

STARTERS

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

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

FLIGHT OF 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,
pickled onions, 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 12.50

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 and
dragon sauce for dipping 13.50

STUFFED DATES
medjool dates stuffed with
house-made chorizo, goat cheese,
polenta, romesco sauce 11.50

SMOKED SALMON PLATE
smoked salmon slices with shallot,
dill cream cheese, tomato,
cucumber and 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

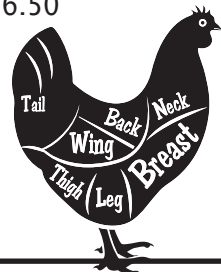
HAGGERTY POTATOES
gold potatoes sauteed with
bacon, garlic, onions,
cheddar cheese 6.50

**BUTTERED
BRUSSELS SPROUTS**
with caramelized shallots
6.50

MASHED POTATOES 5.50

HOUSE SALAD 5.50

ASPARAGUS 6.50



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 and 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
12.50

LATIN PIG
pit pork drenched in mandarin habanero
sauce, avocado, fresh cilantro and mayo
13.50

BUFFALO PORK PIT
pit pork, house-made buffalo sauce,
bleu cheese dressing, bleu cheese crumbles,
celery slaw 13.50

HOT ITALIAN PIT
thin sliced pit beef, pit ham, peppers and
onions, mozzarella, spicy marinara 13.50

PIT PORK
slow-grilled pork, buttermilk cole slaw,
taphouse bbq sauce, sweet chili relish 13.50

THAI DRAGON
pit pork, sweet and spicy chili sauce, cilantro,
red onions, bacon, peanut sauce 14.50

GEORGIA PIT
pit pork with a tangy georgia mustard bbq
sauce, topped with roasted peach coleslaw
13.50

SALADS

add chicken to any salad
5.50

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 13.50

**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

ROASTED BEETS
black river bleu cheese, red
onions, maple glazed pecans
and mixed greens with herb
vinaigrette 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 14.50
with pit beef, lettuce, tomato,
sliced onions, creamy horseradish

LYN-LAKE 13.50
sunny side up egg, smokehouse bacon,
dressed mixed greens, shaved parmesan,
pickled onions, mayo

BLISTERED HIPSTER 13.50
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 and onion mix

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 and sirloin gravy

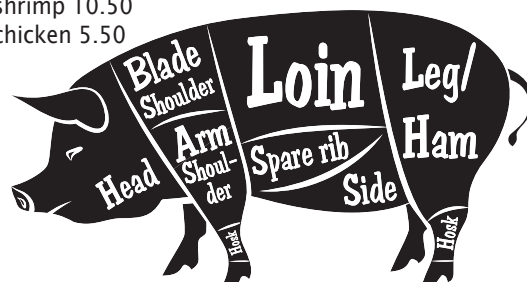
SHELLS AND CHEESE 15.50
wisconsin cheddar, smoked mozzarella,
scallions, peas, smoked bacon.
baked with buttery bread crumbs

CHICKEN PARMESAN 16.50
with fresh fettuccine

12 oz RIBEYE 28.50
topped with peperonata and bleu cheese

WALLEYE POMODORO 20.50
walleye, shrimp, tomato, basil, mozzarella,
shaved parmesan

FRESH FETTUCINE PASTA 16.50
choose bolognese, alfredo, or pomodoro
add shrimp 10.50
add chicken 5.50



SANDWICHES

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

REUBEN OR RACHEL 12.50
house-made corned beef or turkey, sauerkraut, swiss,
russian dressing, toasted marble rye

TAP HOUSE CHICKEN 12.50
grilled summit-glazed chicken breast on kaiser roll, bacon,
lettuce, tomato, mayo, onion, spicy peach chutney

GREENWAY BURGER 12.50
house-made black bean mushroom burger, pepperjack cheese,
lettuce, tomato, charred jalapeno aioli on a toasted kaiser roll

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

TURKEY CLUB 13.50
turkey, bacon, tomato, avocado, swiss, mayo, lettuce
on sourdough

CASHEW CHICKEN SALAD 12.50
roasted chicken breast, cashews, dried cranberries,
fried onion strings, green onion

PHILLY CHEESESTEAK 14.50
pit beef with cheese sauce, grilled peppers, onions

CUBANO 14.50
pit-roasted pork, smoked ham, onions, swiss cheese,
habanero chutney, refrigerator pickles, honey dijon

CAPRESE PRESS 11.50
fresh tomatoes, basil, mozzarella

WALLEYE SANDWICH 15.50
shredded lettuce, tomato, charred jalapeno tartar

THE PRAIRIE



952-217-4054

WWW.THEPRAIRIETAPHOUSE.COM

LUNCH/BRUNCH

11AM-3PM
Monday-Friday

10AM-3PM
Saturday-Sunday

HAPPY HOUR

4-7PM MONDAY-FRIDAY

2 for 1 Rails

\$2 off House Wine,
all Taps, & Appetizers

HOURS OF OPERATION

11AM-12AM
Monday-Wednesday

10AM-2AM
Saturday

11AM-2AM
Thursday-Friday

10AM-12AM
Sunday

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