

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** 7.95
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

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

Cheesy Bacon Chips 6.95
Freshly-fried potato chips topped with applewood-smoked bacon, BBQ sauce, melted Monterey Jack and Cheddar cheese. Served with Ranch dressing

Maryland-Style Crab Cake 10.95
Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing

✓ **Bruschetta** 6.50
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

Steamed Mussels 9.95
Prince Edward Island mussels in a garlic, shallot, white wine broth

Hot Crab Dip 10.25
Backfin crab meat with toasted garlic bread

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 and crumbled blue cheese 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 10.95
Teriyaki chicken, seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing

Chinese Chicken 10.95
Seasonal greens, cabbages, daikon radish, sesame seeds, crisp wontons, Sesame Ginger Dressing

Chicken Mexican 10.95
Tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses

***Asian Tuna** 13.95
Fresh center-cut Ahi tuna, seasonal greens, carrots, snow peas, peppers, edamame and sesame seeds.
With Sesame Ginger Dressing

Greek 8.95
Seasonal greens, Feta, pepperoncini, Kalamata olives, Basil vinaigrette
With **Shrimp** or ***Tenderloin**: Add 5.45
With **Chicken**: Add 3.45

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

Bread Service Available Upon Request

✓ **Vegetarian**

*Contains (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.

Boynton Dinner 3/10

FISH MARKET FRESH FISH

***Grilled Pacific Ahi Tuna** 22.95
Drizzled with honey wasabi and plum sauce, served with fresh asparagus and rice

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

Grouper Hemingway 22.95
Fresh filet of grouper sautéed with white wine, lemon, tomatoes and capers and served over angel hair pasta

Grilled Mahi Mahi 17.95
Topped with a Chive butter sauce and served with rice and sautéed seasonal vegetables

STEAKHOUSE STEAKS AND PRIME RIB

Inspired by the great steakhouses of New York and Chicago, our steaks are aged, hand-cut and seared in our 1200 degree broiler to insure our guests one of the finest steak experiences anywhere at any price.

Served with a Garden Salad and your choice of Side Item.
Substitute Spinach: 2.50; Caesar, Tavern or Wedge Salad: 2.00

***Filet Mignon** 8 oz 23.95 | 10 oz 25.95

***Ribeye Steak** *Certified Angus Beef®* 14 oz 23.95

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

***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

***Top Sirloin** *Certified Angus Beef®* 10 oz 19.95

***Steak Au Poivre** 8 oz 25.95 | 10 oz 27.50
Two pan-sautéed filet medallions with cracked black pepper and a classic cognac cream sauce

TAVERN SPECIALTIES

***Pan-Seared Scallops** 18.95
Mashed potatoes and fresh green beans

***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 housemade 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, cauliflower and fine julienne zucchini with toasted pine nuts, basil and Parmesan cheese in a plum tomato sauce

Grilled Meatloaf 14.95
Family recipe, topped with mushroom Madeira Sauce. Served with mashed potatoes and seasonal sautéed vegetables

***Roasted Lamb Rib Chops** 26.95
Balsamic-mint glaze, mashed potatoes, fresh green beans

Braised Short Ribs 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 housemade tartar sauce

Shrimp Risotto 16.50
Jumbo shrimp over risotto with baby spinach and roasted red peppers

PASTA AND CHICKEN

Blackened Chicken Alfredo 14.50
Fettuccine, broccoli, tomatoes, Alfredo sauce

New Chicken Marsala 14.95
Lombardo Marsala wine sauce, mushrooms, prosciutto served with garlic mashed potatoes & fresh green beans

Grilled Chicken Teriyaki 14.50
Marinated boneless chicken breast, stir-fried onions, carrots, snow peas, peppers, served with rice

Shrimp Scampi 15.95
White wine butter sauce, oregano, parsley, garlic, angel hair pasta

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

Wood Grilled Chicken and Penne 14.50
Crispy pancetta, caramelized Bermuda onions, and basil cream sauce

Chicken Colorado 14.50
Wood-fire grilled breast topped with applewood-smoked bacon, tomatoes, scallions, barbecue sauce, Monterey & Cheddar cheeses. Served with black beans and rice

Add an Appetizer Salad to any of the above Dinner Entrées

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

BREAD SERVICE AVAILABLE UPON REQUEST

✓ **VEGETARIAN**

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GOURMET BURGERS

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

- *Cheeseburger** 8.95
Lettuce, tomato, sliced kosher pickles, sliced onions & your choice of American, Cheddar, Mozzarella, Swiss or Pepper Jack
- *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 and onion
- *Onion-Mushroom Mozzarella Burger** 8.95
Sautéed onions, mushrooms, Mozzarella. lettuce and tomato
- ✓ *Veggie Burger** 7.95
A blend of grains, nutritious vegetables, and beans, Teriyaki-glazed. Served with lettuce, tomato, mustard, onion on a whole wheat bun
- *Tavern Burger** 8.95
"All the way" with chili, slaw, dill pickle, chopped onions, ketchup and French's yellow mustard

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.

- ✓ Margherita** 8.25
Fresh mozzarella, Reggiano Parmesan, plum tomatoes, basil
- BBQ Chicken** 9.50
Grilled chicken, barbeque sauce, applewood-smoked bacon, red onions, Monterey Jack, Cheddar, fresh cilantro
- Gruyere & Bacon Flatbread** 8.95
Gruyere, applewood-smoked bacon, caramelized onions
- Tavern** 9.50
House made tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella cheese
- Spicy Chicken Flatbread** 9.25
Grilled chicken, roasted red and yellow peppers, mozzarella, tomatoes, leeks, crushed red chillies, fresh cilantro
- Greek Chicken Flatbread** 9.25
Mozzarella, grilled chicken, cucumber, red onion, Kalamata olives, tomatoes, Feta cheese

SANDWICHES

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

- Chicken Club** 9.95
Chicken, honey-cured ham, applewood-smoked bacon, Cheddar & Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread
- BBQ Pork Sliders** 8.50
Three slow roasted, hand pulled pork sliders. Topped with coleslaw
- Oven Roasted Turkey** 9.95
Sautéed mushrooms, melted Pepper Jack cheese, lettuce, tomato, mustard sauce, French bread
- Bacon-Cheddar Chicken Grill** 9.75
Grilled chicken breast, BBQ sauce, applewood-smoked bacon, lettuce, tomato, onion, Cheddar cheese
- Crab Cake** 12.50
Jumbo lump crab meat, house made tartar sauce, shredded lettuce and tomato on a sesame seed bun
- Blackened Mahi Mahi** 11.25
Lettuce, tomato, Bermuda onion, Creole aioli, sesame seed bun, coleslaw
- New Braised Short Rib Sandwich** 12.95
Melted Monterey Jack cheese, fresh arugula, sweet red onions, grilled country white bread
- ✓ Portobella Mushroom** 7.95
Lettuce, tomato, Mozzarella, Bermuda onion, Parmesan aioli, sesame seed bun
- Oyster Po Boy** 12.95
Lightly-fried, Creole aioli, lettuce, tomato

SIDE ITEMS

SEASONAL VEGETABLES, GRAINS & BEANS

Sautéed Vegetables	3.25	Tavern Rice	3.00
Green Beans	4.00	Black Beans	3.00
Asparagus	4.00	Sautéed Mushrooms	3.00
Sautéed Spinach	4.00		

✓ Vegetarian

POTATOES

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

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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 French crepes layered with Nutella and Banana Ice Cream*, fresh banana, caramel & chocolate sauces</p> <p>NEW Carrot Cake 6.50 Topped with cream cheese icing</p>	<p>St. Barths Chocolate Torte 6.50 Rich and very moist French cake, French vanilla ice cream*, chocolate sauce</p> <p>Dessert Sampler 7.95 Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte</p> <p>Cheesecake 6.50 Classic New York style served with your choice of caramel, fudge or raspberry sauce</p>	<p>Crème Brulée 4.95 A classic</p> <p>World's Smallest Sundae 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>Sorbet 4.50 Cold, refreshing, delicious Raspberry or Mango/Apricot</p>
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with Bassett's Ice Cream Since 1861

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, real 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, Courvoisier VSOP
Hennessy VS, Hennessy VSOP, Hennessy XO

Liqueurs & Cordials

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

We pour premium brands: Jim Beam Bourbon, Gordons Gin, Cruzan Light Rum, Cutty Sark Scotch, Sauza Gold Tequila, Skyy Vodka

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****

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