

## APPETIZERS

### WINGS

Choice of sauce: Mild, Rogue Dead Guy Hot, Honey BBQ, Garlic Parmesan.  
Wings served with bleu cheese and celery. OR  
Grilled Sriracha Dry-Rubbed wings served with a smoked paprika ranch.  
8 wings - 8    12 wings - 12    16 wings - 16    20 wings - 20

PHILLY CHEESESTEAK SPRING ROLL Handmade with caramelized onions & American cheese.  
Served with sriracha ketchup. 9

NACHOS Monterey Jack blend, Contav cheese, sour cream, onion, jalapeño, black beans,  
pico de gallo. [V] 12 With Chili or Shredded Chicken. 4 Add Guacamole 2

FRIED PRETZEL BITES Served with beer cheese dipping sauce and Bavarian mustard. [V] 8

FRIED PICKLE CHIPS Chili garlic dipping sauce [V] 8

REAL WISCONSIN FRIED CHEDDAR CURDS With marinara dipping sauce. [V] 9.5

MARGHERITA PIZZA San Marzano tomato pizza sauce, house made fresh mozzarella,  
fresh basil, extra virgin olive oil on cauliflower crust. [V] 14

FRIES Original Fries [Vg] 4 ConTav Fries (cheese sauce & Old Bay seasoning) [V] 5  
Sweet potato Fries [Vg] 5

### SALADS

HONEY TOASTED ALMOND CHICKEN CAESAR Almond crusted chicken served over romaine,  
roasted red peppers, roasted honey almonds and honey Caesar dressing. 15.5

HOUSE Spring mix, cucumbers, carrots, cherry tomatoes, and red onions. [Vg, G] 7

CLASSIC CAESAR Romaine hearts, parmesan and croutons. [V] 8

AHI TUNA Fresh and seared rare, cherry tomatoes, cucumber, power blend, spring mix, Mandarin oranges,  
topped with wonton noodles, toasted sesame seeds, orange ginger dressing. 16.5

APPLE WALNUT Mixed greens, red onions, cherry tomatoes, candied walnuts, goat cheese,  
sliced local apples with balsamic vinaigrette. [V, G] 10.5

**SALAD ADD-ONS:** Chicken - 5 Steak, or Salmon - 10

**Dressings:** Balsamic, Bleu Cheese, Caesar, Honey Caesar, Oil and Vinegar, Orange Ginger,  
Ranch, Thousand Island

**Lunch Special** \$10 11:00 am -- 4:00 pm ½ Sandwich plus Soup or Salad  
Turkey Club    Chicken Salad

### SOUP

CHILI -- Certified Angus Beef, with jalapeño cornbread 8

FRENCH ONION -- Topped with Swiss and provolone cheeses, croutons 8

SOUP DU JOUR Cup 4 Bowl 6 (Bisque – Cup 5 Bowl 7)

## THE CONTINENTAL AWARD WINNING BURGER

All Beef burgers are an 8 ounce blend of ground sirloin, short rib, and brisket meat,  
and served on a toasted brioche bun.

**ALL BURGER SERVED WITH FRIES**

CLASSIC BURGER, VEGGIE BURGER, TURKEY BURGER Lettuce, tomato, red onion 12.5

LAMB BURGER Perfect blend of ground lamb & beef, lettuce, tomato, red onion 15

IMPOSSIBLE BURGER™ 100% plant based burger that looks, cooks, and tastes  
like a beef burger, *but isn't*. Topped with lettuce, tomato, red onion. [V] 15

**Cheese Choices:** American, Beer Cheese, Cheddar, Goat Cheese, Swiss, Provolone,  
Bleu Cheese, Pepper Jack .75

**Added Toppings:** Mushrooms, Caramelized Onions - .75 Bacon, Fried Egg - 1

## SANDWICHES

All Sandwiches served with fries

- CONTAV FRENCH DIP Caramelized onions, provolone, horseradish mayo, toasted baguette, side of au jus. 15.5
- PULLED PORK Zesty BBQ sauce, served on 3 slider buns, topped with coleslaw. 13
- REUBEN Corned beef and coleslaw, Swiss cheese, Thousand Island, grilled on rye bread. 13
- VEGETABLE BURITTO Sautéed red and green peppers, onions, broccoli, spinach, rice, black beans, lettuce, pico de gallo, topped with marinara sauce & queso fresco. [V] 12
- CHEESESTEAK -- BEEF OR CHICKEN With American cheese. 12.5
- CHICKEN SALAD WRAP Apples, walnuts, raisins, cider mayo, romaine lettuce, on whole wheat tortilla. 12
- TURKEY CLUB Applewood bacon, lettuce, tomato, Swiss cheese & cranberry mayo, on whole wheat toast. 13.5
- TAVERN CHICKEN SANDWICH Grilled chicken breast, Swiss cheese, bacon, lettuce, tomato, rémoulade on brioche bun. 13
- FISH FRY SANDWICH Battered fresh cod, lettuce, tomato, onion on brioche roll with tartar sauce. 13

Fries Substitutions: -- Sub Salad: add 2  
Sub ConTav fries or sweet potato fries: add 1.5  
Sub Choice of Seasonal Vegetables: Asparagus Spinach Broccoli 3

## TAVERN FARE

- ST. LOUIS STYLE BABY BACK RIBS Served with French Fries and Cole Slaw. Half Rack 18
- 12 OZ. NY STRIP STEAK USDA Prime. Served with sautéed broccoli, French fries. 24
- FAJITAS Sizzling chicken or steak, with red & green peppers and onions. Sour cream, pico de gallo, Monterey Jack blend, with flour tortillas. Chicken 18; Steak 20; Combo 22
- CHICKEN TACOS Shredded chicken, lettuce, queso fresco, pico de gallo, cilantro, sour cream, fresh squeezed lime, grilled corn tortillas, maldon sea salt. [G] Served with rice and beans. 13
- PAN SEARED SALMON Served with coconut rice and broccoli. 21
- JAMACIAN JERK CHICKEN Coconut rice, mango sauce, plantains, pineapple salsa, and Jamaican jerk sauce. 16
- CHICKEN POT PIE Tender pieces of pulled white meat chicken, carrots, peas, celery, onion in a savory sauce, baked in a light flaky puff pastry. Served with a House Salad. 16
- FISH & CHIPS Battered fresh cod, tartar sauce, coleslaw and French fries. [V] 15
- PASTA PRIMAVERA Red and green bell peppers, onions, cherry tomatoes, broccoli, spinach, sautéed in a garlic white wine sauce tossed with spaghetti. [Vg] 14

## BEVERAGES

Coffee	Hot Tea	Iced Tea (unsweetened)	Lemonade
SoBe Lifewater	Yumberry Pomegranate	Dominion Root Beer	Boylan's Diet Root Beer
	Ginger Ale	Pepsi	Diet Pepsi
Milk	Chocolate Milk	Orange Juice	Apple Juice
		2.99	Hot Chocolate
		La Columbe Cold Brew Coffee	5

(Fountain drinks, coffee, tea, iced tea – unlimited refills)

**The Continental harks back to a time when Taverns were the center of town life and refrigeration didn't exist. Therefore only farm fresh ingredients were used to craft the culinary delights which drew patrons from far and wide. To recreate those precious bygone days, the primary ingredients used in our Olde Fashioned American Tavern Fare are always fresh and never frozen.**

**Gluten free items: Chicken fingers, pasta, buns. Available at additional cost.**  
**Vegetarian: [V] Gluten Free: [G] Vegan [Vg]**  
**Certain menu items may be prepared as [V] or [Vg]. Ask your server.**

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.