

Lunch Menu 11am-3pm

Burgers

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

***Signature** - homemade hickory-smoked bacon, fried egg, fontina cheese, garlic-rosemary spread **13**

***Black River**- fontina cheese, red onion-bacon marmalade, grilled figs, ham **12**

***Classic** - provolone, Swiss, cheddar, or America's cheese **10**

***South Beach**- 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**

Entrees

Fried Lake Erie Perch- potato-panko crust, sidewinder fries, sunflower-poppo seed slaw, remoulade tartar sauce **21**

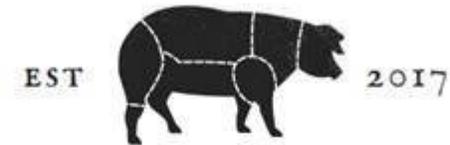
Shrimp Linguine- sautéed shrimp, spinach, marinated artichokes, garlic, lemon, butter, De Cecco linguine **19**

TF *Troon Fit Tuna– rare grilled tuna, zucchini/ carrot “noodles,” red onion, eggplant, fennel, olives, white wine, sundried tomatoes, tomato-basil sauce, pesto **21**

***Steak Frites**– 10oz flatiron steak, herb-garlic compound butter, rosemary-truffle fries, Romano-ranch-peppercorn dipping sauce **20**



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



BLACK RIVER TAVERN

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.

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

Starters

- Pretzel Bites**- beer-three cheese dip, spicy whole grain honey mustard 7
- Chicken Lollipops**- brined and smoked chicken legs, Valley BBQ sauce, house-pickled cucumbers, homemade chipotle hot sauce for dipping 8
- Bistro Chips**- fresh-fried potato chips, boursin cheese fondue, homemade hickory-smoked bacon lardons, chives 8
- Rosemary Truffle Fries**- sidewinder fries, fresh rosemary, black truffle salt, roasted garlic-parmesan-peppercorn dipping sauce 6
- Pierogies**– potato-cheddar, bacon-mustard glaze, beer-cheese, bacon 7
- Gyro Kebobs**– four grilled ground lamb/beef/sundried tomato kebobs with “gyro” seasoning, spicy harissa-yogurt sauce, Greek olives, grilled pita wedges 8
- Maple-Bacon Brussels Sprouts**– homemade hickory smoked bacon lardons, maple syrup 7
- Tf *Ahi Tuna Tacos**– rare grilled 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
- Lobster Bisque**- lobster stock, cream, sherry, langostinos 10

Salads

add chicken- 4 /add steak- 7 /add shrimp- 7

- 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** - wedge of Romaine lettuce, homemade bacon, blue cheese, grape tomatoes, candied pecans, roasted garlic-parmesan ranch 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, parmesan-peppercorn ranch 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 in seasoned beef jus, provolone, giardiniera pickled vegetables, Mazzone’s Bakery hoagie roll 13
- Tavern Club**- house-roasted turkey, ham, house hickory-smoked bacon, Swiss, Romaine lettuce, tomato, roasted garlic-parmesan-peppercorn mayo, 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 meatballs, sautéed banana peppers, tomato-basil sauce, pesto drizzle, provolone, parmigiano 10
- Fried Perch Sandwich**- two pieces fried perch, oil & vinegar slaw, house pickles, remoulade tartar sauce 14
- 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, parmesan-peppercorn ranch, homemade hickory-smoked bacon, lettuce, tomato, red onion 11
- Homemade Gyro Sandwich**– homemade ground beef/lamb kebobs with “gyro” seasoning, harissa yogurt, tomato, red onion 8
- Chicken Pita**– grilled chicken, feta cheese, house pickles, harissa yogurt 9
- Chicken Salad Croissant**– dried cherry-sunflower seed chicken salad, butter croissant, lettuce, tomato, red onion. With fries 9, With soup of the day 11, With lobster bisque 14
- Grilled Ham and Swiss**– sourdough bread, local Daisyfield pit ham. Whole with fries 9, Half with soup of the day 9, Half with lobster bisque 13
- Grilled Turkey and Swiss**– sourdough bread, roasted turkey breast. Whole

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