

APPETIZERS AND SMALL PLATES

Hot Crab Dip 10.25

Backfin crab meat with
toasted garlic bread

Spinach Tortilla Dip 7.95

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

✓ Bruschetta 6.50

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

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.

✓ Freshly-Fried Potato Chips 5.95

Served with Ranch dressing

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

Chicken Quesadilla 7.95

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

SOUPS AND APPETIZER SALADS

Garden 4.75

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

Spinach 7.50

Fresh spinach, grape tomatoes, crumbled
bacon, sliced green apples, dried cranberries,
candied spiced pecans and crumbled blue
cheese tossed with poppyseed dressing
With entrée 5.25

Soups

Made from scratch

New England Clam Chowder 4.95

French Onion Soup 5.50

Soup of the Day 4.50

Caesar 6.25

Crisp romaine, homemade
croutons, shaved
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 House Salad 6.95

Seasonal greens, tomatoes, onions,
mushrooms, bacon, crumbled
blue cheese, Tavern Vinaigrette
With entrée 4.75
With Chicken; Add 3.45

LARGE SALADS

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

Chicken Mexican 10.95

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

Chinese Chicken 10.95

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

*Asian Tuna 13.95

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

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

Greek 8.95

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

COMBINATIONS

Soup And Sandwich

Your choice of half sandwich...
Chicken Club ~ Chicken Salad
And bowl of Soup of the Day 8.75

Substitute Clam Chowder Add .75
Substitute French Onion Soup Add 1.00

Soup And Salad

A bowl of our Soup of the Day and
Your choice of appetizer salad...
Appetizer Wedge 9.25
Tavern House 9.25
Spinach 9.75
Garden 8.25
Caesar 9.00

SIDE ITEMS

Sautéed Vegetables | Tavern Rice
Black Beans | Classic French Fries
Shoestring French Fries | Sweet Potato Fries
Garlic Mashed Potatoes
3.00

Green Beans | Fresh Asparagus
Sautéed Spinach
4.00

✓ Vegetarian

PLEASE ASK YOUR SERVER ABOUT OUR CHEF'S DAILY FEATURE
BREAD SERVICE AVAILABLE UPON REQUEST

*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 Lunch 03/10

LUNCHEON ENTREES

Marinated Rainbow Trout 13.95
Sweet soy marinated fresh trout,
sautéed vegetables, rice

Grilled Chicken Teriyaki 10.50
Marinated boneless chicken breast,
stir-fried onions, carrots, snow peas,
red and green peppers, rice

***Filet Mignon** (5 oz) 14.95
French fries or garlic mashed
potatoes and seasonal
sautéed vegetables

Maryland-Style Crab Cake 12.95
Jumbo lump crab cake, French fries,
coleslaw, homemade tartar sauce

Grilled Meatloaf 10.95
Sautéed vegetables, garlic mashed
potatoes, portabella mushroom
Madeira wine sauce

***Prime Rib** (8 oz) 12.95
French fries or garlic
mashed potatoes

***Fresh Salmon** 11.50
Chive butter sauce,
sautéed vegetables, rice

Shrimp Scampi 11.95
White wine butter sauce
with oregano, parsley, garlic,
tossed with angel hair pasta

***Tenderloin Teriyaki** 13.95
Filet mignon tips, stir-fried
onions, carrots, snow peas,
red and green peppers, rice

Chicken Colorado™ 10.50
Wood-fired grilled breast, crumbled bacon,
barbecue sauce, Monterey Jack and
Cheddar cheeses, scallions, tomatoes,
black beans, rice

✓ **Spaghetti Squash
& Zucchini** 11.95
Roasted spaghetti squash, cauliflower and
fine julienne zucchini with toasted pine nuts,
basil and Parmesan cheese in a plum
tomato sauce

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

WOOD OVEN PIZZAS AND 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 whole milk Mozzarella, Reggiano
Parmesan, plum tomatoes
and fresh basil

Tavern 9.50
Tomato sauce, pepperoni,
mushrooms, green peppers,
hamburger, onions, Mozzarella

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

Greek Chicken Flatbread 8.95
Mozzarella, grilled chicken, olives,
tomatoes, Feta cheese

GOURMET BURGERS AND SANDWICHES

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. Add applewood-smoked bacon 1.25

***Cheeseburger** 8.95
Lettuce, tomato, sliced kosher pickles,
sliced onions & your choice of American,
Cheddar, Mozzarella, Swiss or Pepper
Jack

***Mustard-Pepper Burger** 8.95
Marinated and coated with cracked
black peppercorns
and served with our homemade
mustard sauce, lettuce, tomato and
sliced Bermuda onion

***Onion-Mushroom Mozzarella
Burger** 8.95
Sautéed onions, mushrooms,
Mozzarella, lettuce and tomato

Chicken Club 9.95
Chicken, honey-cured ham, applewood-
smoked bacon, Cheddar & Monterey
Jack cheeses, lettuce, tomatoes,
mayonnaise, multi-grain bread

Chicken Salad Sandwich 8.25
Our signature chicken salad, lettuce,
tomato, mayonnaise, multi-grain bread

***Prime Rib** 11.95
A generous slice on a crusty
French roll with au jus,
lettuce, tomato, onion,
horseradish sauce on request

Bacon-Cheddar Chicken Grill 9.75
Grilled chicken breast, BBQ sauce,
applewood-smoked bacon, lettuce,
tomato, onion, Cheddar and mayonnaise

Oven Roasted Turkey 9.95
Roasted turkey breast,
sautéed mushrooms, melted Pepper
Jack cheese, lettuce, tomato,
homemade mustard sauce,
French bread

✓ **Veggie Burger** 8.95
A house made blend of brown rice,
oats, vegetables, and beans. Served
with lettuce, tomato, mayonnaise,
mustard, onion, on a whole wheat bun

Tuna Melt 7.95
White albacore tuna salad, Mozzarella,
sautéed onions, grilled rye

***Blackened Mahi Mahi** 11.25
Lettuce, tomato, Bermuda onion, Creole
aioli, sesame seed bun, coleslaw

French Dip 11.95
Shaved Prime Rib, provolone cheese

New Braised Short Rib Sandwich
12.95
Melted Monterey Jack cheese, fresh
arugula, sweet red onions, grilled country
white bread

HOUSE MADE DESSERTS

Apple Cobbler 5.95
Topped with caramel sauce and
French vanilla ice cream*

Crème Brûlée 4.95
A classic

Sorbet 4.50
Cold, refreshing, delicious
Raspberry
Mango/Apricot

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

NEW Carrot Cake 6.50
Topped with cream cheese icing

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

Cheesecake 6.50
Classic New York style served
with your choice of caramel,
fudge or raspberry sauce

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

*with Bassett's ice cream since 1861

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