



afternoon

31959 Dunwandrin Road

Gravois Mills, MO 65037

(573) 207-0029

www.tapandgrillatthelake.com

located on the 6½ mile marker on the lake

tap & grill afternoon faire

served from 11 am until 5 pm

starters

seared scallops

atop sauteed spinach, roma tomatoes, goat cheese, bacon and balsamic reduction

seared ahi tuna

lightly seared yellowfin tuna served with soy, ginger and wasabi aioli

spinach artichoke dip

possibly the best you will ever taste served with seasoned baked flatbread

assorted eggroll trio

hand rolled, steak & peppers with beer cheese, reuben with thousand island and chicken philly with jalapeno ranch

bavarian pretzels

lightly salted, served with our hand made beer cheese

loaded pub chips

house made chips with seasoned grilled chicken, beer cheese, bacon and pico

t & g wings

a generous portion of whole wings, tossed in your choice of traditional, thai chili bbq or brew haus sauce

brew haus onion rings

beer battered and served with house made spicy dipping sauce

shrimp cocktail

cool jumbo shrimp served on fresh cabbage slaw with housemade cocktail sauce

calamari

lightly hand breaded sweet tender rings and tentacles with chipotle aioli

salads

grilled chicken caesar salad

grilled romaine with caesar dressing and shaved parmesan substitute teriyaki grilled salmon

ahi tuna salad

lightly seared yellowfin tuna with spinach, mandarin oranges, cabbage, crispy wonton strips and thai chili sauce

blackened mahi salad

with mixed greens, grape tomatoes, apples, goat cheese crumbles and apple cider vinaigrette

tap and grill house salad

*fresh spring blend lettuce, dried cranberries, candied pecans, goat cheese with champagne vinaigrette
add shrimp or chicken
add teriyaki grilled salmon*

sandwiches

*served with house made chips
sub side house salad or onion rings*

grilled chicken sandwich

topped with provolone, bacon and a sweet red onion jam

meatloaf sandwich

tap specialty--topped with red onions, sauteed cabbage and a stout beer glaze

mahi sandwich

blackened or pan seared with cool cabbage slaw and a chili aioli

tap and grill burger

1/2 lb of hand pattied CAB ground chuck, with choice of american, pepperjack or provolone cheese

brisket sandwich

12 hour slow smoked thinly sliced beef brisket topped with sauteed peppers, onions and bbq sauce

house breaded chicken tenders

beer battered fresh tenders served with our house made ranch

blue moon burger

1/2 lb of hand pattied CAB ground chuck served on a brioche bun, topped with beer cheese, bacon, pale ale mustard and grilled onion

fish & chips

beer battered cod served with house made tartar sauce



evening

31959 Dunwandrin Road

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located on the 6½ mile marker on the lake

tap & grill evening faire

served from 5 pm until 10 pm

starters

seared scallops

atop sauteed spinach, roma tomatoes, goat cheese, bacon and balsamic reduction

seared ahi tuna

lightly seared yellowfin tuna served with soy, ginger and wasabi aioli

shrimp cocktail

cool jumbo shrimp served on fresh cabbage slaw with housemade cocktail sauce

assorted eggroll trio

hand rolled, steak & peppers with beer cheese, reuben with thousand island and chicken Philly with jalapeno ranch

spinach artichoke dip

possibly the best you will ever taste. served with seasoned baked flatbread

brew haus onion rings

beer battered and served with house made spicy dipping sauce

calamari

lightly hand breaded sweet tender rings and tentacles with chipotle aioli

salads

grilled chicken caesar salad

grilled romaine with caesar dressing and shaved parmesan substitute teriyaki grilled salmon

blackened mahi salad

with mixed greens, grape tomatoes, apples, goat cheese crumbles and apple cider vinaigrette

tap and grill house salad

fresh spring blend lettuce, dried cranberries, candied pecans, goat cheese with champagne vinaigrette add shrimp or chicken add teriyaki grilled salmon

from the grill

we proudly serve hand-cut, 21 day aged *Certified Angus Beef*® steaks will be served with choice of 2 sides – add side house salad 4

8 oz. teriyaki salmon

8 oz center cut
filet mignon

32 oz. tomahawk ribeye

8 oz. brew haus steak

12 oz. kc strip steak

grilled swordfish

12 oz. ribeye

sides

• white cheddar mashed potatoes • baby carrots with tops • french cut green beans • wild rice •

entrées

meatloaf

served with white cheddar mashed potatoes and french cut green beans

1/2 roast chicken

oven roasted daily, served with white cheddar mashed potatoes and french cut green beans

meatball penne pasta

hand made meatballs with sweet red sauce over garlic pasta

brazed short ribs

tender brazed *Certified Angus Beef*®, served a top of white cheddar mashed potatoes, and finished with natural juices

seared ahi tuna

lightly seared, served over white cheddar mashed potatoes and baby carrots with tops

mahi mahi

topped with chile aioli, served on a bed of baby spinach with wild rice and baby carrots with tops

cajun pasta

penne pasta with shrimp, andouille sausage and grilled chicken. served in a cajun spiced creamy alfredo sauce

tap's grilled chicken

seasoned grilled chicken breast topped with blackened shrimp and a mango salsa, served with white cheddar mashed potatoes and french cut green beans