

## ★ SNACKS & SALADS ★ - IDEAL FOR SHARING

|  |    |
|--|----|
| PEPPADEW PEPPER SKEWER, <i>bacon, goat cheese, dates</i> .....   | 9  |
| DEVILED EGGS, <i>olive oil, cayenne, chives</i> .....  | 5  |
| COBB SALAD, <i>romaine, bacon lardon, corn, avocado, tomato, cucumber, cheddar, boiled egg, pink peppercorn, house ranch</i> ..... | 12 |
| WILD BOAR SLIDERS (2), <i>ground texas boar, cheddar, bacon, bbq sauce, kohlrabi &amp; apple slaw</i> .....                        | 13 |
| FRIED OCTOPUS, <i>roasted garlic aioli, petite salad, togarashi</i> .....  | 14 |
| KALE SALAD, <i>apple, goat cheese, gooseberries, sherry vinaigrette, dates, chives, almonds</i> .....                              | 12 |
| CHICKEN WINGS ( <i>Buffalo, Nashville or BBQ</i> ), <i>house ranch, blue cheese dip, pickled carrots</i> .....                     | 13 |
| CHARGRILLED OYSTERS (6), <i>creole butter, bread crumbs, parmesan, chives</i> .....  | 16 |
| JERKED IBERICO RIBS, <i>pickled cabbage, bbq</i> .....   | 17 |

## ★ MEAT ★ - HUNTED AND FARMED

|   |    |
|---|----|
| CHICKEN THIGHS, <i>chargilled, Nashville glaze, elotes, arugula</i> .....   | 16 |
| SMOKED WAGYU BEEF BACK RIBS, <i>dry rub, Carolina BBQ, kohlrabi &amp; apple slaw</i> .....  | 23 |
| WAGYU SIRLOIN, <i>smoked peppercorn crust, blue cheese butter, swiss chard</i> .....  | 26 |
| ANTELOPE CHEESESTEAK, <i>shaved antelope, peppers, mushrooms, red wine onion jam, provolone, hoagie, french fries</i> .....                     | 16 |
| FRONTIER BURGER, <i>double angus beef patties, cheddar, LTO, 1000 island, dill pickle, french fries</i> .....                                   | 14 |
| FRIED CHICKEN SANDWICH, <i>chicken thighs, pickled banana peppers, molasses mustard, provolone, french fries</i> .....                          | 14 |
| LAMB BURGER, <i>cucumber dill yogurt, provolone, harissa aioli, arugula, french fries</i> .....   | 15 |
| WATER BUFFALO BURGER, <i>double water buffalo patties, cheddar, bacon &amp; onion jam, LTO, fried jalapeno peppers, bbq, french fries</i> ..... | 16 |

ADD OUR HOUSE SMOKED BACON TO ANY SANDWICH FOR \$2

## ★ SEAFOOD ★ - WILD CAUGHT

|   |    |
|---|----|
| AHI TUNA SANDWICH, <i>blackened tuna, spicy fried shallots, sprouts, wasabi mayo, sourdough, french fries</i> ..... | 14 |
| SHRIMP SPAGHETTI, <i>trinity, garlic, cream, thyme, spicy 'ndjua, chives, homemade pasta</i> .....                  | 17 |
| OYSTER BLT, <i>fried oysters, iberico bacon, lettuce, tomato, roasted garlic aioli, hot sauce, sourdough</i> .....  | 16 |

## ★ HEARTY SIDES ★ - SERVES 2, BUT WE DON'T JUDGE

|   |   |
|---|---|
| 5 CHEESE MAC, <i>a Frontier classic</i> .....                           | 9 |
| FRENCH FRIES, <i>fried rosemary, aioli, ketchup</i> .....               | 5 |
| GRILLED ASPARAGUS, <i>romesco, garlic chips</i> .....                   | 9 |
| GREEN BEANS, <i>lemon, garlic, almonds, parmesan, butter</i> .....      | 8 |
| FRIED ZUCCHINI, <i>beer batter, spicy raisin dip, chimichurri</i> ..... | 8 |
| SWISS CHARD, <i>bacon, onion, garlic, pistachio, citrus</i> .....       | 7 |

## ★ DESSERT ★ - SAVE ROOM, THEY'RE WORTH IT. HOUSE-MADE, DAILY.

|  |   |
|--|---|
| CHOCOLATE S'MORE, <i>graham cracker, cookie crumble, chocolate marshmallow, strawberry sauce, candied orange</i> ..... | 9 |
| RHUBARB & STRAWBERRY CROSTATA, <i>semolina custard, balsamic reduction, green chartreuse ice cream</i> .....           | 9 |

*Host your*  **WE CATER!**  
*PICK UP & DELIVERY!*  
 REHEARSAL DINNER, WEDDING,  
 BIRTHDAY, CORPORATE EVENT & MORE *at Frontier!*  
 Annie@Pioneertaverngroup.com

EXECUTIVE CHEF **BRIAN JUPITER** ★ CHEF DE CUISINE **AZAZI MORSI** ★ SOUS CHEF **REGINA POLK**

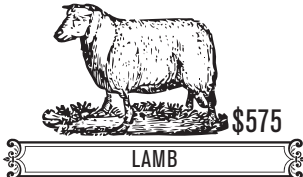
# FRONTIER

WEST TOWN ★ CHICAGO

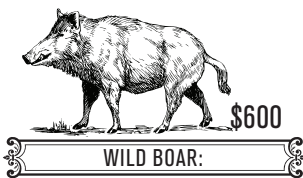
## ★ WHOLE ANIMAL SERVICE ★



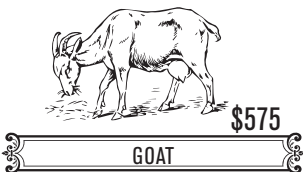
**COOKING METHOD:** *Smoked whole over apple and cherry woods.*  
**SERVES:** 12 - 15 guests  
**SIDES:** *5 cheese mac, Caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*  
**\$15 additional charge per person for groups over 15**  
**PRE-ORDER:** 3 days minimum



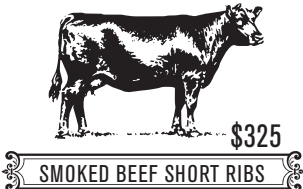
**COOKING METHOD:** *Smoked whole over apple and cherry woods*  
**SERVES:** 10 - 15 guests  
**SIDES:** *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*  
**\$15 additional charge per person for groups over 15**  
**PRE-ORDER:** 5 days minimum



**COOKING METHOD:** *Seasoned with brown sugar and housemade spices; smoked and roasted whole over apple and cherry woods*  
**SERVES:** 10 - 15 guests  
**SIDES:** *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*  
**\$15 additional charge per person for groups over 15**  
**PRE-ORDER:** 5 days minimum



**COOKING METHOD:** *Smoked and roasted whole over apple and cherry woods*  
**SERVES:** 10 - 15 guests  
**SIDES:** *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*  
**\$15 additional charge per person for groups of 15 - 20**  
**PRE-ORDER:** 5 days minimum



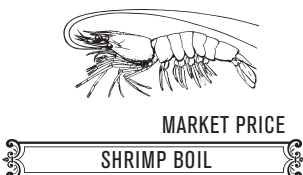
**COOKING METHOD:** *Smoked with garlic, rosemary & sage*  
**SERVES:** 8 - 10 guests  
**SIDES:** *5 cheese mac, seasonal vegetables & buttered yeast rolls, Caesar salad with polenta croutons*  
**PRE-ORDER:** 3 days minimum



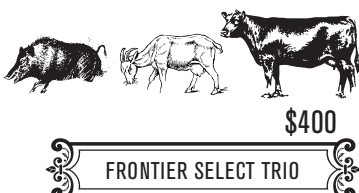
**COOKING METHOD:** *Stuffed with whole chickens, smoked and roasted whole over apple and cherry woods*  
**SERVES:** 12-15 guests  
**SIDES:** *Andouille jambalaya, caesar salad with polenta croutons, 5 cheese mac, seasonal vegetable*  
**PRE-ORDER:** 5 days minimum  
**\$15 additional charge per person for groups over 15**



**COOKING METHOD:** *Stuffed with fennel, lemon and herbs and baked whole with a salt crust*  
**SERVES:** 10 - 12 guests  
**SIDES:** *Garlic rice, candied green beans and smoked shrimp & dill potato salad*  
**PRE-ORDER:** 3 days minimum



**COOKING METHOD:** *Traditional New Orleans style, boiled with potatoes, corn; served tableside*  
**SERVES:** 15 person minimum  
**SIDES:** *Boiled corn and potatoes*  
**PRE-ORDER:** 5 days minimum



**CHOOSE THREE OF THE FOLLOWING:** *Lamb Leg, Goat Leg, Short Rib, Wagyu Beef Short Loin, Salmon Filet and Boar Shoulder for \$400, serves 10-12 guests.*  
**COOKING METHOD:** *Goat is cured, then fried and served with Chimichurri sauce; Wagyu Beef is grilled medium rare and sliced table side. Boar Shoulder is smoked for 14 hours over apple and cherry woods. Antelope Leg is stuffed with garlic and rosemary. Very lean and tender cut of red meat. Great choice for non-pork eaters or those who may not be interested in the entire whole animal. All carved at table-side.*

*You may also upgrade your protein to a Venison Leg (+\$150), for a total of \$550 or Antelope Leg (+\$300 and serves 12-15 guests) for a total of \$700. Feel free to add both upgrades for \$850!*

**SERVES:** 10-12 guests  
**SIDES:** *5 Cheese Mac, Seasonal Vegetable, Caesar Salad with Polenta Croutons and Buttered Rolls.*

*You may also upgrade your third protein to a Venison Leg (+\$150), for a total of \$550, Venison Chops (+ \$200), for a total of \$600 or Antelope Leg (+\$300 and serves 12-15 guests) for a total of \$700. Feel free to add more than one upgrade!*

**PRE-ORDER:** 5 days minimum

For Group Events Whole Animal Reservations Contact [Jen@pioneertaverngroup.com](mailto:Jen@pioneertaverngroup.com) !