

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 13.00

ON THE SWEET SIDE

SWEET 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

SCOOP OF VANILLA ICE CREAM

with Sweet Whipped Topping 2.00
ADD: MOCHA HOT FUDGE 1.50
CARMEL SAUCE 1.50

*\$2.50 per guest added for all outside desserts

GOLF BAY PARTY PACKS

NO SUBSTITUTIONS OR ALTERATIONS

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

© US Foods Menu 2024 (4817857)

*20% Gratuity added on groups of 8 or more | *3% Surcharge on Credit Card Purchases | *\$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.

SIDES AND SUCH

GUACAMOLE 2.25

SIDE STRAW ONIONS 6.00

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

SAUTEED GREEN BEANS

Petite Green Beans, Lemon-Black Pepper Butter, Toasted Panko & Parmesan Cheese 4.00



TAVERN

AT **MIDWAY** GOLF | GAMES | EVENTS

5500 W Van Horn Tavern Rd,

Columbia, MO 65203

(573) 445-8100



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, White Cheddar, Wilted Greens, Barbecue Pulled Pork, 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 Pulled-Pork or Seasoned Ground Beef 15.00
Substitute: Grilled Chicken Breast 1.00
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

SALADS

SALAD ADD ONS

SEARED STEAK BITES 8.00
PULLED PORK 5.00
HARD COOKED EGG 1.50
TWO SLICES THICK BACON 3.50
MARINATED GRILLED CHICKEN BREAST 6.00
TWO BUTTERMILK FRIED CHICKEN TENDERS 6.00

WARM SOFT PRETZEL BITES

Salted with Choice of One Sauce: Ranch, Green Chili Beer Queso or Whole-Grain Honey Mustard 10.00

TORTILLA CHIPS & DIPS

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

BACON PUB CHEESE FRITTERS

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

WARM CHEESY BAJA CORN DIP

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

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

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

TAVERN SPECIALTIES

TAVERN MAC & CHEESE

Trottole Pasta, Garlic Cream Sauce, Swiss & White Cheddar Cheeses with Toasted Panko Parmesan Topping & Parsley 9.00
ADD: SEARED STEAK BITES 8.00
BARBEQUE PULLED PORK 5.00
TWO SLICES THICK BACON 3.50
MARINATED GRILLED CHICKEN BREAST 6.00
TWO BUTTERMILK FRIED CHICKEN TENDERS 6.00
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-GRAN MUSTARD SLAW 3.00
BATTERED FISH FILLET 6.50

TAVERN RANCH STEAK

RUTH FAMILY FARMS Marinated 10 oz. Prime C.A.B. Char-Grilled Steak with Horseradish Garlic Rosemary Butter, Balsamic Glaze, Straw Onions, Sauteed Lemon-Parmesan Green Beans, Crushed Potatoes 24.00

PAN ROASTED SALMON

Seasoned 6 oz. Faroe Island Salmon Filet, Lemon Zest & Black Pepper Butter, with Wilted Spinach, TAVERN Mac & Cheese 24.00

FEATURED SOUP

Please inquire about what our Current Preparation is 5.00 / 8.00
ADD Bread 1.50



GET A GRIP

Served with Choice of Side: Seasoned Fries, Seasoned Tortilla Chips, Pickled Vegetables, Whole-Grain Black Pepper Slaw | Substitute Cup of Soup 2.00

Substitute Premium Side 3.00

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

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

GRILLED CHICKEN BREAST SANDWICH

Butter Toasted Bun, Mayonnaise, Green Chili Harissa, Marinated Grilled Chicken Breast, Goat Cheese, Baby Greens, Tomato, Pickled Red Onion 13.50

CRISPY CHICKEN TENDER SANDWICH

Butter Toasted Bun, TAVERN Sauce, Two Buttermilk Fried Chicken Tenders, Whole-Grain Mustard Slaw, Pickles 13.50
W/ CAYENNE BUTTER SAUCE 1.50
W/ BARBEQUE SAUCE 1.50

BARBEQUE PULLED PORK SANDWICH

Butter Toasted Bun, Pulled Pork with BBQ Mop Sauce, Some Heat Show-me Barbeque Sauce, Slaw, Straw Onions, Pickles 14.00

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

FEATURE BURGER Please Inquire about our Current Preparation

