



Steaks • Fish • Burgers • Pizza

To Go Menus

Greensboro, NC

(336-282-3063)



WINES BY THE GLASS



WHITE WINES

CHARDONNAY

House Value Wine – Fox Brook Chardonnay, CA 2006 ... \$2.95	Shooting Star Chardonnay, CA 2005 \$7.25
Stone Cellars Chardonnay, CA 2005..... \$4.75	Kendall-Jackson “Vintner’s Reserve”, CA 2005..... \$7.00
McWilliams Hanwood Est. Chardonnay, AUS 2005 \$6.00	Heron Chardonnay, CA.2005..... \$6.50
Meridian Chardonnay, Santa Barbara, CA 2005 \$6.25	La Crema Chardonnay, CA 2005 \$9.75
Shelton Vineyards Bin 17 Chardonnay, NC 2004..... \$5.00	Louis Jadot Pouilly-Fuisse, France 2005..... \$11.00
Frei Brothers Chardonnay, CA 2006..... \$9.00	Ramey Chardonnay, CA 2004..... \$14.00

SAUVIGNON BLANC AND PINOT GRIGIO

Trinchero Family Selections Sauvignon Blanc, CA.....\$6.00	Campanile Pinot Grigio, Italy 2005..... \$8.00
Matua Sauvignon Blanc, New Zealand 2006 \$6.75	Ecco Domani Pinot Grigio, Italy 2005 \$5.00
Norton Sauvignon Blanc, Argentina 2007..... \$5.50	Alois Lageder Pinot Grigio, Alto Adige, Italy 2006..... \$9.75
Tariquet Cote Chardonnay/Sauvignon Blanc, France 2006. \$9.00	

MORE INTERESTING WHITES

Conundrum by Caymus, CA 2005 \$11.00	Shelton Riesling, Yadkin Valley, NC 2005..... \$7.00
Chateau Ste. Michelle Riesling, WA 2006..... \$6.00	Vinum Africa Chenin Blanc, South Africa 2007..... \$6.50
Renwood Voignier, CA 2005 \$5.75	Beringer White Zinfandel, CA 2005 \$4.50

RED WINES

CABERNET SAUVIGNON

House Value Wine – Fox Brook Cabernet, CA 2005..... \$2.95	Greg Norman Cabernet/Merlot, AUS 2003..... \$8.25
Stone Cellars Cabernet Sauvignon, CA 2004..... \$4.75	Raylen Carolinius, Yadkin Valley, NC 2004 \$7.75
Smoking Loon Cabernet Sauvignon CA 2004 \$6.00	Wolf Blass “Yellow Label” Cabernet, South AUS 2004....\$7.00
Pascual Toso Cabernet Sauvignon, Argentina 2006..... \$8.00	Trefethen “Double T”, CA 2005 \$11.00
Louis M. Martini Cabernet Sauvignon, CA 2003..... \$7.25	Ferrai-Carano Siena Cabernet/Sangiovese, CA 2006..... \$10.50
Liberty School Cabernet Sauvignon, CA 2005 \$9.00	J. Lohr \$7.00

MERLOT AND PINOT NOIR

Stone Cellars Merlot, CA 2004 \$4.75	Cypress Merlot, CA 2005..... \$6.75
Frei Brothers “Reserve” Merlot DCV, CA 2004..... \$9.00	Heron Pinot Noir, France 2004 \$6.50
Stonestreet Merlot, Alexander Valley, CA 2002..... \$10.00	La Crema Pinot Noir, Sonoma Coast, CA 2005 \$9.75
Chateau St. Jean Merlot, CA 2003 \$7.50	Cavit Pinot Noir, Italy 2005 \$5.50
Bogle Merlot, CA 2004..... \$6.00	MacMurray Pinot Noir, Sonoma Coast, CA 2005..... \$8.50
Red Rock Merlot, CA 2006..... \$7.00	Steele Pinot Noir, Carneros, CA 2005..... \$11.00

ITALIANS / ZINFANDEL / PETITE SHIRAZ / SYRAH / SHIRAZ & BLENDS

Edmeades Zinfandel, Mendocino Valley, CA 2004..... \$9.25	Layer Cake (Rotating Varietals and Appellations) \$8.50
Shooting Star Zinfandel, Lake County, CA 2003..... \$6.00	McWilliams Shiraz, AUS 2004..... \$6.00
Seven Deadly Zins, Lodi, 2006 \$9.00	Rosemount Shiraz, AUS 2004..... \$6.50
Montes Classic Malbec, Colchagua Valley, Chile 2006.....\$7.00	Penfolds “Bin 128” Shiraz, Coonawarra, AUS 2004 \$12.00
Conquista Malbec, Mendoza, Argentina 2006... \$5.50	Windmill Estate Petite Shiraz, Lodi, \$7.50
Gabbiano Chianti Classico, Tuscany, Italy 2003..... \$8.00	Penfolds “Thomas Hyland” Shiraz, South AUS 2004..... \$7.00
DaVinci Chianti, Tuscany, Italy 2004..... \$7.25	Shimmer Shiraz/Merlot, Washington 2006 \$8.50

BEER

DRAUGHT BEER

House Value Draught – Budweiser 12 oz \$2.25	Blue Moon Wheat \$4.50
House Value Draught – Budweiser 16 oz \$3.25	Newcastle Brown Ale..... \$4.50
Bud Light \$3.50	Guinness Stout \$4.50
Fosters \$3.50	Red Hook Longhammer IPA..... \$4.50
Highland Gaelic Ale..... \$4.50	Sweetwater 420 Pale Ale..... \$4.50
Natty Greene Buckshot Amber Ale..... \$4.50	Fat Tire Amber Ale \$4.50
Red Oak \$4.50	

UNITED STATES BOTTLED BEER

Rolling Rock, Icehouse \$3.25	Miller Lite, Michelob Light, Michelob Ultra \$3.25
Budweiser, Bud Light, Bud Select, Bud American Ale \$3.25	O’Doul’s Amber (non-alcoholic) \$3.25
Coors Light, Natural Light \$3.25	Yuengling..... \$3.25

CRAFT AND MICRO-BREWED BOTTLED BEER

Anchor Steam, Sierra Nevada Pale Ale..... \$3.95	Smirnoff Ice \$3.95
Sam Adams, Sam Adams Light..... \$3.95	Widmer Hefeweizen, Killians \$3.95

IMPORTED BEER

Stella Artois, Heineken, Heineken Light..... \$3.95	Bass, Amstel Light, Red Stripe \$3.95
Becks, Becks Dark, Becks Light, Becks (non-alcoholic).... \$3.95	Corona, Corona Light, Dos Equis \$3.95

MARGARITAS

VILLAGE TAVERN MARGARITA

Sauza Gold Tequila, Triple Sec,
Fresh Squeezed Orange Juice and
our Signature Sour Mix...\$6.50

GOLDEN MARGARITA

Sauza Gold Tequila, Cointreau,
Fresh Squeezed Orange Juice and
our Signature Sour Mix...\$7.00

UPTOWN MARGARITA

Sauza Hornitos Reposado Tequila,
Gran Mariner, Fresh Squeezed
Orange Juice and our Signature
Sour Mix...\$8.00

TOP SHELF MARGARITA

Sauza Hornitos Anejo Tequila, Gran
Mariner, Fresh Squeezed Orange
Juice and our Signature Sour
Mix...\$8.50

PERFECT MARGARITA

Patron Silver Tequila, Patron
Citronge, Fresh Squeezed
Orange Juice and our Signature
Sour Mix... \$9.00

FLAVORED MARGARITAS

Our Village Tavern House
Margarita with your Choice of Four
Flavors: Peach, Strawberry, Mango
and Raspberry...\$6.75

APPETIZERS AND SMALL PLATES

Bacon-Wrapped Scallops 11.95

Applewood-smoked bacon, Teriyaki glazed

Small Plate Sampler 15.95

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

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 7.50

Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese. Served with warm flour tortillas

Hot Crab Dip 9.25

Backfin crab meat with toasted garlic bread

✓ Freshly-Fried Potato Chips 5.50

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

Buffalo Hot Wings 8.75

Fresh chicken drumettes coated in spicy sauce and served with crunchy celery sticks and blue cheese dressing

Spring Rolls 7.95

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

Maryland-Style Crab Cake Market Price

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 with your choice of black beans and / or spicy ground beef with mixed cheeses, salsa, black olives, lettuce, tomatoes, jalapenos & sour cream

Grilled Thai Chicken Skewers 8.95

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

✓ Freshly-Fried Onion Ribbons 5.95

Served with spicy Tavern dipping sauce

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 4.50

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, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Ranch, Fat-Free Ranch

Grilled Chicken 9.95

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

Tenderloin 12.95

Filet mignon, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions in a crisp tortilla shell, ranch dressing

Asian Tuna 12.95

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

Chinese Chicken 9.95

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

Chicken Mexican 9.95

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

Caesar

With **Salmon** or **Fried Oysters**: 13.50
With **Chicken**: 11.50

Bread Service Available Upon Request

✓ Vegetarian

*Some menu items contain (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

GSO Dinner 11/09

FISH MARKET FRESH FISH

Grilled Tilapia 16.95

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

Grouper Hemingway 22.95

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

Grilled Pacific Ahi Tuna 22.95

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

Ten Spice Glazed Salmon 18.95

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

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 22.95 | 10 oz 24.95

Prime Rib Slow Roasted *Certified Angus Beef®*
12 oz 21.95 | 16 oz 24.95

Steak Au Poivre 8 oz 24.95 | 10 oz 26.95

Two pan-sautéed filet medallions with cracked black pepper and a classic cognac cream sauce

New York Strip *Certified Angus Beef®* 14 oz 26.95

Top Sirloin *Certified Angus Beef®* 10 oz 19.95

Ribeye Steak *Certified Angus Beef®* 14 oz 21.95

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

Pan-Seared Scallops 18.95

Herb butter, sweet corn succotash

Steak Frites 17.95

Chargrilled Hanger steak, shoestring fries, Port wine sauce

Bayou Shrimp 16.95

Blackened jumbo shrimp in our Bayou cream sauce. Served with rice and seasonal sautéed vegetables

Barbecue Baby Back Ribs 18.95

A full rack of our slow roasted ribs served with French fries and coleslaw

Maple Cured Pork Chop 19.95

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

Grilled Rainbow Trout 16.95

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

Grilled Meatloaf 14.95

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

✓ Spaghetti Squash and Zucchini 11.95

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

Maryland-Style Crab Cake Market Price

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

Shrimp Risotto 15.95

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

Marinated Flank Steak 15.95

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

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, tomatoes, 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

Grilled breast topped with applewood-smoked bacon, barbecue sauce, tomatoes, scallions, 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

*Some menu items contain (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

GSO Dinner 11/09

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

Onion-Mushroom Burger 8.95

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

New Four Cheese Burger 9.50

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

Bacon-Cheddar Burger 9.95

Our Cheeseburger with crisp applewood-smoked bacon

Mustard-Pepper Burger 8.95

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

Old-Fashioned

Carolina Burger 8.95

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

✓ Veggie Burger 7.95

A blend of grains, nutritious vegetables and beans. Served with lettuce, tomato, mayonnaise, mustard, onion on a whole wheat bun

New Miami Burger 9.95

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

PIZZAS & WHOLE WHEAT FLATBREADS

We combine our made-from-scratch pizza dough and whole wheat flatbread with the finest and freshest ingredients.

Barbecue Chicken 8.95

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

✓ Four Cheese 8.25

Herb oil brushed crust, whole milk Mozzarella, Parmesan, Reggiano and Asiago cheeses

Tavern 8.95

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

✓ Margherita 8.25

Fresh mozzarella, Reggiano Parmesan, plum tomatoes, basil

✓ Spinach 8.75

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

Cheeseburger Flatbread 8.95

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

Greek Chicken Flatbread 8.95

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

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

Blackened Salmon 10.75

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

Barbecue Chicken Grill 9.75

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

Crab Cake Market Price

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

Chicken Bacon-Cheddar Grill 9.75

Grilled chicken breast, applewood-smoked bacon, lettuce, tomato, onion, Cheddar cheese, mayonnaise

Flank Steak 9.95

Thin sliced marinated flank steak, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread

Oyster Po Boy 12.95

Lightly-fried, Creole aioli, lettuce, tomato

Oven Roasted Turkey 8.95

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

SIDE ITEMS

SEASONAL VEGETABLES, GRAINS & BEANS

Sauteed Vegetables	3.25	Tavern Rice	2.95
Green Beans	3.95	Black Beans	2.95
Asparagus	3.95	Corn Succotash	3.95
Sauteed Spinach	3.95		

POTATOES

Classic French Fries	2.95
Shoestring French Fries	2.95
Garlic Mashed Potatoes	2.95
Loaded Baked Potato	4.50

Bread Service Available Upon Request

✓ Vegetarian

*Some menu items contain (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

GSO Dinner 11/09

HOUSE MADE DESSERTS

Apple Cobbler 5.75
Topped with caramel sauce and French vanilla ice cream*

St. Barths Chocolate Torte 6.50
Rich and very moist French cake, French vanilla ice cream*, chocolate sauce

Crème Brulée 4.95
A classic

Key Lime Pie 6.25
Sweet and tart, butter graham cracker crust

Double - Decker Cheesecake 6.95
Chocolate and traditional cheesecake joined by a layer of chocolate fudge with raspberry and chocolate sauces

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

*with Bassett's Ice Cream Since 1861

AFTER DINNER COFFEE DRINKS

Tavern Cappuccino 5.75
Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs

The Nudge 5.50
Brandy, Kahlua, Crème de Cacao, real whipped cream

Irish Coffee 5.50
Old Bushmills Irish Whiskey and real whipped cream

Jamaican Coffee 5.50
Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

DESSERT DRINKS

Ice Cream Toasted Almond 5.75
Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka

Mudslide 5.75
Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream

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

We pour premium brands: John Barr Scotch, Jim Beam Bourbon, Gordon's Gin, Seagram's Vodka, Cruzan Rum, Sauza Gold Tequila

MasterCard, Visa, Discover 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****

APPETIZERS AND SMALL PLATES

Ahi Tuna Sashimi 10.95

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

✓ Freshly-Fried Potato Chips 5.50

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

Grilled Thai Chicken Skewers 8.95

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

Tavern Nachos 7.95

Freshly-fried corn chips with your choice of black beans and / or spicy ground beef with mixed cheeses, salsa, black olives, lettuce, tomatoes, jalapenos and sour cream

Flash-Fried Calamari 8.95

Served with Thai Chili sauce

Hot Crab Dip 9.25

Backfin crab meat with toasted garlic bread

Maryland-Style Crab Cake

Market Price

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

Chicken Quesadilla 7.95

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

✓ Spinach Tortilla Dip 7.50

Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese served with warm flour tortillas

Spring Rolls 7.95

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

✓ Bruschetta 6.95

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

Small Plate Sampler 15.95

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

Fried Oysters 9.95

Tartar and Thai chili sauces

Bacon-Wrapped Scallops 11.95

Applewood-smoked bacon, Teriyaki glazed

SOUPS AND APPETIZER SALADS

Garden 4.75

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

Soups

Made from scratch

New England Clam Chowder 4.95

French Onion Soup 5.50

Soup of the Day 4.50

Wedge of Iceberg 6.95

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

Spinach 7.50

Fresh spinach, grape tomatoes, crumbled bacon, sliced green apples, dried cranberries, spiced pecans, crumbled blue cheese & sliced egg tossed in Poppyseed dressing With entrée 5.25

Caesar 6.25

Crisp romaine, homemade croutons, shaved Reggiano Parmesan With entrée 4.25

Tavern House 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, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Poppyseed, Ranch, Fat-Free Ranch

Large Tavern House Salad 8.95

Seasonal greens, tomatoes, onions, mushrooms, bacon, blue cheese, Tavern vinaigrette With chicken; Add 3.45

Asian Tuna 12.95

Fresh center-cut Ahi tuna, seasonal greens, carrots, snow peas, edamame and sesame seeds with Asian Sesame Ginger Dressing

Grilled Chicken 9.95

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

Homemade Chicken Salad 9.50

Mandarin oranges, seasonal greens, grape tomatoes, carrots, choice of dressing

Tenderloin 12.95

Filet mignon, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions, in a crisp tortilla shell, Ranch dressing

✓ Greek 8.75

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

Chicken Mexican 9.95

Crisp flour tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses

Chinese Chicken 9.95

Salad greens, cabbages, daikon radishes, crisp wontons, sesame seeds, Sesame Ginger Dressing

Wedge of Iceberg 8.95

One-half head of iceberg lettuce, blue cheese, crispy bacon, tomatoes

Caesar

With **Salmon** or **Fried Oysters**: 13.50 With **Chicken**: 11.50

COMBINATIONS

Soup And Sandwich

Your choice of half sandwich... Chicken Club ~ Chicken Salad And bowl of Soup of the Day 7.95

Soup And Salad

A bowl of our Soup of the Day and Your choice of appetizer salad... Appetizer Wedge 8.75 Tavern House 8.75 Spinach 9.25 Garden 7.95 Caesar 8.75

SIDE ITEMS

Garlic Mashed Potatoes | Tavern Rice Black Beans | Classic French Fries 2.95

Sautéed Vegetables 3.25

Green Beans | Fresh Asparagus Sautéed Spinach 3.95

Bread Service Available Upon Request

✓ Vegetarian

*Some menu items contain (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

LUNCHEON ENTREES

Marinated Rainbow Trout 12.95

Sweet soy marinated fresh trout, sautéed vegetables, rice

Maryland-Style Crab Cake

Market Price

Jumbo lump crab cake, French fries, coleslaw, homemade tartar sauce

Grilled Chicken Teriyaki 9.95

Marinated boneless chicken breast, stir-fried onions, carrots, snow peas, red and green peppers, rice

Shrimp Scampi 12.95

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

✓ Spaghetti Squash and Zucchini 11.95

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

Grouper Hemingway 13.95

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

Grilled Meatloaf 10.95

Sautéed vegetables, garlic mashed potatoes, portabella mushroom Madeira wine sauce

Filet Mignon (5 oz) 13.95

French fries or garlic mashed potatoes and seasonal sautéed vegetables

Chicken Pesto 10.75

Wood-fire grilled boneless chicken, roasted red peppers, pesto cream sauce, rice and sautéed vegetables

Prime Rib (8 oz) 12.95

French fries or garlic mashed potatoes and sautéed vegetables

Marinated Flank Steak 9.95

Sweet garlic soy sauce, French fries and black beans

Tenderloin Teriyaki 13.95

Filet mignon tips, stir-fried onions, carrots, snow peas, red and green peppers, rice

Chicken Colorado 9.95

Grilled breast, crumbled bacon, barbecue sauce, Monterey Jack and Cheddar cheeses, scallions, tomatoes, black beans, rice

Blackened Chicken Alfredo 9.95

Boneless chicken breasts blackened and tossed with fettuccine, broccoli, diced tomatoes and homemade Alfredo sauce

Fresh Salmon 10.95

Chive butter sauce, sautéed vegetables, rice

Add an Appetizer Salad to any of the above Luncheon Entrée
Garden - 2.95 Caesar - 4.25 Tavern - 4.75 Wedge of Iceberg - 4.75 Spinach - 5.25

PIZZAS & WHOLE WHEAT FLATBREADS

We combine our made-from-scratch pizza dough and whole wheat flatbread with the finest and freshest ingredients

✓ Margherita 8.25

Fresh whole milk Mozzarella, Reggiano Parmesan, plum tomatoes and fresh basil

✓ Spinach 8.75

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

Barbecue Chicken 8.95

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

Tavern 8.95

Tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella

Cheeseburger Flatbread 8.95

An American classic

Gruyere & Bacon Flatbread 8.95

Gruyere, applewood-smoked bacon, caramelized onions

Greek Chicken Flatbread 8.95

Mozzarella, grilled chicken, cucumber, onions, olives, tomatoes, Feta cheese

GOURMET BURGERS

Fresh Premium *Certified Angus Beef*® served on a 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

New Four Cheese Burger 9.50

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

Bacon-Cheddar Burger 9.95

Our Cheeseburger with crisp applewood-smoked bacon

Mustard-Pepper Burger 8.95

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

Onion-Mushroom Burger 8.95

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

Old-Fashioned Carolina Burger™ 8.95

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

✓ Veggie Burger 7.95

A blend of grains, nutritious vegetables and beans. Served with lettuce, tomato, mayonnaise, mustard, onion on a whole wheat bun

New Miami Burger 9.95

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

SANDWICHES

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

BBQ Pork Sliders 8.50

Three slow roasted, hand pulled pork sliders topped with coleslaw

Tuna Melt 7.95

White albacore tuna salad, Mozzarella, sautéed onions, grilled rye

Chicken Teriyaki Grill 8.75

Lettuce, tomato, onion, mustard sauce

Chicken Salad Sandwich 7.95

Our signature chicken salad, lettuce, tomato, mayonnaise, multi-grain bread

Barbecue Chicken Grill 9.75

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

Prime Rib 10.95

A generous slice on a crusty French roll with au jus, lettuce, tomato, onion, horseradish sauce on request

Chicken Bacon-Cheddar Grill 9.75

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

Oven Roasted Turkey 8.95

Roasted turkey breast, sautéed mushrooms, Pepper Jack cheese, lettuce, tomato, mustard sauce, French bread

Oyster Po Boy 12.95

Lightly fried, Creole aioli, lettuce, tomato

Blackened Salmon 10.75

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

Chicken Club 8.95

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

Crab Cake Market Price

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

Flank Steak 9.95

Thin sliced marinated flank steak, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread

*Some menu items contain (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.