

## APPETIZERS AND SMALL PLATES

- Ahi Tuna Sashimi** 10.95  
Sesame seared tuna with wasabi, soy and sesame ginger dipping sauces
- Grilled Thai Chicken Skewers** 8.95  
Hoisin-glazed chicken, served on mixed greens with Miso dressing. Thai chili sauce
- Hot Crab Dip** 9.25  
Backfin crab meat with toasted garlic bread
- ✓ **Spinach Tortilla Dip** 7.50  
Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese served with warm flour tortillas
- Chicken Quesadilla** 7.95  
Grilled chicken, mixed cheeses, Mexican sauce, in a grilled flour tortilla. House made salsa and Spicy Tavern sauce
- ✓ **Freshly-Fried Potato Chips** 5.50  
Served with Ranch dressing
- 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 and sour cream
- Fried Oysters** 9.95  
Tartar and Thai chili sauces
- 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.
- Small Plate Sampler** 15.95  
A sampling of our popular appetizers: Calamari, Spring Rolls, Crab Cake & Bruschetta
- Colorado Potato Chips** 6.95  
Freshly-fried potato chips topped with applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese
- Maryland-Style Crab Cake** 9.95  
Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing
- Flash-Fried Calamari** 8.95  
Served with Thai Chili sauce
- ✓ **Bruschetta** 6.95  
Marinated tomatoes with capers, black pepper, basil pesto and shaved Reggiano Parmesan cheese
- Bacon-Wrapped Scallops** 11.95  
Applewood-smoked bacon, sesame seeds, Teriyaki glazed

## 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, 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
- 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
- Soups**  
Made from scratch
- New England Clam Chowder** 4.95
- French Onion Soup** 5.50
- Soup of the Day** 4.50

## LARGE SALADS

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

- Tavern House Salad** 8.50  
Seasonal greens, tomatoes, Bermuda onions, mushrooms, bacon, blue cheese, Tavern vinaigrette  
With chicken; Add 3.45
- Homemade Chicken Salad\*** 9.75  
Mandarin oranges, seasonal greens, grape tomatoes, carrots, pecans  
choice of dressing  
\*contains pecans
- Chicken Mexican** 10.95  
Crisp flour 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
- Asian Tuna** 12.95  
Fresh center-cut Ahi tuna, seasonal greens, carrots, mixed peppers, snow peas, edamame and sesame seeds with Asian Sesame Ginger Dressing
- 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
- 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
- Grilled Chicken** 10.95  
Teriyaki chicken, seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing
- ✓ **Greek** 8.50  
Seasonal greens, Feta, pepperoncini, tomatoes, red onions, 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
- Wedge of Iceberg** 8.95  
One-half head of iceberg lettuce, blue cheese, crispy bacon, tomatoes

## COMBINATIONS

- Soup And Sandwich**  
Your choice of half sandwich...  
Chicken Club ~ Chicken Salad  
And bowl of Soup of the Day 7.95
- Substitute Clam Chowder Add .50  
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 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  
Sweet Potato Fries  
3.50  
Green Beans | Fresh Asparagus  
Sautéed Spinach  
3.95

Bread Service Available Upon Request

✓ Vegetarian

## LUNCHEON ENTREES

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

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

**Grilled Chicken Teriyaki** 10.50  
Marinated boneless chicken breast, stir-fried onions, carrots, sesame seeds, 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 and fine julienne zucchini with toasted pine nuts, basil and Parmesan cheese in a plum tomato sauce

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

**Chicken Pesto** 10.75  
Wood-fire grilled boneless chicken, roasted red peppers, pesto cream sauce, rice and sautéed vegetables

**Prime Rib (8 oz)** 13.95  
French fries or garlic mashed potatoes

**Fresh Salmon** 11.95  
Chive butter sauce, sautéed vegetables, rice

**Filet Mignon (5 oz)** 14.95  
French fries or garlic mashed potatoes and seasonal 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, sesame seeds, snow peas, red and green peppers, rice

**Chicken Colorado** 10.50  
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

**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

**Tavern** 8.95  
Tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella

**BBQ Chicken** 8.95  
Grilled chicken, barbeque sauce, applewood-smoked bacon, red onions, Monterey Jack, Cheddar, fresh cilantro

**Prosciutto & Arugula** 10.50  
Mozzarella, tomato, Prosciutto, fresh arugula

**Cheeseburger Flatbread** 8.95  
Ketchup-mustard sauce, Monterey Jack, Cheddar, hamburger, onions, sliced dill pickles

**Gruyere & Bacon Flatbread** 8.95  
Gruyere, applewood-smoked bacon, caramelized onions

**Greek Chicken Flatbread** 8.95  
Mozzarella, grilled chicken, cucumber, red onion, Kalamata 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, 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 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 and served with our homemade mustard sauce, lettuce, tomato and onion

**Turkey Burger** 7.95  
Lettuce, tomato, chopped onions, mayonnaise and French's yellow mustard

**Old-Fashioned Carolina Burger** 8.95  
"All the way" with chili, slaw, dill pickle, 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, sweet potato 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\*** 8.95  
Our signature chicken salad\*, lettuce, tomato, mayonnaise, multi-grain bread  
\*contains pecans

**Barbecue Chicken Grill** 9.75  
Fresh chicken breast, spicy BBQ sauce, applewood-smoked bacon, lettuce, tomato, onion, 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** 9.95  
Roasted turkey breast, sautéed mushrooms, melted Pepper Jack cheese, lettuce, tomato, homemade mustard sauce, French

**Oyster Po Boy** 12.95  
Lightly fried, Creole aioli, lettuce, tomato

**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

**Crab Cake** 12.95  
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

## HOUSE MADE DESSERTS

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

**Key Lime Pie** 6.25  
Sweet and tart, butter graham cracker crust with raspberry sauce

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

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

**Crème Brulée** 4.95  
A classic

**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

## AFTER DINNER COFFEE DRINKS

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**Tavern Cappuccino** 6.00  
Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs

**Irish Coffee** 5.75  
Old Bushmills Irish Whiskey and real whipped cream

**The Nudge** 5.75  
Brandy, Kahlua, Crème de Cacao, real whipped cream

**Jamaican Coffee** 5.75  
Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

## DESSERT DRINKS

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**Ice Cream Toasted Almond** 6.25  
Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka

**Mudslide** 6.25  
Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream

## ESPRESSO AND CAPPUCCINO

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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

**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, 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 in the menu. Please let your server know if you have any food allergies.  
Gluten Free menu selection 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\*\***

\*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.