



**3960 Broadview Rd.
Richfield
330.659.0610**

Appetizers

Jumbo Shrimp Cocktail Large jumbo shrimp, served with cocktail sauce. 11

The Richfield Hot Sampler Deep fried jumbo shrimp, mushrooms, zucchini and pickles served with cocktail sauce and ranch. 9

The Taverne Cold Sampler Jumbo shrimp, snow crab legs and sea scallops, served with cocktail sauce, drawn butter and lemon. 11

Quesadillas Crispy flour tortillas, stuffed with diced tomatoes, onions, black olives and shredded cheddar cheese, served with guacamole, sour cream and salsa with choice of chicken or shrimp. 9

Jumbo Chicken Wings Fresh chicken wings tossed with your choice of hot, mild, honey mustard, Texas Ranch or BBQ sauce celery and bleu cheese included. 9

BBQ Pork Sliders Three mini sandwiches with a side of cole slaw. 9

Mediterranean Calamari Tender calamari rings lightly breaded and sauteed in olive oil and garlic. Topped with sauteed green peppers, onions and tomatoes with sweet thai chili sauce. 9

Jalapeño Poppers Jalapeño peppers stuffed with cheese, battered and fried. 8

Phil's Peppers Assorted peppers sliced & sauteed with Tsa Tsi Ki sauce. 6

Taverne Jumbo Salad Specialties

The Taverne Grilled steak, chicken or shrimp served over a bed of mixed greens, topped with croutons, tomatoes, cucumbers, red onions and shredded cheddar cheese. 9

Caesar Fresh romaine lettuce tossed with romano cheese, seasoned croutons and caesar dressing. 8 Add chicken. 3

The Santa Fe Large tortilla bowl filled with lettuce, topped with diced tomatoes, cucumbers, black olives, spicy ground beef and colby jack cheese. Served with guacamole, salsa and sour cream. 9

The Mediterranean Sliced tomatoes, provolone cheese and red onions served layered and topped with kalamata olives and our home made italian dressing. 8

Spinach Fresh spinach leaves with sliced mushrooms and seasoned croutons served with home made hot bacon dressing. 7

The Greek Mixed greens topped with diced tomatoes, onions, green peppers, kalamata olives, feta cheese and our own greek dressing. 8

Antipasto Salad Mixed greens topped with cubed salami, honey ham, swiss and cheddar cheeses, black olives and our italian dressing. 9

Chef Mixed greens topped with julienned honey ham, smoked turkey, swiss and american cheeses, garnished with hard boiled eggs, tomatoes and cucumbers. Served with your choice of dressing. 9

Soup du jour We make all of our distinctly original soups daily. Please inquire with your server. Cup 3 or Bowl 5

Taverne Sandwich Specialties

Char-Broiled Chicken Breast 9

The Jumbo Burger Full half pound * 8

The Ribeye Steak Shaved and piled high. Topped with sauteed onions and mushrooms. * 11

Breaded Walleye Deep fried to a golden brown and served on a grilled french sub bun. 11

BBQ Beef Brisket Slowly smoked to perfection. 11

No Charge Toppings: Lettuce, Tomatoes, Onions, Pickles, Relish and Salsa

Additional Toppings: American, Swiss, Provolone, Cheddar, Feta, Colby Jack, Dry Bleu Cheese, Bacon, Sauteed Onions, Sauteed Mushrooms and Sauteed Green Peppers 1.00 each

Taverne Classic Sandwiches

Classic Corned Beef Lean corned beef with swiss cheese on rye bread. 9

The Taverne Reuben Lean corned beef piled high with sauerkraut, swiss cheese and thousand island dressing served on grilled rye. 10

The New Yorker Lean corned beef, swiss cheese, thousand island and cole slaw served on deli rye bread. 9

Hot Pastrami Well seasoned pastrami served with swiss cheese on deli rye. 9

The Philadelphian Hot pastrami, swiss cheese, thousand island and cole slaw served on deli rye. 9

Pastrami Reuben Hot pastrami, swiss cheese, sauerkraut and thousand island dressing, served on grilled deli rye. 10

Taverne Triple Decker Club Honey ham, smoked turkey, bacon, swiss, american cheese, lettuce, tomato and mayonnaise served on your choice of toasted bread. 9

BBQ Pork Our slow cooked smoked pork, stacked on a grilled kaiser roll. 9

Gyro Grilled lamb with diced onions, tomatoes & lettuce and homemade Tza Tsi Ki sauce on grilled pita bread. 9

Taverne Wraps

Buffalo Chicken Flour tortilla stuffed with a seasoned grilled chicken breast, diced tomatoes, lettuce, cheddar cheese and ranch. 10

Cheeseburger Wrap Flour tortilla stuffed with seasoned ground beef, cheddar cheese, diced tomatoes, red onions and honey BBQ sauce. 9

The Veggie Wrap Sauteed vegetables and our own italian dressing. 9

All above items are served with kettle chips

Taverne Beef and Steaks *

The Filet a Poivre Grilled and sauteed in a blanket of cracked peppercorn sauce.
6 oz. Queen Cut 22 or 8 oz. King Cut 25

The New York Strip Hearty 12 ounces of a finely marbled and aged steak, cooked to your desired temperature. 23

Prime Rib Au Jus Very slowly roasted to insure the juiciest flavor. (Fri & Sat only)
Queen Cut 12 oz. 21 or King Cut 1 lb. 24

The Taverne Flat Iron Steak A well marinated flank steak seared on the grill and served in a teriyaki demi-glaze. 19

Steak Louie One full pound of lean ground beef steak topped with sauteed onions, mushroom, green peppers and tomatoes. 14

Southwest Beef Brisket Smoked slowly to ensure tenderness and sliced. 18

Fajitas Your choice of chicken, shrimp or beef. Served on a sizzling platter with salsa, guacamole, sour cream, shredded colby jack cheese, chopped lettuce and warm flour tortillas. 17
Additional meat selection 4 ea

Pork Chop 12 oz. French cut charbroiled and lightly seasoned. * 19

Taverne Chicken and Veal Favorites

Chicken Provencal Two char-broiled chicken breasts, smothered with sauteed mushrooms, onions, green peppers and topped with melted provolone. 14

Chicken or Veal Parmigiana Breaded and sauteed topped with romano and provolone cheeses, tomatoes and marinara sauce, served with angel hair pasta. 15

Chickenschnitzel or Weinerschnitzel Very traditional German dishes breaded and sauteed in a light butter, garlic, and wine sauce. 15

Chicken Melanese Lightly breaded sauteed chicken breast topped with provolone and a marsala mushroom sauce. 16

Taverne Seafood Dishes *

Fresh Broiled Salmon Broiled in a light wine and lemon sauce. 19

Orange Roughy New Zealand roughy broiled and seasoned with a chablis and lemon sauce. 19

Fresh Lake Walleye Sauteed or broiled and topped with Nina butter sauce. 19

Fried or Sauteed Jumbo Shrimp Cantina shrimp served with cocktail and tarter sauces. 16

Sauteed Sea Scallops East Coast scallops, sauteed in butter, garlic and paprika. 21

Pasta and Additional Taverne Favorites

Shrimp or Chicken Oglio Sauteed shrimp or chicken, green peppers, onions and tomatoes tossed with angel hair pasta in a garlic, parmesan and olive oil base. 15 Combination add 4

Linguini Alfredo Linguini tossed in a home made alfredo sauce with romano cheese. 14
Add Chicken or Shrimp 4

All above entrees are served with soup or salad, vegetable and choice of potato (potato not included with pasta dishes)

Side Dishes 3.00

Tossed salad with choice of dressing	Cole Slaw
Vegetable of the Day	Garlic Mashed Potatoes
Onion Rings	Baked Potato
French Fries	Rice Pilaf

Our salad dressing choices are: House Italian, Vinaigrette, Bleu Cheese, Ranch, French, Thousand Island, Lite Italian

For Our Guests 12 And Under, Your Choice. 4.95

Chicken Fingers Fried until golden brown and served with fries

Penne Pasta Topped with our home made marinara sauce

Macaroni and Cheese

Mini Hot Dogs 2 mini beef franks served with fries

Pork Sliders 2 mini slow roasted BBQ pork sandwiches served with fries

Hamburger or Cheese Burger 1/4 pound all beef burger served with fries *

Grilled Cheese Your choice of cheese served with fries

Shrimp Basket Mini breaded and deep fried shrimp served with fries

All children's entrees are served with a Chocolate Sundae or Ice Cream



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www.TaverneRichfield.com

* These items are served raw or under cooked, or contain (may contain) raw or under cooked ingredients.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness.