicy Lucy style. \$11
- Mushroom, Ham and Swiss Burger.** Sauteed button mushrooms and garlic, sliced ham, melted swiss cheese, topped with fried onions. \$10
- BBQ Bacon Burger.** Smothered with our sweet and spicy Texas BBQ sauce, thick cut bacon, and melted cheddar cheese. \$10
- Egg & Bacon Burger.** A perfect combination of a fried egg, bacon and melted cheddar cheese, topped with pickles and fried onions. \$10
- Bison Black and Blue Burger.** Minnesota raised bison rubbed with our house blackened spice, topped with melted blue cheese and sliced red onion. \$10
- Cajun Burger.** Roasted poblano peppers, jalapenos, pepper jack cheese, and our chipotle aioli. \$9
- Portabello Burger.** A large portabello mushroom marinated in balsamic and soy then grilled. Topped off with sauteed onions and provolone cheese. \$8

## -Entrees-

- Maple Filet.** 8 oz herb and pepper crusted fillet, topped with our one of a kind maple-bourbon butter sauce. Served with garlic mashed potatoes and seasonal vegetables. \$23
- Grilled Ribeye.** 14 oz ribeye rubbed with garlic and fresh herbs. Served with garlic mashed potatoes, seasonal vegetables and natural jus. \$24
- Peppercorn Crusted Top Sirloin.** 8 oz peppercorn crusted top sirloin steak, topped with caramelized onions and mushrooms. Served with hand cut french fries, seasonal vegetables and a horseradish cream. \$17
- Pan Roasted Half Chicken.** Pan roasted boneless chicken, deglazed with white wine, lemon and sliced garlic. Served with baby red tuscan potatoes and seasonal vegetables. \$13
- Maple Tavern's Fish and Chips.** Hand dipped Atlantic cod in Summit beer batter, fried until golden brown. Served with our hand cut fries and house made tartar sauce. \$12
- BBQ Pork Ribs.** Slow cooked and generously brushed with our sweet and spicy Texas BBQ sauce. Served with our hand cut french fries and house made cole slaw. Half Rack \$15  
Full Rack \$20
- Apple Glazed Pork Chops.** Grilled apple cider marinated pork chops, maple glazed bacon and a natural pork jus. Served with tuscan potatoes, seasonal vegetables. \$15
- Jambalaya.** A southern favorite right here in the Grove! Classic ingredients of peppers, onions, tomatoes, andouille sausage, chicken all stewed together and served over jasmine rice. \$12
- Parmesan Breaded Walleye.** A Minnesota tradition, pan fried parmesan breaded Walleye. Served with garlic mashed potatoes, seasonal vegetables, and a sun dried tomato and almond butter. \$14

## -Pasta-

- Tavern Mac and Cheese.** Baby penne pasta in a house made three cheese cream sauce, topped off with toasted bread crumbs, lemon zest and chopped parsley. \$10
- Roasted Tomato Penne.** Sauteed onions, peppers and our house made sausage, with roasted plum tomatoes, basil-marinara sauce, topped with parmesan cheese. \$12
- Fettuccine Carbonara.** Chopped apple wood smoked bacon, caramelized onions and peas all tossed with a creamy carbonara sauce and a touch of nutmeg. \$12
- Spinach Linguine.** Sauteed roasted peppers, wild mushrooms, and broccoli tossed with a fresh herb and garlic olive oil. \$12
- Cheese Ravioli.** Cheese filled pasta simmered in our tomato basil sauce and topped with parmesan cheese. \$12

## -Dessert-

- Apple Crostada.** Sliced granny smith apples in a almond pastry served with caramel sauce and vanilla bean ice cream. \$6
- Orange Chocolate Cake.** Orange soaked chocolate cake served with chocolate sauce and marinated figs. \$7
- Frangelico Waffles and Ice Cream.** Homemade waffles paired with vanilla ice cream, chocolate sauce and toasted hazelnuts. \$6
- Maple Tavern's Root Beer "Float".** Toasted homemade banana bread, root beer ice cream, sugar glazed pecans. \$7

## -Brunch Buffet- \$12

\*Short stack served to all buffet customers with our Maple Tavern Syrup

- Eggs Benedict
- Cheddar hash browns, regular hash browns
- Maple Bacon, Bacon
- Sausage
- Homemade biscuits and sausage gravy
- Home fries
- Grilled vegetables
- pastrami hash
- Live Egg station
- Waffle Station

## -Kids Menu-

- Grilled Cheese
- Kid Burger
- Fried Mac and Cheese
- Fish and Chips
- Chicken Fingers