

## APPETIZERS AND SMALL PLATES

### SPRING ROLLS

Authentic mix of chicken, Napa cabbage, garlic, soy and ginger. Served on mixed greens tossed with Miso dressing. Three sauces for dipping ..... \$7.95

### FLASH-FRIED CALAMARI

Tender calamari marinated and quickly fried, served with a sweet Thai Chili sauce for dipping..... \$8.95

### ✓ SPINACH TORTILLA DIP

Spinach, tomatoes, jalapenos and cilantro baked with Cheddar, Monterey Jack and cream cheese. Served with warm flour tortillas ..... \$7.50

### MARYLAND-STYLE CRAB CAKE

Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing ..... \$9.95

### HOT CRAB DIP

Backfin crab meat with toasted garlic bread ..... \$9.25

### ✓ FRESHLY-FRIED POTATO CHIPS

Served with Ranch dressing ..... \$5.50

### AHI TUNA SASHIMI

Sesame seared tuna with wasabi, soy and sesame ginger dipping sauces ..... \$10.95

### FRIED OYSTERS

Tartar and Thai chili sauce ..... \$9.95

### TAVERN NACHOS

Freshly-fried corn chips topped with your choice of black beans &/or spicy ground beef, With Monterey Jack and Cheddar cheese, salsa, black olives, shredded lettuce, tomatoes, jalapenos & sour cream..... \$7.95

## COMBINATIONS

### SOUP AND SANDWICH

Half a Chicken Club or Chicken Salad sandwich and a bowl of our Soup du Jour\* ..... \$7.95

### SOUP AND SALAD

A bowl of our Soup du Jour\* with:

Garden Salad..... \$7.95

Appetizer Wedge..... \$8.75

Appetizer Tavern House Salad ..... \$8.75

Appetizer Caesar Salad ..... \$8.75

Spinach Salad..... \$9.25

\*Clam Chowder .....Add \$ .50

\*French Onion Soup .....Add \$1.00

## MUFFINS AND BAGELS

A basket of six fresh-baked apple walnut muffins with whipped honey butter ..... \$4.95

A basket of four toasted bagels with cream cheese and sweet butter..... \$5.95

Single bagel ..... \$1.50

## SIDES

### APPLEWOOD-SMOKED BACON

Four strips of crisp bacon ..... \$3.95

TAVERN HASH BROWNS ..... \$3.50

Bread Service Available Upon Request

✓Vegetarian

## BENEDICTS

Benedicts are served with Tavern hash brown potatoes, fresh fruit and a fresh-baked apple walnut muffin with whipped honey butter.

### EGGS BENEDICT

Two toasted English muffin halves layered with lean slices of Canadian bacon, poached eggs and topped with Hollandaise sauce ..... \$9.95

### CRAB CAKE BENEDICT

Two toasted English muffin halves with our Maryland-style crab cakes, poached eggs and topped with Hollandaise sauce ..... \$12.95

### STEAK BENEDICT

One 5 oz. filet served on a toasted English muffin half, topped with a poached egg and Hollandaise sauce ..... \$13.95

### SALMON BENEDICT

Grilled filet of fresh salmon on a toasted English muffin half and topped with a poached egg and Hollandaise sauce ..... \$10.95

## TAVERN BRUNCH SPECIALS

### HUEVOS RANCHEROS

Two scrambled eggs wrapped in a warm flour tortilla and topped with melted Cheddar and Monterey Jack cheeses, salsa, black olives, spring onions and sour cream. Served with Tavern hash browns ..... \$9.75

### NEW HUEVOS RANCHEROS SUPREME

Our Huevos Rancheros with sautéed Andouille sausage and spicy black beans ..... \$10.95

### NEW BLT FRIED EGG AND CHEESE SANDWICH

Multi-grain bread, applewood-smoked bacon, Cheddar cheese, mayonnaise and Tavern hash browns ..... \$8.95

### NEW STEAK AND EGGS

Wood-fire grilled 5 oz. filet served with scrambled eggs and Tavern hash browns..... \$13.95

### CRUZ BAY BREAKFAST

Spicy black beans served over toasted English muffin halves with two poached eggs, grated Monterey Jack and Cheddar cheese, fresh chopped tomatoes, green onions and sour cream. Served with Tavern hash browns..... \$8.50

### SHRIMP AND GRITS

Gulf shrimp sautéed with diced applewood-smoked bacon, mushrooms, green onions, garlic and served over cheese grits ..... \$11.95

## LUNCH ENTRÉES

### PRIME RIB

Slow-roasted and served with garlic mashed potatoes or hash..... Lunch Cut (8 oz.) \$13.95  
browns and sautéed vegetables. Horseradish sauce upon request. .... Dinner Cut (12 oz.) \$19.95

### FILET MIGNON

5 oz Filet Mignon served with French fries or garlic mashed potatoes and sautéed vegetables.... \$14.95

### GRILLED MEATLOAF

Sautéed vegetables, garlic mashed potatoes, mushroom Madeira wine sauce ..... \$10.95

### FRESH SALMON

Filet of salmon grilled and topped with a chive butter sauce. Served with sautéed vegetables and Tavern rice..... \$11.95

### MARINATED RAINBOW TROUT

Sweet soy marinated fresh trout, sautéed vegetables, rice ..... \$13.95

### MARYLAND-STYLE CRAB CAKE

One of our jumbo lump crab cakes. Served with French fries, coleslaw tartar sauce ..... \$12.95

### GRILLED CHICKEN TERIYAKI

Marinated boneless chicken breast topped with stir-fried onions, carrots, snow peas, red and green peppers. Served with Tavern Rice ..... \$10.50

### CHICKEN COLORADO

Grilled breast topped with applewood-smoked bacon, barbecue sauce, Monterey Jack and Cheddar cheeses, scallions, and diced tomatoes. Served with black beans and Tavern rice..... \$10.50

## OMELETTES

Served with fresh fruit, our own Tavern hash brown potatoes and a fresh-baked apple walnut muffin With whipped honey butter.  
Upon request, all omelettes can be prepared with Egg Beaters.

<b>CHEDDAR CHEESE</b> .....	\$7.95
<b>HAM AND CHEDDAR CHEESE</b> .....	\$8.75
<b>MEXICAN</b>	
Fresh salsa, black olives, scallions and melted Cheddar cheese .....	\$8.25
<b>BRIE AND BACON</b>	
Imported Brie cheese melted with crisp applewood-smoked bacon .....	\$9.25
<b>FLORENTINE</b>	
Fresh spinach sautéed with mushrooms and Gruyere cheese .....	\$8.75

## BELGIAN WAFFLES AND FRENCH TOAST

<b>BELGIAN WAFFLE</b>	
A thick Belgian waffle served with fresh whipped cream and warm maple syrup.....	\$5.95
<b>BELGIAN WAFFLE WITH FRUIT</b>	
Your choice of fresh strawberries or cinnamon apples heaped on top of a warm waffle with fresh whipped cream. Served with warm maple syrup .....	\$6.75
<b>FRENCH TOAST</b>	
Four thick slices dipped in our cinnamon egg batter and grilled to a golden brown. Served with Tavern hash brown potatoes and warm maple syrup .....	\$6.95
<b>FRENCH TOAST WITH FRUIT</b>	
Your choice of fresh strawberries or cinnamon apples. Served with Tavern hash brown potatoes and warm maple syrup .....	\$7.75

## SANDWICHES, GOURMET BURGERS, PIZZAS

Served with a choice of French fries, sweet potato fries, potato salad or pasta salad.

<b>BLACKENED SALMON SANDWICH</b>	
Lettuce, tomato, Bermuda onion, Creole aioli, sesame seed bun, coleslaw .....	\$10.95
<b>CRAB CAKE SANDWICH</b>	
Jumbo lump crab meat, homemade tartar sauce, lettuce and tomato on a sesame seed bun.....	\$12.95
<b>CHICKEN CLUB</b>	
Chicken, honey-cured ham, applewood-smoked bacon, Cheddar & Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread .....	\$9.95
<b>CHICKEN SALAD SANDWICH</b> (Contains Pecans)	
Our signature chicken salad, lettuce, tomato, mayonnaise, multi-grain bread .....	\$8.95
<b>OVEN ROASTED TURKEY SANDWICH</b>	
Fresh roasted turkey breast topped with sautéed mushrooms, melted Pepper Jack cheese and our homemade mustard sauce on French bread .....	\$9.95
<b>CHEESEBURGER</b>	
Mayonnaise, mustard, lettuce, tomato, sliced pickles, diced onion and your choice of Cheddar, Mozzarella, Swiss or Pepper Jack. ....	\$8.95
<b>With Applewood-Smoked Bacon Add 1.00</b>	
✓ <b>MARGHERITA PIZZA</b>	
Fresh Mozzarella, Reggiano Parmesan, plum tomatoes, basil .....	\$8.25
<b>TAVERN PIZZA</b>	
House made tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella cheese.....	\$8.95

MasterCard, Visa, Discover and American Express accepted. No personal checks, please.

All items are available for take-out.

✓Vegetarian

# SOUPS

Made from scratch.

NEW ENGLAND CLAM CHOWDER .....	\$4.95
FRENCH ONION SOUP (baked with Provolone cheese).....	\$5.50
SOUP OF THE DAY .....	\$4.50

## APPETIZER SALADS

### GARDEN SALAD

Seasonal greens, croutons, Bermuda onions, grape tomatoes, carrots .....	\$4.75
Salad with Luncheon Entrée .....	\$2.95

### TAVERN HOUSE SALAD

Seasonal greens, diced tomatoes, Bermuda onions and mushrooms topped with bacon and crumbled blue cheese tossed with our Tavern Vinaigrette.....	\$6.95
Salad with Luncheon Entrée .....	\$4.75

### SPINACH SALAD

Fresh spinach, grape tomatoes, crumbled bacon, green apples, eggs, dried cranberries, candied spiced pecans and crumbled blue cheese, tossed with poppyseed dressing. Served with an apple walnut muffin.....	\$7.50
Salad with Luncheon Entrée .....	\$5.25

### WEDGE OF ICEBERG

One quarter wedge of Iceberg lettuce with blue cheese, crispy bacon and diced tomatoes.....	\$6.95
Salad with Luncheon Entrée .....	\$4.75

### CAESAR

Romaine hearts, croutons, Reggiano Parmesan.....	\$6.25
Salad with Luncheon Entrée .....	\$4.25

## LARGE SALADS

### TAVERN HOUSE

Seasonal greens, diced tomatoes, Bermuda onions and mushrooms topped with bacon and crumbled blue cheese tossed with our Tavern Vinaigrette.....	\$8.50
With chicken add 3.45	

### NEW THAI CHICKEN SALAD

Seasonal greens, cabbages, sliced chicken, julienne cucumbers, edamame, cilantro, green onions, crisp wontons tossed with lime-cilantro dressing and drizzled with Thai peanut dressing .....	\$10.95
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### CAESAR SALAD

Crisp romaine, homemade croutons and freshly-grated Reggiano Parmesan.....	
Salmon \$13.50 Chicken \$11.50 Fried Oysters \$13.50	

### ASIAN TUNA SALAD

Fresh center-cut Ahi tuna, seasonal greens, carrots, snow peas, edamame, sesame seeds and Asian Sesame Ginger Dressing .....	\$12.95
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### GRILLED CHICKEN SALAD

Fresh boneless chicken breast basted with teriyaki sauce and grilled. Served on a bed of seasonal greens with Bermuda onion, grape tomatoes, carrots, sliced almonds and an apple walnut muffin. Your choice of dressing .....	\$10.95
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### ✓ GREEK SALAD

Seasonal greens, Feta cheese, pepperoncini, Kalamata olives, Bermuda onions and diced tomatoes, tossed with Basil Vinaigrette.....	\$8.50
Salmon add 4.45 Chicken add 3.45 Shrimp or Tenderloin add \$5.45	

### CHICKEN MEXICAN SALAD

Slices of grilled chicken breast in a crisp flour tortilla shell, filled with shredded lettuce, fresh salsa, black olives, black beans and diced tomatoes. Topped with grated Monterey Jack and Cheddar cheeses .....	\$10.95
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### CHICKEN SALAD (Contains Pecans)

Mandarin oranges, seasonal greens, grape tomatoes, carrots, choice of dressing .....	\$9.75
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DRESSINGS: Basil Vinaigrette, Balsamic Vinaigrette, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Poppyseed, Ranch, and Fat-Free Dressings

✓Vegetarian

# WORLD CLASS DESSERTS

All made fresh daily in-house.

## \*APPLE COBLER

Topped with caramel sauce and French vanilla ice cream ..... \$5.75

## \*ST. BARTHS CHOCOLATE TORTE

Rich and very moist French cake, French vanilla ice cream and chocolate sauce..... \$6.50

## DOUBLE-DECKER CHEESECAKE

Chocolate and traditional cheesecake joined by a layer of chocolate fudge with raspberry and chocolate sauces. Enough for two. .... \$6.95

## CRÈME BRULEE

A classic ..... \$4.95

## KEY LIME PIE

Sweet and tart, butter graham cracker crust ..... \$6.25

## \*WORLD'S SMALLEST SUNDAE

A miniature hot fudge sundae with French vanilla ice cream\* topped with walnuts. Made to satisfy that sweet tooth without filling you up ..... \$3.25

**\*With Bassett's Ice Cream Since 1861**

# COFFEE DRINKS

## THE NUDGE

Brandy, Kahlua, Crème de Cacao and real whipped cream ..... \$5.75

## JAMAICAN COFFEE

Brandy, Rum, Tia Maria, Triple Sec and real whipped cream ..... \$5.75

## IRISH COFFEE

Old Bushmills Irish Whiskey and real whipped cream ..... \$5.75

# ESPRESSO AND CAPPUCCINO

We grind our beans fresh for every cup. Available in regular and decaffeinated.

	SINGLE	DOUBLE
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
TAVERN CAPPUCCINO		
Espresso with cream, cocoa, cinnamon and topped with real whipped cream.....		\$3.95
With a delicious blend of five liqueurs .....		\$6.00
FLAVORS FOR CAPPUCCINOS AND LATTES		
Vanilla, Hazelnut, Caramel .....		Add \$.50

# SIGNATURE COCKTAILS AND SPECIALTY DRINKS

Bloody Mary	Mimosa	Manhattan
Screwdriver	Martini	Strawberry Daiquiri
Salty Dog		

We use only freshly squeezed orange and grapefruit juice.

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

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\*\***

\*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-borne illness.