

Burgers

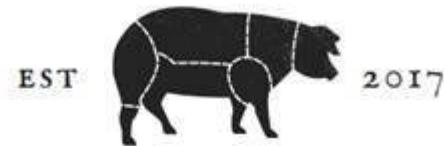
Half-pound locally-sourced fresh special blend brisket & chuck beef patty on a Mazzone's Bakery Kaiser roll served with fries & lettuce/ tomato/ red onion. Substitute a quarter-pound vegan Beyond Beast Burger patty for 2.

- ***Signature Burger**- homemade hickory-smoked bacon, fried egg, fontina cheese, garlic-rosemary spread **13**
- ***Black River Burger**- fontina cheese, red onion-bacon marmalade, grilled figs, ham **12**
- ***Classic Burger** - provolone, Swiss, cheddar, or America's cheese **10**
- ***South Beach Burger**- lettuce wrapped burger, provolone, marinated artichokes & tomatoes **11**
- ***Steakhouse Burger** – sautéed assorted mushrooms, sautéed onions, Swiss **12**
- ***El Scorcho Burger**– spicy, America's cheese, sautéed banana peppers, Romano-ranch-peppercorn sauce, Sriracha chili drizzle **12** *We listen to a lot of Weezer in the kitchen.*

Entrees

- Fried Lake Erie Perch**- potato-panko crust, Old Bay seasoning, sidewinder fries, sunflower-poppy seed slaw, remoulade tartar sauce **21** *Some guests may find Old Bay seasoning spicy.*
- Shrimp Linguine**- sautéed shrimp, spinach, marinated artichokes, garlic, lemon, butter, De Cecco linguine **19**
- ***Troon Fit Tuna**– rare grilled sashimi-grade tuna, zucchini/ carrot “noodles,” red onion, eggplant, fennel, olives, white wine, sundried tomatoes, tomato-basil sauce, pesto **21**
- ***Smoked Fred Flintstone Long Bone Pork Rib Chop**- 16oz house-cut/ hickory smoked/ grilled, homemade bacon/shaved Brussels sprout/Yukon Gold potato hash, roasted peach BBQ sauce **20** *Hand-cut with the belly meat attached to the bone. This is not a lean cut of pork.*
- ***Steak Sinatra**- 10oz grilled flatiron steak, roasted banana peppers/ eggplant/ zucchini/ red onions/ tomatoes, basmati rice pilaf, garlic-herb lemon vinaigrette **21**
- ***Steak Frites**– 10oz flatiron steak, herb compound butter, rosemary-truffle fries, Romano-ranch-peppercorn dipping sauce **20**
- Valley Chicken**- Romano cheese-breaded chicken cutlets, boursin fondue, linguine with tomato-basil sauce/ eggplant/ fennel, whipped herbed ricotta **18**
- Pasta and Meatballs**– homemade beef/pork/ricotta meatballs, Aunt Mary's Sunday sauce with braised pork and homemade Italian sausage, linguine, Pecorino Romano cheese **16**

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase the risk of foodborne illness.*



BLACK RIVER TAVERN

Dinner Menu

Welcome to Black River Tavern.

Our mission is to serve properly prepared, approachable, and affordable food in a beautiful atmosphere with friendly and polished service. Our goal is that you, our guest, has fun and enjoys yourself.

We take great pride in the preparation of each of our menu items. Good food requires good ingredients. Whenever possible, we source our products locally. Our pork comes from Routh Packing at the Daisyfield Plant in Erie county. We cut our proprietary pork chops from sides of pork in-house, and cure and smoke our own bacon.

Our special blend burgers are produced at Shaker Valley in Cleveland. In season, we buy as much produce from our friends on Route 113 at Grobe's Farm as possible, and Farmer Joe at Feigi Farms in Wakeman grows our tomatoes and other vegetables in the summer months. Recently, we teamed up with the local creamery, Cowhaus, to provide ice cream during their production season.

If you have dietary restrictions, please request our special vegetarian/vegan menu or our special no gluten added menu.

The Black River Tavern is surrounded by natural beauty, and we intend to be good stewards of our environment. Whenever possible, our carry-out packaging is compostable. We only offer biodegradable straws made from corn or paper straws with bee's wax.

Starters

Pretzel Bites- beer-three cheese dip, spicy whole grain honey mustard 7

Smoked Chicken Lollipops– better than wings, four brined and smoked chicken legs, homemade BBQ sauce, house-pickled cucumbers, homemade chipotle hot sauce on the side 8

Gyro Kebobs– four grilled ground lamb/beef/sundried tomato kebobs with “gyro” seasoning, spicy harissa-yogurt sauce, Greek olives, grilled pita wedges 8

***Tavern Meat & Cheese Board**– four artisanal cured meats, three selected cheeses, house-pickled vegetables, figs, grain mustard & crostini crisps 13

Bistro Chips- fresh-fried potato chips, boursin cheese fondue, homemade hickory-smoked bacon lardons, chives 8

Maple-Bacon Brussels Sprouts– homemade hickory smoked bacon lardons, maple syrup 7

Rosemary Truffle Fries- sidewinder fries, fresh rosemary, black truffle salt, Romano-ranch-peppercorn dipping sauce 6

Garlic Shrimp- sautéed shrimp, lemon-garlic scampi sauce, crostini crisps 9

Pierogies– potato-cheddar, bacon-mustard glaze, beer-cheese sauce, bacon lardons, chives 7

TF *Ahi Tuna Tacos– rare grilled sashimi-grade tuna, oil & vinegar slaw, chipotle aioli, two flour tortillas 10

TF Shrimp Lettuce Wraps– sautéed shrimp, zucchini/carrot/red onion julienne, soy-sambal chili glaze, three Romaine lettuce wraps 9

***BRT Burger Sliders**– two mini burgers, provolone, red onion-homemade bacon marmalade, chipotle aioli, King’s Hawaiian rolls 8

***Salmon Burger Sliders**– two homemade salmon patties, furikake seasoning, soy-sambal chili glaze, wasabi mayo, house pickles, King’s Hawaiian rolls 8

Lobster Bisque- lobster stock, cream, sherry, langostinos 10



Our popular Romano-Ranch-Peppercorn Dressing is now available to go. Ask for a pint- 7

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TF indicates the menu item is suitable for the Troon Fit program.

Salads

add chicken- 4 /add steak- 7 /add shrimp- 7 /add tuna– 8

TF Watermelon-Grapefruit Salad– baby greens, shaved fennel, feta cheese, sunflower seeds, pickled red onion, citrus-honey vinaigrette 11

TF Elyria Apple Spinach - fresh spinach, local Granny Smith apple, warm assorted mushrooms, house-cured bacon, fontina cheese, sherry vinaigrette 10

TF Prosciutto and Fig- baby greens, mission figs, shaved prosciutto ham, candied pecans, parmigiano, pickled red onions, white balsamic vinaigrette 12

TF Putting Green - Romaine, baby greens, carrots, red onion, grape tomatoes, mozzarella, provolone, red wine vinaigrette **8 full, 5 half**

Pitching Wedge - wedges of Romaine lettuce, homemade bacon, blue cheese, grape tomatoes, candied pecans, Romano-ranch-peppercorn dressing 11

***Steak Salad**- sliced grilled steak, Romaine, baby greens, red onions, grape tomatoes, avocado, mozzarella, buttermilk blue cheese dressing 15

Ranch Chicken BLT Salad – Romano cheese-breaded fried chicken, ranch dust, Romaine, mozzarella, homemade bacon lardons, grape tomatoes, Romano-ranch-peppercorn dressing 15

Sandwiches

Served with fries.

***Ultimate Cheesesteak**- shaved ribeye, garlic-rosemary cream cheese spread, boursin cheese fondue, sautéed banana peppers/ onions/ mushrooms, Mazzone’s Bakery hoagie roll 15

***Chicago Beef Sandwich**- shaved roast beef, seasoned beef jus, provolone, homemade giardiniera pickled vegetables, Mazzone’s Bakery hoagie roll 13

Tavern Club- turkey, ham, house hickory-smoked bacon, Swiss, Romaine lettuce, tomato, Romano-ranch-peppercorn sauce, sourdough toast 13

Italian Deli Hoagie- capicola, ham, pepperoni, Genoa salami, provolone, sautéed banana peppers, Romaine lettuce, tomato, red wine vinaigrette, served warm 10

***Meatball Parmigiana**- homemade beef/ pork/ ricotta meatballs, sautéed banana peppers, tomato-basil sauce, pesto drizzle, provolone, parmigiano 10

Perch & Crab Cake Sandwich- two pieces fried perch, crab cake, oil & vinegar slaw, house pickles, remoulade tartar sauce 15

Porky Cheeser Melt- homemade hickory-smoked bacon, ham, capicola, provolone, mozzarella, America’s cheese, rosemary-garlic cream cheese 11

TF Veggie Wrap- roasted vegetables, rosemary-garlic cream cheese, marinated artichokes, parmigiano, fresh spinach, sundried tomatoes 8

Black River Grilled Chicken Sandwich- marinated fresh chicken tenders, Swiss, Romano-ranch-peppercorn sauce, homemade hickory-smoked bacon, lettuce, tomato, red onion 11