

Wolf Creek Tavern

3044 Wadsworth Rd. Norton OH 44203- 234-571-4531

FOOD MENU

-local, fresh, homemade, live music, speakeasy, family-

STARTERS

Colossal Crab Cake \$14

crab cake | lemon dill aioli mixed greens |
mango mint salsa

Chorizo Balls \$12

chorizo/risotto fried balls | green goddess sauce

Fried Brussel Sprouts \$9 | GF | VG*

spicy stone ground mustard | bacon

Spicy Cauliflower \$9 | VG

fried | house chipotle sauce

Add Ranch 25 ¢ | Add Blue Cheese 50¢

Baked Brie \$10 | V

brie | honey | puff pastry | house jam | bread |
seasonal fruit

Confit Wings \$14 | GF

house hot sauce | carolina BBQ |

chili cheese dry rub

Hot Pretzel \$12 | V

soft pretzel | beer cheese | whole grain honey
mustard | salt

Margherita Flatbread \$13 | V | VG*

fresh mozzarella | house tomato sauce | fresh
basil

Featured Flatbread \$15 | V* | VG*

OWNERS Mike & Kelly Epling

EXECUTIVE CHEF Dean Wirick

SOUSCHEF Brent Shoop

GF – Gluten Free

V – Vegetarian

VG – Vegan

Any symbol marked with an (*) is an option

SALADS

Wedge Salad \$12 | VG*

iceberg | bacon | scallion | tomatoes
| egg | avocado | bleu cheese |
white french

House Salad \$11 | GF*

mixed greens | tomatoes | carrot |
cucumber | cheddar cheese | croutons |
lemon basil vinaigrette

Spinach Salad \$13 | V* | GF

spinach | pickled onions | candied nuts |
goat cheese | seasonal fruit |
warm bacon vinaigrette

Caprese Salad \$11 | GF | V

roma tomatoes | fresh mozzarella |
balsamic glaze | fresh basil |
salt & pepper | olive oil

Grilled Romaine Steak Salad \$18 | GF | V*

grilled romaine hearts | roasted corn |
tomatoes | sauteed mushrooms |
smoked blue cheese crumbles |
sweet vidalia onion dressing |
4oz sirloin steak

Add: Chicken \$4 Salmon \$6
Shrimp \$6 Steak \$8

N/A DRINKS

Sodas: Coke, Diet Coke, Dr. Pepper, Sprite,
Ginger Ale, Shirley Temple

Teas: Iced Tea, Strawberry, Mango,
Watermelon, Pomegranate, Hot Flavored
Tea

Lemonades: Strawberry, Mango,
Watermelon, Pomegranate, Original

SANDWICHES

Howling Burger \$14 | GF*

double patty | shredded lettuce | american cheese | caramelized onions | pickles | secret sauce

Black Peppercorn Burger \$13

honey goat cheese | peppercorn aioli | brown sugar pepper bacon

Veggie Burger \$12 | V | VG* | GF*

mushroom bean burger | roasted garlic aioli | spring mix | pickled red onion | tomato

Chipotle Chicken Club \$15 | GF*

fried or grilled chicken | chipotle sauce | cheddar cheese | bacon | pickled red onion | lettuce | tomato

Tavern Burger \$12 | GF*

bacon jam | american cheese | fried egg

Pulled Pork Bahn Mi \$15 | GF*

asian pulled pork | mayo | soy jalapenos | pickled carrot and onion | cucumber

Brisket Sandwich \$18 | GF*

sliced brisket | horseradish cream sauce | arugula | roasted red peppers | white cheddar | fried leaks

-ALL SANDWICHES COME WITH CHIPS-

-FRIES OR SIDE SALAD \$2- VEGTABLE \$3

-GLUTON FREE BUN \$2

ENTRÉES

8oz Filet \$39 | GF

loaded mashed potatoes | red wine demi | asparagus

Sword Fish \$28 | GF

seared | cherry pepper relish | ginger lemon grass sauce | vinegar slaw | pineapple basil rice

Pork Chop \$22 | GF

10oz bone in chop | bourbon glaze | fried garlic potatoes & spinach

Beer Can Chicken \$22 | GF

beer braised bone in chicken breast | creamed corn | beef braised mustard greens | loaded potato salad | Dortmund pan jus

Fish Sticks \$18

housemade salmon & cod fish sticks | old bay dusted fries | tarter slaw | remoulade dipping sauce

Hanger and Gnocchi \$29

marinated hanger steak | housemade ricotta gnocchi | braised leeks | red wine demi

Fried Chicken Marsala \$20 | GF*

fried chicken breast | loaded mashed potatoes | sautéed bacon spinach | marsala sauce

Shrimp Scampi \$20 | GF*

linguine | shrimp | capers | white wine butter sauce

Brisket Mac & Cheese \$25 | GF*

penne | brisket | caramelized onion | 3 cheese sauce | braising liquid reduction

Linguine Alfredo \$12 | V | GF*

linguine | alfredo sauce | broccolini | cremini mushrooms | parmesan | grilled bread

Add: Chicken \$4 Salmon \$6 Shrimp \$6 Steak \$8

-Gluten Free Pasta \$2

EAT

DRINK

ENJOY

HOUSE MADE DESSERTS

Featured: Crème Brulee, Cake, Cheesecake

*Consuming raw or undercooked meat, poultry, eggs, or shellfish may increase your risk of food borne illness