**SHARE PLATES**

**Crab Dip**
Creamy blend of sweet crab, panko buttered bread crumbs, and three cheeses. Served with house chips. 9

**Provolona**
Hot and bubbly grilled provolone topped with chimichurri. Served up in a cast iron skillet. 8

**Calamari**
Tender, lightly fried. Salted with lemon or Buffalo style with ranch. 10

**Hot Rock**
Thinnly sliced beef tenderloin on a sizziling river rock. With minced garlic and soy dipping sauce. 11

**K-Fried Broccoli**
Lightly fried broccoli, toasted sesame seeds, sweet and spicy Korean chili sauce. 7

**Gathering Board**
Warm bine wedge, artisan meats, Anjou pears with cracked black pepper & honey drizzle, pickled vegetables, parmesan croutini and smoked almonds. 12

**Fried Cheese Curds**
Creamy blend of lobster, scallions, asaggio cheese and garlic buttered breadcrumbs. 10

**Lobster Stuffed Mushrooms**
Creamy blend of sweet crab, panko buttered bread crumbs, and three cheeses. Served with house chips. 9

**Provoleta**
Grilled hanger steak drenched in garlic herb butter. Finished with sea salt and cracked pepper. Choice of two sides. 20

**TapRoot Burger**
House ground, char-grilled tenderloin burger with smoked bacon and melted cheese on toasty bun. With salt and pepper fries. 12

**Herbed Brick Chicken**
Herb crusted bone-in half chicken over sweet potato, Italian sausage, broccoli, and roasted parmesan fingerling potatoes. 16

**Drunken Pork Chop**
Grilled 14 oz. bone-in, whiskey, maple and cracked pepper. Choice of two sides. 20

**Butcher’s Steak**
Grilled hanger steak drenched in garlic herb butter. Finished with sea salt and cracked pepper. With signature twice baked potato and choice of vegetable. 23

**Duck Tacos**
Fresh from Maple Leaf Farms. Slow cooked, sesame glazed pulled duck with spicy soy sauce and Asian slaw. 17

**Water**

**Surf & Turf**
Smoked shrimp and grilled butcher’s steak finished with garlic herb butter. Choice of two sides. 28

**Red Snapper**
Parmesan encrusted red snapper fillet with creamy herb pesto sauce. Choice of two sides. 23

**Fried Bluegill**
Lightly dusted bluegill fillets, golden fried. Creamy house-cut slaw with signature salt & pepper fries. 18

**Bourbon Glazed Salmon**
Hand-cut fresh Atlantic Salmon, pan-seared and topped with a sweet bourbon glaze. Choice of two sides. 19

**Lobster Tacos**
Baja style, beer-battered lobster topped with creamy house slaw and fresh jalapeno. 20

**Crab Encrusted Cod**
Pan seared and topped with a creamy blend of sweet crab & garlic butter bread crumbs over wild mushroom risotto. Choice of vegetable. 24

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**DINNER PLATES**

**Land**

**Truffle Pasta**
Cavatappi pasta with roasted brussel sprouts, wild mushrooms, blistered tomatoes, baby spinach, parmesan and white truffle oil. 14

**Filet of Beef Tenderloin**
Hand-cut 8 oz. filet mignon grilled and topped with garlic herb butter. Choice of two sides. 28

**Vegetable Stack**
Creamy wild mushroom risotto with roasted country vegetables, herb pesto, and parmesan, topped with crispy fried potatoes. 14

**Asiago Pasta**
Creamy asiago and parmesan meets grilled chicken with smoked bacon and sauteed garlic spinach. 17

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**Sea**

**Steak & Avocado Taco Salad**
Romaine, chipotle tenderloin, cool ranch, fresh corn salsa and shredded white cheese in a lightly fried tortilla bowl. 12

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**Butter & Bread**

**TapRoot Burger**
House ground, char-grilled tenderloin burger with smoked bacon and melted cheese on toasty bun. With salt and pepper fries. 12

**Herbed Brick Chicken**
Herb crusted bone-in half chicken over sweet potato, Italian sausage, broccoli, and roasted parmesan fingerling potatoes. 16

**Drunken Pork Chop**
Grilled 14 oz. bone-in, whiskey, maple and cracked pepper. Choice of two sides. 20

**Butcher’s Steak**
Grilled hanger steak drenched in garlic herb butter. Finished with sea salt and cracked pepper. With signature twice baked potato and choice of vegetable. 23

**Duck Tacos**
Fresh from Maple Leaf Farms. Slow cooked, sesame glazed pulled duck with spicy soy sauce and Asian slaw. 17

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**Soup & Salad**

**The Wedge**
Baby iceberg, smoked hickory bacon, red and yellow cherry tomatoes, house-made croutons and buttermilk bleu cheese dressing. 10

**Fried Chicken Salad**
Chopped romaine and Spring mix, breaded popcorn chicken, cherry tomatoes, pretzel croutons and honey Dijon dressing. 11.5

**Thai Bowl**
Chopped romaine, shredded cabbage, cucumber, scallion, crushed peanuts, cilantro, grape tomato, sesame peanut vinaigrette. 10

**Fried Fig & Fried Goat Cheese**
Baby spinach, fried goat cheese, dried figs, Anjou pears and salted pecans, drizzled with honey & olive oil. 10.5

**Lobster Tacos**
Baja style, beer-battered lobster topped with creamy house slaw and fresh jalapeno. 20

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**Grilled* Steak Tenderloin**
Grilled hanger steak drenched in garlic herb butter. Finished with sea salt and cracked pepper. Choice of two sides. 20

**Red Snapper**
Parmesan encrusted red snapper fillet with creamy herb pesto sauce. Choice of two sides. 23

**Fried Bluegill**
Lightly dusted bluegill fillets, golden fried. Creamy house-cut slaw with signature salt & pepper fries. 18

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**Lobster Tacos**
Baja style, beer-battered lobster topped with creamy house slaw and fresh jalapeno. 20

**Crab Encrusted Cod**
Pan seared and topped with a creamy blend of sweet crab & garlic butter bread crumbs over wild mushroom risotto. Choice of vegetable. 24

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**Sides**

**Garlic Mash**
Baked Potato • House Cut Salt & Pepper Fries • Seasoned Rice

**Wisconsin Beer Cheese**
Rich and creamy sharp cheddar with smoked sausage.

**French Onion**
Classic. Caramelized onions, rich beef broth, house-made croutons and melted cheese.

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**Add Ons**

**Hand Cut Potato**
Smoked Gouda, Bacon & Aged Cheddar (3)

**Smoked Gouda Mash**
(2)

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**Consumer Advisory**: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.
**Wine**

**Wines by the Glass / Bottle**

**WHITES**
- Chardonnay, Kendall-Jackson, California 9 / 36
  - Hints of toasted oak & butter
- Pinot Grigio, Indigenous, Italy 9 / 36
  - Red cherry, crisp citrus fruits
- Moscato, Biagio D’ Asti, Italy 8 / 32
  - Semi-sweet, lightly sparkling
- Riesling, Kung Fu Girl, Washington 9 / 36
  - Citrus blossom, lime leaf
- Sauvignon Blanc, Rodney Strong, California 9 / 36
  - White peach, citrus, lemon grass
- Rose, Borsao, Spain 8 / 32
  - Burnt sugar, orange zest
- Prosecco Brut, Bisol Jeio, Italy 9 / 36
  - Dry, fruity crispness

**REDS**
- Cabernet Sauvignon, Angeline Reserve, California 9 / 36
  - Red cherries, spicy cinnamon
- Cabernet Sauvignon, Juggernaut, California 12 / 48
  - Fierce, brave, delicious
- Cabernet Sauvignon, 75 Wine Co., California 48
  - Rich & smooth
- Pinot Noir, La Crema, California 11 / 44
  - Ripe berry, plum, & creamy oak
- Malbec, Padrillos, Argentina 10 / 40
  - Juicy red plums & peppercom
- Red Blend, Hahn, California 10 / 36
  - Bright cherry, white pepper, cinnamon
- Merlot, Venice, Italy 10 / 40
  - Dark fruit, velvety finish
- Sweet Red, Starling Castle, Germany 9 / 36
  - Luscious raspberry & cherry

**House Wines**
- glass 7 / bottle 28

**BEER**

**Ask Your Server About Our Beers On Tap!**

Ballast Point Sculpin IPA 6
Dogfish 60 Minute IPA 6
Stella Artois 5.5
Anchor Steam Amber Ale 5.5
Rogue Hazelnut Brown 5.5
Sam Adams Boston Lager 5
Deschutes Black Butte Porter 5.5
North Coast Brewing Co. Old Rasputin Stout 6
Ace Hard Cider 5
Goose Island 312 5

**Domestic Bottles**
- Amstel Light 3.50
- Bud Light 3
- Budweiser 3
- Coors Light 3
- Corona 3.50
- Heineken 3.50
- Michelob Ultra 3
- Miller Lite 3
- Newcastle Brown Ale 3.50
- O’Douls 3

**BEVERAGES**

- Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Iced Tea, Cranberry Juice, Lemonade, China Mist Hot Tea, Marquis Coffee
- Pellegrino bottle 5

**EAT. DRINK. ENJOY.**

170 North Merchant Street ★ Decatur, IL

(217) 330-6365 ★ Closed Sundays

John Redden ★ Chef/Owner