

# APPETIZERS AND SMALL PLATES

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**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

**Soft Tacos** 12.95  
Your choice: Tenderloin, Chicken or Fish  
With lettuce, lime crema, salsa  
and fresh guacamole in a warm flour tortilla

**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** 7.75  
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

**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

**Colorado Potato Chips** 6.95  
Freshly-fried potato chips topped with applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese

**Flash-Fried Calamari** 8.95  
Served with Thai Chili sauce

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

**Blackened Shrimp** 9.95  
Blackened jumbo shrimp in our Bayou cream sauce with toasted garlic bread

**Hot Crab Dip** 9.95  
Backfin crab meat with toasted garlic bread

**Fried Oysters** 9.95  
Tartar and Thai chili sauces

✓ **Freshly-Fried Potato Chips** 5.95  
Served with Ranch dressing

# SOUPS AND APPETIZER SALADS

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**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

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

**New Thai Chicken Salad** 10.95  
Seasonal greens, cabbages, sliced chicken, julienne cucumbers, edamame, cilantro, green onions, crisp wontons tossed with lime-cilantro dressing and drizzled with Thai peanut dressing

✓ **Greek** 8.50  
Seasonal greens, Feta, pepperoncini, red onion, Kalamata olives, Basil vinaigrette  
With **Shrimp** or **Tenderloin**: Add 5.45  
With **Chicken**: Add 3.45

**Asian Tuna** 12.95  
Fresh center-cut Ahi tuna, seasonal greens, carrots, mixed peppers, snow peas, edamame, Sesame Ginger Dressing

**New Grilled Chicken Spinach Salad** 10.95  
Baby spinach, grape tomatoes, bacon, green apples, dried cranberries, spiced pecans, crumbled blue cheese and sliced egg tossed in Poppyseed dressing with Wood-fire grilled chicken

**Caesar**  
With **Salmon** or **Fried Oysters**: 13.50  
With **Chicken**: 11.95

**Grilled Chicken** 10.95  
Teriyaki chicken, seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing

**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 16.95

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 21.95 | 16 oz 24.95

**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

**All Steaks Can Surf:** Grilled Shrimp: Add 7.95; Crab Cake: Add 8.95  
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 21.95

Mashed potatoes and sautéed vegetables

### Steak 'N' Fries 17.95

A French Brasserie style steak with Port wine sauce and shoestring fries

### 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

### ✓ Spaghetti Squash and Zucchini 11.95

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

### New Braised Short Rib Pot Roast 20.95

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

### Maryland-Style Crab Cake 21.95

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

### Marinated Flank Steak 15.95

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

### Grilled Meatloaf 14.95

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

### Bayou Shrimp 16.95

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

## 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, 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

# GOURMET BURGERS

Fresh Premium *Certified Angus Beef*® served with sesame seed or whole-wheat bun and your choice of French fries, sweet potato 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, 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

## Tavern Burger 8.95

"All the way" with chili, slaw, dill pickle, chopped onions, ketchup 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 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.

## Barbecue Chicken 8.95

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

## Tavern 8.95

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

## ✓ 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

## 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

## Gruyere & Bacon Flatbread 8.95

Gruyere cheese, applewood-smoked bacon, caramelized onions

# SANDWICHES

All sandwiches are served with a choice of French fries, sweet potato 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

## Oven Roasted Turkey 9.95

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

## Blackened Salmon 10.95

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

## Chicken Club 9.95

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

## New Braised Short Rib Sandwich 12.95

Melted Monterey Jack cheese, fresh arugula, sweet red onions, grilled country white bread

## BBQ Pork Sliders 8.50

Three slow roasted, hand pulled pork sliders, topped with coleslaw

## Oyster Po Boy 12.95

Lightly-fried, Creole aioli, lettuce, tomato

## Chicken Bacon-Cheddar Grill 9.75

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

## Crab Cake 12.95

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

# SIDE ITEMS

## SEASONAL VEGETABLES, GRAINS & BEANS

Sautéed Vegetables	3.25	Tavern Rice	3.00
Green Beans	3.95	Black Beans	3.00
Asparagus	3.95		
Sautéed Spinach	3.95		

## POTATOES

Classic French Fries	3.00
Sweet Potato Fries	3.50
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

\*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.

Bham Dinner 3/10

## HOUSE MADE DESSERTS

<p><b>Apple Cobbler</b> 5.75 Topped with caramel sauce and French vanilla ice cream*</p>	<p><b>Crème Brûlée</b> 4.95 A classic</p>	<p><b>World's Smallest Sundae</b> 3.25 A miniature hot fudge sundae with French vanilla ice cream* topped with walnuts. Made to satisfy that sweet tooth without filling you up</p>
<p><b>Key Lime Pie</b> 6.25 Sweet and tart, butter graham cracker crust</p>	<p><b>St. Barths Chocolate Torte</b> 6.50 Rich and very moist French cake, French vanilla ice cream*, chocolate sauce</p>	
<p><b>Banana Crepes</b> 6.95 French crepes layered with Nutella and Banana Ice Cream, fresh banana, caramel &amp; chocolate sauces</p>	<p><b>Double-Decker Cheesecake</b> 6.95 Chocolate and traditional cheesecake, with raspberry and chocolate sauces</p>	<p><b>Dessert Sampler</b> 7.95 Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte</p>

\*with Bassett's Ice Cream Since 1861

## AFTER DINNER COFFEE DRINKS

<p><b>Tavern Cappuccino</b> 6.00 Espresso with cream, cocoa, cinnamon, with whipped cream and a delicious blend of five liqueurs</p>	<p><b>The Nudge</b> 5.75 Brandy, Kahlua, Crème de Cacao, whipped cream</p>
<p><b>Irish Coffee</b> 5.75 Old Bushmills Irish Whiskey and whipped cream</p>	<p><b>Jamaican Coffee</b> 5.75 Brandy, Rum, Tia Maria, Triple Sec and whipped cream</p>

## DESSERT DRINKS

<p><b>Ice Cream Toasted Almond</b> 6.25 Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka</p>	<p><b>Mudslide</b> 6.25 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>
<b>Espresso</b>	2.25	3.25
<b>Cappuccino Classico</b> Espresso and foamed milk	2.75	3.75
<b>Café Latte</b> Espresso, steamed and foamed milk	2.75	3.75
<b>Café Mocha</b> Cappuccino with rich chocolate	2.75	3.75

**Tavern Cappuccino**  
Espresso with cream, cocoa, cinnamon and topped with real whipped cream 3.95

## AFTER DINNER DRINKS

**Cognacs & Brandies**  
Remy Martin VSOP, Courvoisier VSOP  
Hennessy VS, Hennessy VSOP

**Liqueurs & Cordials**  
Grand Marnier, Grand Marnier 100, Drambuie  
Amaretto Di Saronno, 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, 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\*\***