

Tavern

in the village

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prairie village, ks 66208
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executive chef - lon froneberger

STARTERS

CALAMARI

crispy fried calamari with banana pepper.
served with chipotle aioli 8

HUMMUS

with kalamata olives, tomatoes, feta and
toasted pita 7

GRILLED BABY BRIE

with apples, almonds, rosemary honey &
toasted baguette 8

FAJITA STEAK SLIDERS

ancho seared beef tenderloin with roasted red
peppers and queso fresco 9

SPICY AHI "TACOS"

bibb lettuce cups, nappa slaw,
avocado, sweet & sour vinaigrette 11

TAVERN CHICKEN NACHOS

baked with black beans, spicy chicken, roasted
corn, pico de gallo & goat cheese fondue 8

CHILI SEARED JUMBO SHRIMP

with green chili cheddar grit cake and bbq
butter sauce 12

JUMBO LUMP CRAB CAKE

maryland style with mustard mayo 13

BBQ CHICKEN SLIDERS

topped with crispy fried onions 7

SOUPS & SALADS

SOUP OF THE MOMENT

served with warm bread 5

MEXICAN STYLE CHICKEN SOUP

topped with avocado & tortilla chips 5

ASIAN TUNA SALAD *

seared rare tuna, nappa cabbage, mango,
edamame, avocado, red pepper & sesame citrus
vinaigrette & wonton strips 12

SANTA FE CHICKEN SALAD

grilled seasoned chicken breast, mixed greens,
black beans, charred corn salsa, queso fresco,
avocado, bacon with chili-lime vinaigrette and crisp
tortilla strips 10

TRADITIONAL CAESAR SALAD

shaved grana parmesan & croutons 7

TAVERN SALAD

mix greens, feta, sun-dried cranberries,
roasted pumpkin seeds with house
rosemary-basil vinaigrette 7

TAVERN WEDGE

smoked bacon, chopped tomatoes,
house bleu cheese, crispy fried onions 7

add chicken for 3
add filet*, salmon* or shrimp for 8

MAINS

add tavern, caesar or wedge salad for 3

GRILLED PORK PORTERHOUSE *

served with andouille cheddar hash and grilled
asparagus 19

1/2 ROTISSERIE CHICKEN

garlic & fresh herbs, whipped potatoes and
lemon-pepper green beans 13

FRESH GRILLED SALMON *

with lemon butter sauce & fried capers, whipped
potatoes & sauteed spinach 18

FRESH CATCH OF DAY *

prepared daily by chef mkt

FILET MIGNON *

with veal reduction, whipped potatoes &
grilled asparagus 26

KANSAS CITY STRIP *

with whipped potatoes, lemon-pepper
green beans 28

PENNE PASTA

with fresh tomatoes, garlic, basil, kalamata olives,
asparagus, feta cheese, red pepper flakes & fresh
lemon wheels 12 with chicken 15 with shrimp 19

CREOLE CHICKEN & SHRIMP PASTA

fettuccini pasta, andouille sausage, onion &
peppers in a spicy tomato sauce 15

HAND HELDS

all hand helds are served with french fries

PORTOBELLO MELT

with roasted red pepper & melted brie 9

TAVERN BURGER *

our own recipe, topped with cheddar cheese,
bacon, lettuce, tomato & red onion 9

TURKEY CROISSANT WITH APPLES

melted brie with honey mustard 8

MARKET FISH SANDWICH *

preparation depends on fresh fish selection 9

GRILLED BEEF TENDERLOIN *

with roasted red peppers, chunky bleu cheese
dressing & arugula on potato onion hoagie 11

CHICKEN TACOS

crisp flour tortillas, pepper jack cheese, roasted
corn pico de gallo, chipotle sour cream served with
black beans & chili-lime slaw 8

GRILLED CHICKEN BREAST

avocado, bacon, & melted provolone 9

SIDES

SAUTEED SPINACH WITH SHALLOTS & GARLIC 5

LEMON-PEPPER GREEN BEANS 4

CHEDDAR ANDOUILLE HASH 6

GRILLED OR STEAMED ASPARAGUS 5

WHIPPED POTATOES 4

MAC & CHEESE 5

FRENCH FRIES 3

BLACK BEANS 4

HOUSE ROLLS WITH SALTED BUTTER 3

HOMEMADE DESSERTS

FRESH SEASONAL BERRIES

with crème anglaise 8

PEACH COBBLER

gooey cake baked around cinnamon peaches
topped with vanilla ice cream & caramel drizzle 7

HOMEMADE BUTTERFINGER CHEESECAKE 7

TAVERN BROWNIE TOWER

with warm peanut butter caramel sauce and
vanilla ice cream 7

CINNAMON SUGARCOATED DONUTS

made to order & served with a vanilla
custard dipping sauce 5