

RAIDERS TAVERN & GRILL

LUNCH/DINNER

APPS

Chicken Wings GF choice of buffalo style, with homemade ranch or blue cheese or parmesan-garlic style	\$12
Chicken Tenders homemade ranch dressing or blue cheese	\$12
Sliders angus beef, caramelized onions, cheddar cheese, pickles	\$11
Cheese Quesadilla salsa, sour cream, guacamole Add Chicken	\$10 \$3
Warm Pretzel Bites creamy dijon mustard & cheddar cheese sauce	\$8
Spicy Fried Pickles crispy beer battered chips, cajun aioli	\$8
Hot Spinach & Artichoke Dip mozzarella, creamy cheese-garlic sauce, crispy pita chips	\$12
Loaded Potato Skins GF cheddar cheese, bacon, green onion, sour cream	\$10
Baked Stuffed Fresh Jalapenos GF cheddar cheese, bacon, lime-cilantro crema	\$10
Shrimp Cocktail GF poached tiger shrimp, cocktail sauce	\$15
Fried Shrimp & French Fries tartar sauce	\$13
Steamed Clams manila clams, garlic, pear tomatoes, white wine, grilled focaccia crostini	\$13

SOUP/SALAD

Clam Chowder new england style	\$10
Caesar Salad crisp romaine, parmesan cheese creamy garlic dressing, croutons Add Chicken	\$10 \$3
Chef's Salad iceberg lettuce, roasted ham & turkey, cheddar cheese, swiss cheese, red onion, pear tomatoes, hard boiled egg, choice of dressing	\$13
Asian Chicken Salad 🍗 grilled chicken breast, shredded cabbage, peanuts, ginger-soy dressing	\$13
Dinner Salad GF crisp romaine, cucumber, pear tomatoes, choice of dressing	\$6

SANDWICHES

Prime Rib French Dip provolone cheese, hoagie roll, au jus	\$16
California Club roasted ham & turkey, bacon, swiss cheese, lettuce, tomato, avocado, choice of bread	\$12
Skinny Chicken Wrap grilled lime marinated chicken, lettuce, avocado, pico de gallo, cotija cheese, chipotle ranch, spinach tortilla	\$13
Crispy Fried Chicken Sandwich crispy chicken breast, smoky honey-dijon mustard sauce, pickles, potato bun	\$12
Pulled Pork Sandwich coleslaw, bbq sauce, potato bun	\$14
Philly Cheesesteak caramelized bell peppers & onions, provolone cheese, hoagie roll	\$15

Tavern Cheeseburger* \$13
10 oz. angus beef burger on a brioche bun
or 8 oz. bison burger on a brioche bun
or 6 oz. beyond meat burger on a vegan bun

or sub 5 oz. grilled chicken breast

lettuce, onion, tomato

Add \$2
fried egg, avocado or bacon

BBQ
coleslaw, jalapeno cornbread, bbq baked beans
sweet or spicy bbq sauce

St. Louis Ribs GF ½ rack	\$18
full rack	\$29
Brisket GF	\$18
Pulled Pork GF	\$16

SIDES

French Fries	\$5
Garlic Fries	\$5
Sweet Potato Fries	\$5
Beer Battered Onion Rings	\$6
Cheese Bread	\$4
Grilled Asparagus GF	\$5
Buttery Mashed Potato Puree GF	\$5

PASTAS

Rigatoni Ragu braised short rib, san marzano tomatoes, parmesan cheese	\$19
Shrimp Linguini jumbo shrimp, spinach, sun-dried tomato pesto, garlic cream sauce	\$21
Spaghetti Carbonara pancetta, egg yolk, creamy parmesan cheese sauce	\$18
Vegan Spaghetti & Meatballs 🌱 beyond burger meatballs, pomodoro sauce, basil, evoo	\$18

ENTREES

Filet Mignon* GF grilled 6 oz. tenderloin, bordelaise sauce, buttery mashed potato puree, asparagus	\$32
Ribeye* GF grilled 10 oz. ribeye, bordelaise sauce, buttery mashed potato puree, asparagus	\$35
Braised Short Rib natural sauce buttery mashed potato puree, asparagus,	\$29
Wagyu Skirt Steak* GF grilled 10 oz. wagyu skirt steak, bordelaise sauce, buttery mashed potato puree, asparagus	\$35
Roasted Herb Chicken GF pan roasted half chicken, smashed fingerling potatoes, roasted brussels sprouts, thyme jus	\$22
Seared Salmon* shimeji mushrooms, bok-choy, edamame, rice vinegar-soy glaze, furikake	\$25
Steamed Crab Legs GF 1.5 lb. opilio crab, clarified butter	MRKT
Cajun Shrimp & Grits GF pan roasted jumbo shrimp, lemon, garlic, creamy grits	\$25
Fish & Chips beer battered cod, tartar sauce, french fries, malt vinegar	\$21

STREET TACOS*

soft corn or flour tortillas, shredded cabbage, onion, cilantro, cotija cheese,
lime-cilantro crema, pico de gallo

chicken	\$13
beef	\$15
shrimp	\$16

PIZZA

12" stone fired
san marzano tomato sauce, parmesan & mozzarella cheese, evoo

Cheese	\$11
Pepperoni	\$12
Sausage & Peppers	\$13
Veggie	\$12

DESSERTS

Fresh Baked Chocolate Chip Cookies 🍪	\$6
Homemade Brownie 🍪 caramel & chocolate drizzle	\$8
Bread Pudding warm caramel bread pudding	\$9
Strawberry Shortcake fresh strawberries, whipped cream	\$10
Milkshake GF vanilla, chocolate or strawberry	\$10

GF Gluten Free 🍪 Contains Nuts 🌿 Vegan

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.