



TAVERN

AT MIDWAY GOLF | GAMES | EVENTS

SHARE OR NOT

PLOUGHMANS CHARCUTERIE TRAY

An assortment of meat and cheeses with accompaniments 14.00

BARBEQUE DISCO FRIES

Seasoned Sweet Potato Waffle Fries, Green Chile Beer Queso, Wilted Greens, Barbeque Pork Steak, TAVERN Sauce, Pickled Red Onion, Cilantro 15.00

STEAK & FRITES DISCO FRIES

Seasoned Fries, Umami Aioli, Wilted Greens, Brown Sugar Spice Rubbed & Seared Steak, Green Chili Harissa, Goat Cheese, Pickled Red Onions, Cilantro 16.00
ADD: Soft Fried Egg 1.50

TAVERN NACHOS

Seasoned Tortilla Chips, Green Chili Beer Queso, White Cheddar Cheese, Shaved Cabbage, Baja Sauce, Salsa Fresca, Guacamole, Blistered Jalapeño, Cilantro, Choice of Marinated Grilled Chicken Breast OR Seasoned Ground Beef 15.00
Substitute Seared Steak 3.00
No Meat 12.00

'HOT' CANDIED BACON DEVILED EGGS

Six each, Creamy, Zesty Herb Filled Hard Cooked Eggs topped with Radish, Candied Spicy Bacon & Parsley. Served with Pickled Vegetables & Everything Crostini 8.00

WARM SOFT PRETZEL BITES

Salted with Choice of One Sauce, Green Chile Beer Queso Sauce, Pub Cheese Spread or Whole-Grain Honey Mustard 10.00

TORTILLA CHIPS & DIPS

Seasoned Corn Tortilla Chips with Green Chili Beer Queso Sauce, Salsa Fresca & Guacamole 9.00

BACON PUB CHEESE FRITTERS

Six each Panko Breaded, Hand Rolled Balls of Cheddar & Cream Cheeses with Bacon & Horseradish. With Whole-Grain Honey Mustard Dressing 11.00

WARM CHEESY BAJA CORN DIP

Green Chili Beer Queso, White Cheddar Cheese, Seasoned Roasted Sweet Corn, Baja Sauce & Parmesan Cheese. With Seasoned Tortilla Chips 12.00

CHICKEN TENDERLOINS

Three each, Buttermilk Brined & Breaded Chicken Tenderloins, with Choice of One Sauce; Buttermilk Ranch, Green Chili Harissa, TAVERN Sauce, Cayenne Butter Sauce, Some Heat Show-Me Barbeque Sauce or Whole-Grain Honey Mustard 10.00

MIDWAY SMASHBURGER SLIDERS

Three each, Seasoned Angus Patties Griddled with Yellow Onion, Mustard & White American Cheese on Butter Toasted Buns, Umami Aioli & Pickles
Par-Singles 11.00 / Bogey-Doubles 17.00

SALADS

DRESSING: Whole-Grain Honey Mustard, Buttermilk Ranch, Creamy Blue Cheese, Balsamic Vinaigrette

SALAD ADD ONS

SEARED STEAK 8.00
BARBEQUED PORK STEAK 7.00
HARD COOKED EGG 1.50
THICK SLICED BACON 3.50
MARINATED GRILLED CHICKEN BREAST 6.00
TWO BUTTERMILK FRIED CHICKEN TENDERS 6.00

GARDEN SALAD


Romaine & Mixed Baby Lettuces, Pickled Red Onion, Cucumber, Tomato, Radish, Carrot, Parmesan Cheese, Croutons 6.00 / 9.00

TOSSED CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons 6.00 / 9.00

SPINACH APPLE SALAD

Baby Spinach, Flame Roasted Fuji Apples, Goat Cheese, Candied Walnuts, Dried Cranberries, Whole-Grain Honey Mustard Dressing 9.00

 = SPICY

TACOS

Three Grilled Flour Tortillas or Substitute Bed of Mixed Baby Greens

BAJA FISH TACOS

Shaved Cabbage, Battered Fried Cod, Baja Sauce, Salsa Fresca with Guacamole, Fresh Lime, Blistered Jalapeño 13.00

FRIED HOT OR NOT CHICKEN TACOS

Lettuce, Ranch, Buttermilk Brined & Dredged Chicken Tenderloins, Cayenne-Butter Sauce, White Cheddar Cheese, Pickled Red Onion, Parsley, with Pickled Vegetables, Blistered Jalapeño 13.00

GRINGO TACOS

Flour Tortillas, Seasoned Ground Beef, Queso Sauce, Romaine lettuce, White Cheddar, Cayenne-Butter Sauce, Salsa Fresca, Cilantro with Guacamole, Blistered Jalapeño 12.00



TAVERN SPECIALTIES

TAVERN MAC & CHEESE

Trottole Pasta, Garlic Cream Sauce, Swiss & White Cheddar Cheeses with Buttery Panko Parmesan Topping & Parsley 9.00

ADD: SEARED STEAK BITES 8.00

BARBEQUED PORK STEAK 7.00

THICK SLICED BACON 3.50

MARINATED GRILLED CHICKEN BREAST 6.00

TWO BUTTERMILK FRIED CHICKEN TENDERS 6.00

ADD CAYENNE-BUTTER SAUCE 1.50

FISH & CHIPS

Two Lightly Battered & Fried Cod Filets & Seasoned Fries with House-Made Tartar Sauce, Lemon, Malt Vinegar 16.00

ADD Whole-Grain Mustard & Black Pepper Coleslaw 3.00

FEATURE SOUP

Please inquire about what featured Soup is currently available 9.00

FEATURED ENTREES

Please Inquire about preparations that may be available after 4:00 PM

and SIDES SUCH

GUACAMOLE 5oz 4.00

SEASONED CORN TORTILLA CHIPS 3.00

SEASONED FRIES 3.00

ADD SAUCES 1.50 each

PICKLED VEGETABLES 3.00

WHOLE-GRAIN MUSTARD & BLACK PEPPER SLAW 3.00

BAJA CORN

Seasoned Roasted Sweet Corn, Baja Sauce, Parmesan Cheese, Cilantro 6.00

SWEET POTATO WAFFLE FRIES 6.00

ADD SAUCES 1.50 each

SIDE MAC & CHEESE

Trottole Pasta, Garlic Cream Sauce, Swiss & White Cheddar Cheeses with Buttery Panko Parmesan Topping 6.00

SIDE FEATURE SOUP

Please inquire about what featured Soup might be available today 6.00

GET A GRIP

Served with Choice of Side

Seasoned Fries, Seasoned Tortilla Chips, Pickled Vegetables, Whole-Grain Black Pepper Slaw

Substitute Premium Side 3.00

Sweet Potato Waffle Fries, Side Mac & Cheese, Roasted Baja Corn, Small Garden Salad, Small Caesar Salad, Side of Feature Soup

WEEKDAY SANDWICH FEATURE

Available Monday through Thursday - Day & Evening
Please Inquire about our current offering

GRILLED CHICKEN

Butter Toasted Bun, Green Chili Harissa, Mayonnaise, Marinated Grilled Chicken Breast, Goat Cheese, Baby Greens, Sliced Tomato, Pickled Red Onion 13.00

SHOW-ME BURGER

Butter Toasted Bun, Char-Grilled 7 oz Angus Beef Patty with House-Steak Seasoning, 'Some Heat' Show Me Barbeque Sauce, White American Cheese, Pickles, Straw Onions 15.00

ADD Thick Sliced Bacon 3.50

Blistered Jalapeño 1.50

TAVERN CHEESEBURGER

Butter Toasted Bun, Char-Grilled 7 oz Angus Beef Patty with House-Steak Seasoning, TAVERN Sauce, Baby Greens, Pickles, Pickled Red Onion 15.00

Choice of Cheese: Cheddar, Pub Cheese Spread, Provolone, White American

ADD: Thick Sliced Bacon 3.50

Soft Fried Egg 1.50

Blistered Jalapeño 1.50

Straw Onions 2.00

FEATURE BURGER

Please Inquire about our Current Preparation

ON THE SWEET SIDE

WARM SOFT PRETZEL BITES

Cinnamon-Sugar Dusted with Caramel Sauce, Sweet Whipped Topping 10.00

THREE CHOCOLATE CHIP COOKIES 6.00

DARK CHOCOLATE BROWNIE

Warm with Vanilla Ice Cream, Mocha Hot Fudge Sauce, Sweet Whipped Topping 9.00

WARM IRISH COFFEE BREAD PUDDING

Brioche Bread Pudding flavored with Irish Whiskey, Coffee & Irish Cream served with Vanilla Ice Cream, Caramel Sauce, Sweet Whipped Topping 9.50

GOLF BAY PARTY PACKS

No Substitutions

PAR THREE, TACO TRIO 36

Three each Baja Fish Tacos, Three each Hot or Not Fried Chicken Tacos, Three each Gringo Tacos

FRONT 9, SLIDER PACK 31

Nine each, Single Midway Smashburger Sliders

BEGINNER SET 36

Six each, Buttermilk Chicken Tenderloins, with Buttermilk Ranch, Show Me Barbeque Sauce, Whole-Grain Honey Mustard.

Twelve each, Pretzel Bites with Two Queso Sauces

Six each, 'Hot' Candied Bacon Deviled Eggs

*20% Gratuity added on groups of 8 or more | *\$2.50 per guest added for all outside desserts | *\$25.00 Corkage fee per bottle

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.