

STARTERS

HOT & SALTY PRETZEL STICKS
with honey mustard & cheddar ale
sauces 7.50

STAMPEDE FRIES
hand-cut with wisconsin cheddar,
bacon, beef jus, scallions 10.50

SLIDERS
bbq meatloaf sliders 11.50

PORK BELLY
maple glazed with peach chutney
12.50

CAJUN SHRIMP & SAUSAGE
shrimp, sausage, peppers,
jalapeno aioli 14.50

CHICKEN WINGS 11.50
· dragon · buffalo · dry rub
· sweet habanero

TAP HOUSE TACOS
· pit meat 4.50 · chicken 4.50
· fish 6.50 · shrimp 6.50

HOUSE-MADE ONION RINGS
beer battered onion rings,
house-made spicy ketchup,
house ranch dressing 11.50
—not available as a substitution—

VEGGIE QUESADILLA
spinach, mushroom, artichoke,
red bell peppers 11.50

TAP HOUSE NACHOS
fresh fried tortilla chips, cheese,
housemade pickled jalapenos, pico
de gallo, sour cream, guacamole,
fresh cilantro 11.50
add 4.50 for pit meat or chicken

WALLEYE BITES
crispy fried walleye strips served
with charred jalapeno tartar 11.50

SCOTCH EGGS
with three mustards, pickled onions,
house-made pickles 11.50

SPINACH & ARTICHOKE DIP
with grilled bread, veggies 11.50

THAI DRAGON SHRIMP EGG ROLLS
filled with shrimp, bacon, cilantro,
red onion served with peanut &
dragon sauce for dipping 13.50

CHEESE CURDS
1/2 lb. hand battered white
cheddar cheese curds served with
spicy ketchup and tap house ranch
10.50

SMOKED SALMON PLATE
smoked salmon slices with shallot,
dill cream cheese, tomato,
cucumber & red onion salad,
hardboiled egg, rye bread 13.50

SOUP

PIT BEEF CHILI
with scallions,
cheddar cheese 6.50

CHEF'S SOUP OF THE DAY
ask your server 6.50

SIDES

HAND-CUT FRENCH FRIES
4.50

SHELLS & CHEESE 6.50

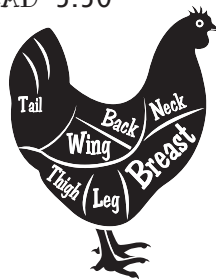
BUTTERMILK COLE SLAW
4.50

HAGGERTY POTATOES
gold potatoes sauteed with
bacon, garlic, onions,
cheddar cheese 6.50

**BUTTERED
BRUSSELS SPROUTS**
with caramelized shallots
6.50

MASHED POTATOES 5.50

HOUSE SALAD 5.50



PIT BEEF

& BALTIMORE TRADITION

originating from the working class neighborhoods of east baltimore, pit beef is a top round of beef rubbed with spices and grilled slowly over coals. true to this tradition, we rub our top round with our own special blend of spices and let it sit for 3 days. the meat is char grilled until crispy on the outside, rare and juicy on the inside. it is then sliced paper thin and served with horseradish sauce.

all pit sandwiches are char-grilled & served on a toasted kaiser roll with hand-cut french fries.
substitute any side for just 2.50

PIT BEEF
a baltimore classic. thin-sliced angus beef,
shaved onion, creamy horseradish sauce
11.50

LATIN PIG
pit pork drenched in mandarin habanero
sauce, avocado, fresh cilantro and mayo
12.50

BUFFALO PORK PIT
pit pork, house-made buffalo sauce,
bleu cheese dressing, bleu cheese crumbles,
celery slaw 12.50

HOT ITALIAN PIT
thin sliced pit beef, pit ham, peppers &
onions, mozzarella, spicy marinara 12.50

PIT PORK
slow-grilled pork, buttermilk cole slaw,
taphouse bbq sauce, sweet chili relish 12.50

THAI DRAGON
pit pork, sweet and spicy chili sauce, cilantro,
red onions, bacon, peanut sauce 13.50

GEORGIA PIT
pit pork with a tangy georgia mustard bbq
sauce, topped with roasted peach coleslaw
12.50

SALADS

add chicken to any salad
4.50

**BALSAMIC
FIELD GREEN SALAD**
with apples, strawberries,
onions, grapes, chevre,
pecans in lemon balsamic
12.50

STEAK SALAD
8oz strip, field greens,
tomatoes, peperonata,
bleu cheese, herb
vinaigrette 16.50

BLT SALAD
romaine, tomato, red
onions, avocado, crisp
bacon, cheddar cheese,
grilled baguette, house
ranch 12.50

**SOUTHWEST
CHICKEN SALAD**
romaine, corn relish,
avocado, crispy fried
chicken, tortilla strips,
feta, salsa, house ranch
13.50

CHEF SALAD
romaine, turkey, ham,
tomato, cucumber, onion,
white cheddar, hardboiled
egg 13.50

BURGERS

with hand-cut fries and refrigerator pickles
substitute any side for just 2.50

EP BURGER 13.50
goat cheese, ham, caramelized onions,
mixed greens, mayo, sour cherry chutney

VALLEY BURGER 14.50
grilled portabella mushrooms,
caramelized onions, italian truffle cheese,
green apple slaw

PIT BURGER 13.50
with pit beef, lettuce, tomato,
sliced onions, creamy horseradish

LYN-LAKE 12.50
sunny side up egg, smokehouse bacon,
dressed mixed greens, shaved parmesan,
pickled onions, mayo

BLISTERED HIPSTER 12.50
3 chili relish, pepperjack, chipotle aioli,
crispy onions (we are not responsible for
any pain or injury this burger may cause.
eat at your own risk.)

BUILD YOUR OWN 11.50
hand-formed beef patty on a
toasted kaiser roll

ADD 1.00:
ham, egg, bacon, pit beef, pit pork

ADD 60¢:
cheese, jalapeno, avocado,
mushroom, peppers & onion mix

PIT BEAST CHALLENGE

Pit Beef, Pit Pork, Pit Ham, Turkey, Bacon, 2 burger
patties, cheese, lettuce, tomato & onion rings
all served with fries on the side 40.00

DO YOU HAVE WHAT IT TAKES
TO TAKE ON OUR
5 LB PIT BEAST CHALLENGE?

If you finish in 45 minutes, you will receive a t-shirt,
your picture on our wall of fame & your meal is on us

SPECIALTIES

FISH & CHIPS 17.50
beer-battered walleye served with
hand-cut fries, buttermilk cole slaw,
charred jalapeño tartar sauce

TAP HOUSE MEATLOAF 16.50
a 10 oz individual meatloaf
(mixture of ground beef and pork sausage)
topped with sweet pepper glaze,
crispy onions. served over mashed
potatoes & sirloin gravy

SHELLS & CHEESE 15.50
wisconsin cheddar, smoked mozzarella,
scallions, peas, smoked bacon.
baked with buttery bread crumbs

CHICKEN PARMESAN 16.50
with fresh fettuccine

SANDWICHES

with hand-cut fries and refrigerator pickles
substitute any side for just 2.50

REUBEN OR RACHEL 11.50
house-made corned beef or turkey, sauerkraut, swiss,
russian dressing, toasted marble rye

TAP HOUSE CHICKEN 11.50
grilled summit-glazed chicken breast on kaiser roll, bacon,
lettuce, tomato, mayo, onion, spicy peach chutney

GREENWAY BURGER 11.50
house-made black bean mushroom burger, pepperjack cheese,
grilled red peppers & onions, lettuce, tomato, charred jalapeno
aioli on a toasted kaiser roll

GRILLED CHEESE 10.50
smoked mozzarella & wisconsin cheddar on sourdough with
tomato jam add 2.00 for smoked bacon

TURKEY CLUB 12.50
turkey, bacon, tomato, avocado, swiss, mayo, lettuce
on sourdough

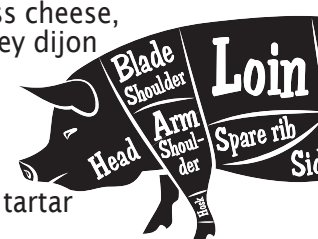
CASHEW CHICKEN SALAD 11.50
roasted chicken breast, cashews, dried cranberries,
fried onion strings, green onion

PHILLY CHEESESTEAK 13.50
pit beef with cheese sauce, grilled peppers, onions

CUBANO 13.50
pit-roasted pork, smoked ham, onions, swiss cheese,
habanero chutney, refrigerator pickles, honey dijon

CAPRESE PRESS 10.50
fresh tomatoes, basil, mozzarella

WALLEYE SANDWICH 14.50
shredded lettuce, tomato, charred jalapeno tartar



THE LYNDALE



LUNCH/BRUNCH

10AM-3PM
Saturday-Sunday

HAPPY HOUR

4-7PM
2 for 1 Rails & Select Taps
Appetizer Specials

HOURS OF OPERATION

4PM-2AM
Monday-Friday
10AM-2AM
Saturday & Sunday

An 18% gratuity will be added to the bill for parties of 8 or more
We do not accept checks