

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 7.50

Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese. Served with warm flour tortillas

Hot Crab Dip 9.25

Backfin crab meat with toasted garlic bread

✓ Freshly-Fried Potato Chips 5.50

Served with Ranch dressing

Colorado Potato Chips 6.95

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

Buffalo Hot Wings 8.75

Fresh chicken drumettes coated in spicy sauce and served with crunchy celery sticks and blue cheese dressing

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

Maryland-Style Crab Cake 9.95

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

Grilled Thai Chicken Skewers 8.95

Hoisin-glazed chicken, served on mixed greens with Miso dressing. Thai chili sauce

✓ Freshly-Fried Onion Ribbons 5.95

Served with spicy Tavern dipping sauce

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, 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

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

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

Tenderloin 12.95

Filet mignon, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions in a crisp tortilla shell, ranch dressing

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

Chicken Mexican 10.95

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

Bread Service Available Upon Request

✓ Vegetarian

FISH MARKET FRESH FISH

Grilled Tilapia 16.95

Topped with a Chardonnay butter sauce and served with roasted potatoes and fresh green beans

Grouper Hemingway 22.95

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

Grilled Pacific Ahi Tuna 22.95

Drizzled with honey wasabi and plum sauce, served with fresh asparagus and rice

Ten Spice Glazed Salmon 18.95

Ten spice glazed Atlantic salmon with curried couscous, broccoli, red peppers and roasted almonds

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 22.95 | 10 oz 24.95

Steak Au Poivre 8 oz 24.95 | 10 oz 26.95

Two pan-sautéed filet medallions with cracked black pepper and a classic cognac cream sauce

Prime Rib Slow Roasted *Certified Angus Beef®*
12 oz 21.95 | 16 oz 24.95

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

Top Sirloin *Certified Angus Beef®* 10 oz 19.95

Ribeye Steak *Certified Angus Beef®* 14 oz 21.95

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

Herb butter, sweet corn succotash

Steak 'N' Fries 17.95

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

Bayou Shrimp 16.95

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

Barbecue Baby Back Ribs 18.95

A full rack of our slow roasted ribs served with French fries and coleslaw

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

Grilled Meatloaf 14.95

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

✓ Spaghetti Squash and Zucchini 11.95

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

Maryland-Style Crab Cake 19.95

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

Shrimp Risotto 15.95

Jumbo shrimp over risotto with baby spinach, red onions and roasted red peppers

Marinated Flank Steak 15.95

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

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, tomatoes, 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

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 cheese, 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

Mustard-Pepper Burger 8.95

Marinated and coated with cracked black peppercorns and served with our homemade mustard sauce, lettuce, tomato and onion

Old-Fashioned

Carolina Burger 8.95

"All the way" with chili, slaw, dill pickle, chopped 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

PIZZAS & WHOLE WHEAT FLATBREADS

We combine our made-from-scratch pizza dough and whole wheat flatbread with the finest and freshest ingredients.

Barbecue Chicken 8.95

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

✓ Four Cheese 8.25

Herb oil brushed crust, whole milk Mozzarella, Parmesan, Reggiano and Asiago cheeses

Tavern 8.95

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

✓ Margherita 8.25

Fresh mozzarella, Reggiano Parmesan, plum tomatoes, 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 cheese

Gruyere & Bacon Flatbread 8.95

Gruyere, 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.

BBQ Pork Sliders 8.50

Three slow roasted, hand pulled pork sliders topped with coleslaw

Chicken Club 9.95

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

Blackened Salmon 10.95

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

Barbecue Chicken Grill 9.75

Fresh chicken breast, spicy BBQ sauce, applewood-smoked bacon, lettuce, tomato, melted Monterey Jack and Cheddar cheese

Crab Cake 12.95

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

Chicken Bacon-Cheddar Grill 9.75

Grilled chicken breast, applewood-smoked bacon, lettuce, tomato, onion, Cheddar cheese, mayonnaise

Flank Steak 9.95

Thin sliced marinated flank steak, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread

Oyster Po Boy 12.95

Lightly-fried, Creole aioli, lettuce, tomato

Oven Roasted Turkey 9.95

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

SIDE ITEMS

SEASONAL VEGETABLES, GRAINS & BEANS

| | | | |
|--------------------|------|----------------|------|
| Sautéed Vegetables | 3.25 | Tavern Rice | 2.95 |
| Green Beans | 3.95 | Black Beans | 2.95 |
| Asparagus | 3.95 | Corn Succotash | 3.95 |
| Sautéed Spinach | 3.95 | | |

POTATOES

| | |
|-------------------------|------|
| Classic French Fries | 2.95 |
| Sweet Potato Fries | 3.50 |
| Shoestring French Fries | 2.95 |
| Garlic Mashed Potatoes | 2.95 |
| 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. GSO Dinner 3/10

HOUSE MADE DESSERTS

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

Dessert Sampler 7.95
Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte

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

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

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

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

Crème Brûlée 4.95
A classic

***with Bassett's Ice Cream Since 1861**

AFTER DINNER COFFEE DRINKS

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

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

Irish Coffee 5.75
Old Bushmills Irish Whiskey and real whipped cream

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

DESSERT DRINKS

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

Available in regular and decaffeinated.

| | <u>Single</u> | <u>Double</u> |
|---|---------------|---------------|
| Espresso | 2.25 | 3.25 |
| Cappuccino Classic 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

We pour premium brands: John Barr Scotch, Jim Beam Bourbon, Gordon's Gin, Seagram's 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****