SIGNATURE SANDWICHES

choice of Black pepper fries or Chef-made chips or creamy slaw

*sub Parmesan Garlic fries 2
| recommended wine & beer pairings provided |

- '90 MILES FROM CUBA'
  **BEER PAIRING: MAGIC HAT #9**
  shaved ham + pulled pork + Swiss cheese + pickles + mustard + whole grain mustard aioli + French roll 13

ITALIAN BEEF SANDWICH
  **BEER PAIRING: STELLA ARTOIS**
  provolone cheese + roasted peppers + garlic aioli + pepper asiago roll 15

TAVERN C.A.B. BURGER
  **BEER PAIRING: PARST BLUE RIBBON**
  lettuce + tomatoes + onions + garlic aioli + pickles + brie + aioli 12

GRILLED CHICKEN BREAST
  **BEER PAIRING: 5 RABBIT AMERICAN BLONDE ALE**
  lettuce + tomatoes + onions + pickles + garlic aioli + brie + aioli 12
  *enhance with: American | cheddar | Swiss | mozzarella | blue cheese
  *enhance with additional toppings: caramelized onions | sautéed mushrooms | bacon 1 | soy sauce 1

BUTCHER’S STEAK SANDWICH
  **BEER PAIRING: CHURCH STREET DEVIL’S ADVOCATE BELGIAN STRONG ALE**
  8oz USDA Prime strip steak + caramelized onions + garlic aioli + arugula + cheddar cheese + roasted red peppers + sunny egg + French roll 17

LAMB BURGER
  **BEER PAIRING: HOEGAARDEN WHITE ALE**
  feta cheese + goat cheese + cumin mayo + olive relish + garlic aioli + arugula + asiago black pepper bun 14

CLASSIC REUBEN
  **BEER PAIRING: HOFRÄU MÜNCHEN**
  corned beef + Swiss cheese + garlic aioli + sauerkraut + 1000 island dressing + seeded rye bread 14

'THE BEYOND BURGER™'
  *the world’s 1st plantbased burger*
  **BEER PAIRING: TWO BROTHERS PRAIRIE PATH AMERICAN BLONDE ALE (GF)**
  The Beyond Burger™ packs 20g of plant-based protein and has no GMOs, soy or gluten.
  lettuce + tomatoes + red onions + pickles + brie + aioli 12

‘DAGWOOD CLUB’
  **BEER PAIRING: MCEWEN’S 100 CITRA PALE ALE**
  smoked turkey + shaved ham + bacon + cheddar cheese + provolone cheese + banana peppers + lettuce + tomatoes + red onions + whole grain mustard aioli + asiago black pepper bun 14

PATTY MELT
  **BEER PAIRING: REVOLUTION ANT-HERO IPA**
  C.A.B. burger + caramelized onions + American cheese + bourbon street horseradish + garlic aioli + lettuce + tomatoes + red onions + whole grain mustard aioli + seeded rye bread 12

BLACK BEAN VEGGIE BURGER
  **BEER PAIRING: LAQUITAS PILS**
  roasted red peppers + mozzarella cheese + Chef-made marinara + red onions + dressed arugula + garlic aioli + brie + aioli 12

ENTRÉES & SPECIALTIES

choice of soup of the day or house salad

*sub Caesar salad or onion soup garden for 2
| recommended wine & beer pairings provided |

- COTTAGE PIE
  **BEER PAIRING: RODDINGTON’S PUB ALE**
  braised beef + onions + carrots + peas + thyme + mashed potatoes 16

GRILLED PORK CHOP
  **WINE PAIRING: MELOMI PINOT NOIR**
  cheddar-bacon waffle + demi glace 4

ALE BATTERED FISH & CHIPS
  **BEER PAIRING: LAQUITAS IPA**
  fresh hand-cut Alaskan cod + black pepper fries + malt vinegar + Chef-made tartar sauce + lemon 15

SWEET & SPICY SALMON
  **WINE PAIRING: FLEUR DE MER ROSE**
  roasted salmon + boursin crushed potato + tomato butter 24

8oz: FILET MIGNON
*USDA Choice Filet
  **WINE PAIRING: KENWOOD VINEYARDS CABERNET SAUVIGNON**
  Tavern potatoes + vegetable of the day 37

14oz: NEW YORK STRIP
*USDA Choice Beef
  **WINE PAIRING: TRUE MYTH CABERNET SAUVIGNON**
  Tavern potatoes + vegetable of the day 32

CHEF-MADE PAPPARDELLE
*Anson Mills–Columbia, SC & Heartway Farms–Plano, IL
  **WINE PAIRING: Z ALEXANDER BROWN UNCAGED RED BLEND**
  braised short rib + wild mushrooms + epiphany onions + crispy leeks 25

LAMB SHANK
  **WINE PAIRING: THE VELVET DEVIL MERLOT**
  gnocchi + sauerkraut demi glace 24

SHRIMP SCAMPI
  **WINE PAIRING: KIM CRAWFORD SAUVIGNON BLANC**
  Chef-made angel hair pasta + broccoli + red pepper flakes + garlic butter 23

CHICKEN PICCATA
  **WINE PAIRING: JOHNS CELLARS CRAFTMAN’S COLLECTION CHARDONNAY**
  Chef-made angel hair pasta + lemon caper butter sauce 17

CHEF’S FAVORITE CHICKEN
  **BEER PAIRING: INNIS & GUNN OAK AGED SCOTCH ALE**
  braised chicken thigh + braised vegetables + Anson Mills’ Carolina Gold Rice 22
The McWethy family migrated to the United States in the early 1600’s when Robert Macwithey Macrory moved from the Outer Hebrides of Scotland to Washington County, New York. It took several generations for the name to evolve to McWethy.

A McWethy presence in northern Illinois began with the arrival of Henry Lyman McWethy from Pavilion, New York. He travelled to the Fox River Valley, probably by horseback, with his two brothers after the Civil War in 1869 and established McWethy Brothers Insurance in Aurora at 34 South River Street, across from where Aurora landmark Old Second National Bank stands today. His son, Frank McWethy (the grandfather of Jim McWethy), was one of the founders of Aurora Country Club, and an excellent golfer.

Jim McWethy followed in his father’s and grandfather’s footsteps as a skilled businessman, public servant and golfer. Inspired by his Scottish heritage, Jim, along with a very dedicated and talented team, developed Mistwood Golf Club into one of the finest links-style courses in the country. In further tribute to his roots, he also created McWethy’s Tavern and the Great Hall at Mistwood.

“Thank you for coming to McWethy’s Tavern.
The McWethy family is so proud of this venue that we want it to carry our name.”
- Jim McWethy

**DESSERT FEATURES**

- CHEF’S SELECTION SORBET OR GELATO 6
- VANILLA CRÈME BRULÉE 9
- ELI’S CHEESECAKE shortbread cookie crust + seasonal topping 9
- CHOCOLATE CAKE EXTREME chocolate chips + chocolate ganache + chocolate cream cheese icing 9
- JUMBO CHOCOLATE COOKIE SKILLET chocolate cookie + Chef-made fudge + vanilla ice cream + whipped cream 9
- TOFFEE BREAD PUDDING chocolate + caramel + whipped cream 9

**MCWETHY FAMILY COAT OF ARMS**

A rearing lion is the dominant figure in the identifying logo for McWethy’s Tavern. The logo is an adaptation of the McWethy Coat of Arms, which was first recorded in 1592 in Blairgowrie, Scotland, and then again in 1632 in Devonshire, England.

The original crest also carried the McWethy motto: fortis est veritas, STRONG IS THE TRUTH.

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*MENU ITEMS ARE COOKED TO ORDER.
NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PRODUCTS CONTAINING TREE NUTS AND PEANUTS ARE STORED IN THE KITCHEN AND MAY COME INTO CONTACT WITH OTHER FOOD ITEMS. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.*