

APPETIZERS AND SMALL PLATES

Bacon-Wrapped Scallops 11.95

Applewood-smoked bacon, Teriyaki glazed

Ahi Tuna Sashimi 10.95

Sesame seared tuna with wasabi, soy and sesame ginger dipping sauce

Flash-Fried Calamari 8.95

Served with Thai Chili sauce

Chicken Quesadilla 7.95

Grilled Chicken, mixed cheeses, Mexican sauce, in a grilled flour tortilla. House made salsa and Spicy Tavern sauce

Fried Oysters 9.95

Tartar and Thai chili sauces

✓ Spinach Tortilla Dip 7.75

Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese. Served with corn chips

Grilled Thai Chicken Skewers 8.95

Hoisin-glazed chicken, served on mixed greens with Miso dressing. Thai chili sauce

✓ Freshly-Fried Potato Chips 5.95

Served with Ranch dressing

Colorado Potato Chips 6.95

Freshly-fried potato chips topped with applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese

Small Plate Sampler 15.95

A sampling of our popular appetizers: Calamari, Spring Rolls, Crabcake & Bruschetta

Maryland-Style Crab Cake 10.95

Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing

✓ Bruschetta 6.95

Marinated tomatoes with capers, black pepper, basil pesto and shaved Reggiano Parmesan cheese

Tavern Nachos 7.95

Freshly-fried corn chips topped with your choice of Southwestern-style black beans & / or spicy ground beef. With Monterey Jack Cheddar cheeses, salsa, black olives, shredded lettuce, tomatoes, jalapenos & sour cream

Hot Crab Dip 9.95

Backfin crab meat with toasted garlic bread

Spring Rolls 8.50

Authentic mix of chicken, Napa cabbage, garlic, soy and ginger. Served on mixed greens tossed with Miso dressing. Three sauces for dipping

SOUPS AND APPETIZER SALADS

Garden 4.75

Seasonal greens, croutons, Bermuda onions, grape tomatoes, carrots
With entrée 2.95

Spinach 7.50

Grape tomatoes, bacon, green apples, dried cranberries, spiced pecans, crumbled blue cheese & sliced egg tossed with Poppyseed dressing
With entrée 5.25

Soups

Homemade

New England Clam Chowder 4.95

French Onion Soup 5.50

Soup of the Day 4.95

Caesar 6.25

Romaine hearts, croutons, Reggiano Parmesan
With entrée 4.25

Wedge of Iceberg 6.95

One-quarter head of iceberg lettuce, blue cheese, crispy bacon, diced tomatoes
With entrée 4.75

Tavern Salad 6.95

Seasonal greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette
With entrée 4.75

LARGE SALADS

Dressings: Basil Vinaigrette, Balsamic Vinaigrette, Tavern Vinaigrette, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Poppyseed, Ranch, Fat-Free Ranch

Grilled Chicken 10.95

Teriyaki chicken, seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing

Chinese Chicken 10.95

Seasonal greens, cabbages, daikon radish, crisp wontons, Sesame Ginger Dressing

Caesar

With Salmon or Fried Oysters: 13.50
With Chicken: 11.95

Asian Tuna 12.95

Fresh center-cut Ahi tuna, seasonal greens, carrots, mixed peppers, snow peas, edamame, Sesame Ginger Dressing

✓ Greek 8.75

Seasonal greens, Feta, pepperoncini, red onion, Kalamata olives, Basil vinaigrette
With Shrimp or Tenderloin: Add 5.45
With Chicken: Add 3.45

Chicken Mexican 10.95

Tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses

Bread Service Available Upon Request

✓ Vegetarian

FISH MARKET FRESH FISH

Grilled Tilapia 17.95

Topped with a Chardonnay butter sauce and served with mashed potatoes and fresh green beans

Ten Spice Glazed Salmon 18.95

Ten spice glazed Atlantic salmon with curried couscous, broccoli, red peppers and roasted almonds

Grilled Pacific Ahi Tuna 22.95

Drizzled with honey wasabi and plum sauce, served with fresh asparagus and rice

Grouper Hemingway 22.95

Fresh filet of grouper sautéed with white wine, lemon, tomatoes and capers and served over angel hair pasta

STEAKHOUSE STEAKS AND PRIME RIB

Inspired by the great steakhouses of New York and Chicago, our steaks are aged, hand-cut and grilled to the perfect temperature to ensure our guests one of the finest steak experiences anywhere at any price.

Filet Mignon 8 oz 23.95 | 10 oz 25.95

Steak Au Poivre 8 oz 25.95 | 10 oz 27.95
Two pan-sautéed filet medallions with cracked black pepper and a classic cognac cream sauce

Steak Oscar 29.95

Our 8 ounce filet served with fresh asparagus, jumbo lump crabmeat and housemade Béarnaise.

Prime Rib Slow Roasted *Certified Angus Beef®* 12 oz 22.95 | 16 oz 25.95

New York Strip *Certified Angus Beef®* 14 oz 27.95

Top Sirloin *Certified Angus Beef®* 10 oz 19.95

Ribeye Steak *Certified Angus Beef®* 14 oz 23.95

Served with a Garden Salad and your choice of Side Item.

Substitute Spinach Salad: 2.50; Substitute Caesar, Tavern or Wedge Salad: 2.00

TAVERN SPECIALTIES

Steak Frites 17.95

Chargrilled Hanger steak, shoestring fries, Port wine sauce

Maple Cured Pork Chop 19.95

Served with homemade apple chutney, garlic mashed potatoes and seasonal sautéed vegetables

✓ Spaghetti Squash and Zucchini 11.95

Roasted spaghetti squash and fine julienne zucchini with toasted pine nuts, basil and Parmesan cheese in a plum tomato sauce

Grilled Rainbow Trout 16.95

Marinated in sweet soy, served with seasonal sautéed vegetables and rice

Shrimp Risotto 16.50

Jumbo shrimp over risotto with baby spinach, red onions and roasted red peppers

Pan-Seared Scallops 18.95

Mashed potatoes and sautéed vegetables

Braised Short Ribs 19.95

Simmered in red wine, porcini mushrooms, tomatoes, rosemary and garlic. Served with mashed potatoes and fresh green beans

Grilled Meatloaf 14.95

Family recipe, topped with mushroom Madeira Sauce. Served with mashed potatoes and seasonal sautéed vegetables

Marinated Flank Steak 15.95

Served with a sweet garlic soy sauce, seasonal vegetables and your choice of garlic mashed potatoes or rice

Maryland-Style Crab Cake 21.95

Jumbo lump crab meat, served with French fries, coleslaw, and house made tartar sauce

PASTA AND CHICKEN

Blackened Chicken Alfredo 14.50

Fettuccine, broccoli, tomatoes, Alfredo sauce

New Cajun Seafood Fettuccine 19.95

Sautéed jumbo shrimp and scallops tossed in a Cajun cream sauce with andouille sausage and green and red peppers.

Shrimp Scampi 15.95

White wine butter sauce with oregano, parsley, garlic, tossed with angel hair pasta

Wood Grilled Chicken and Penne 14.50

Crispy pancetta, caramelized Bermuda onions, and basil cream sauce

New Chicken Marsala 14.95

Lombardo Marsala wine sauce, mushrooms, prosciutto served with garlic mashed potatoes and fresh green beans

Grilled Chicken Teriyaki 14.50

Marinated boneless chicken breast, stir-fried onions, carrots, snow peas, peppers, served with rice

Chicken Colorado 14.50

Wood-fire grilled breast topped with applewood-smoked bacon, tomatoes, scallions, barbecue sauce, Monterey Jack and Cheddar cheeses. Served with black beans and rice

Add an Appetizer Salad to any of the above Dinner Entrées

Garden – 2.95 Caesar – 4.25 Tavern – 4.75 Wedge of Iceberg – 4.75 Spinach – 5.25

Bread Service Available Upon Request

✓ Vegetarian

GOURMET BURGERS

Fresh Premium *Certified Angus Beef®* served with sesame seed or whole-wheat bun and your choice of French Fries, potato salad, pasta salad or coleslaw.

Cheeseburger 8.95

Mayonnaise, mustard, lettuce, tomato, sliced kosher pickles, diced onion & your choice of American, Cheddar, Blue, Mozzarella, Swiss or Pepper Jack

Bacon-Cheddar Burger 9.95

Our Cheeseburger with crisp applewood-smoked bacon

Tavern Burger 8.95

"All the way" with chili, slaw, dill pickle, chopped onions, ketchup and French's yellow mustard

Onion-Mushroom Burger 8.95

Sautéed onions, mushrooms, Mozzarella, lettuce, tomato and mayonnaise

Turkey Burger 7.95

Lettuce, tomato, chopped onions, Mayonnaise and French's yellow mustard

Mustard-Pepper Burger 8.95

Marinated and coated with cracked black peppercorns and served with our homemade mustard sauce, lettuce, tomato and onion

New Four Cheese Burger 9.50

Topped with Swiss, Monterey Jack, American and Reggiano Parmesan Cheeses, with mixed greens and sliced tomato

New Miami Burger 9.95

Cuban style with ham, Swiss, pickles, Dijon Mustard and roasted garlic mayonnaise

WOOD OVEN PIZZAS & WHOLE WHEAT FLATBREADS

We combine our made-from-scratch pizza dough and whole wheat flatbread with the finest and freshest ingredients and bake them in our wood-burning oven.

BBQ Chicken 9.50

Grilled chicken, barbeque sauce, applewood-smoked bacon, red onions, Monterey Jack, Cheddar, fresh cilantro

Cheeseburger Flatbread 8.95

Ketchup-mustard sauce, Monterey Jack, Cheddar, hamburger, onions, sliced dill pickles

✓ Margherita 8.25

Fresh mozzarella, Reggiano Parmesan, plum tomatoes, fresh basil

✓ Spinach 8.75

With Feta cheese 9.25
Fresh spinach, house made tomato sauce, sliced mushrooms, tomatoes and Mozzarella

Greek Chicken Flatbread 8.95

Mozzarella, grilled chicken, cucumber, red onion, Kalamata olives, tomatoes, Feta cheese

Tavern 9.50

House made tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella cheese

Gruyere & Bacon Flatbread 8.95

Gruyere, applewood-smoked bacon, caramelized onions

SANDWICHES

All sandwiches are served with a choice of French fries, potato salad, pasta salad or coleslaw.

Barbecue Chicken Grill 9.75

Fresh chicken breast, spicy BBQ sauce, applewood-smoked bacon, lettuce, tomato, melted Monterey Jack and Cheddar cheese

BBQ Pork Sliders 8.50

Three slow roasted, hand pulled pork sliders topped with coleslaw

Chicken Club 8.95

Chicken, honey-cured ham, applewood-smoked bacon, Cheddar & Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread

Chicken Bacon-Cheddar Grill 9.75

Fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise

Blackened Salmon 11.25

Lettuce, tomato, Bermuda onion, Creole aioli, sesame seed bun, coleslaw

Oyster Po Boy 12.95

Lightly-fried, Creole aioli, lettuce, tomato

Crab Cake 12.50

Jumbo lump crab meat, house made tartar sauce, shredded lettuce and tomato on a sesame seed bun

Oven Roasted Turkey 8.95

Sautéed mushrooms, melted Pepper Jack cheese, lettuce, tomato, mustard sauce, French bread

SIDE ITEMS

SEASONAL VEGETABLES, GRAINS & BEANS

Sauteed Vegetables	3.25	Tavern Rice	3.00
Green Beans	3.95	Black Beans	3.00
Asparagus	3.95		
Sauteed Spinach	3.95		
Broccoli	3.95		

POTATOES

Classic French Fries	3.00
Shoestring French Fries	3.00
Garlic Mashed Potatoes	3.00
Au Gratin Potatoes	4.00
Loaded Baked Potato	4.50

Bread Service Available Upon Request

✓ Vegetarian

HOUSE MADE DESSERTS

<p>Apple Cobbler 5.95 Topped with caramel sauce and French vanilla ice cream*</p> <p>Key Lime Pie 6.25 Sweet and tart, butter graham cracker crust</p> <p>Banana Crepes 6.95 Fresh banana, chocolate sauce, banana ice cream*</p>	<p>St. Barths Chocolate Torte 6.50 Rich and very moist French cake, French vanilla ice cream*, chocolate sauce</p> <p>World's Smallest Sundae 3.25 A miniature hot fudge sundae with French vanilla ice cream* topped with nuts. Made to satisfy that sweet tooth without filling you up</p>	<p>Crème Brulée 4.95 A classic</p> <p>Dessert Sampler 7.95 Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte</p> <p>New York Style Cheesecake 6.50 Absolutely the best Guaranteed!!</p>
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*with Bassett's Ice Cream Since 1861

AFTER DINNER COFFEE DRINKS

<p>Tavern Cappuccino 5.75 Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs</p> <p>Irish Coffee 5.50 Old Bushmills Irish Whiskey and real whipped cream</p>	<p>The Nudge 5.50 Brandy, Kahlua, Crème de Cacao, whipped cream</p> <p>Jamaican Coffee 5.50 Brandy, Rum, Tia Maria, Triple Sec and real whipped cream</p>
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DESSERT DRINKS

<p>Ice Cream Toasted Almond 5.75 Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka</p>	<p>Mudslide 5.75 Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream</p>
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ESPRESSO AND CAPPUCCINO

Available in regular and decaffeinated.

	<u>Single</u>	<u>Double</u>
Espresso	2.25	3.25
Cappuccino Classico Espresso and foamed milk	2.75	3.75
Café Latte Espresso, steamed and foamed milk	2.75	3.75
Café Mocha Cappuccino with rich chocolate	2.75	3.75

Flavors for All Coffees

Almond, Vanilla, Hazelnut, Caramel, Irish Cream, Chocolate Mint Add .50

Tavern Cappuccino

Espresso with cream, cocoa, cinnamon and topped with real whipped cream 3.95

AFTER DINNER DRINKS

Cognacs & Brandies

Remy Martin VSOP, Remy Martin XO, Courviosier VSOP
Hennessy VS, Hennessy VSOP, Hennessy XO

Liqueurs & Cordials

Grand Marnier, Grand Marnier 100, Grand Marnier 150, Drambuie
Limoncello, Ameretto Di Saronò, Bailey's, Kahlua, Chambord, B&B
Frangelico, Jagermeister, Sambuca, Cointreau, Galliano

We pour premium brands: Cutty Sark, Jim Beam Bourbon, Gordon's Gin, Skyy Vodka, Cruzan Rum, Sauza Gold Tequila

MasterCard, Visa and American Express accepted. No personal checks, please.
All items are available for take-out.

Not all ingredients are listed on the menu. Please let your server know if you have any allergies.
Gluten-Free menu item selection is available.

An 18% gratuity will be added to the check for parties of 8 or more.

****All of our foods are prepared with "0" Transfat oils****