

# APPETIZERS AND SMALL PLATES

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**\*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 & Toasted 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

**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

**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

**Colorado Potato Chips** 6.95

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

**Soft Tacos** 12.95

Your choice: \*Tenderloin or Blackened Fish With lettuce, lime crema, salsa and fresh guacamole in a warm flour tortilla

**Maryland-Style Crab Cake** 10.95

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

✓ **Freshly-Fried Potato Chips** 5.95

Served with Ranch dressing

**Steamed Mussels** 9.95

Prince Edward Island mussels in a garlic, pesto, shallot, and white wine broth

**Hot Crab Dip** 10.25

Backfin crab meat with toasted garlic bread

# SOUPS AND APPETIZER SALADS

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**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

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**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

**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: 11.95

**\*Asian Tuna** 12.95

Fresh center-cut Ahi tuna, seasonal greens, carrots, 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

**Greek** 8.50

Seasonal greens, Feta, pepperoncini, tomatoes, onions, Kalamata olives, Basil vinaigrette

With **Shrimp** or \*Tenderloin: Add 5.45

With **Chicken**: Add 3.45

**Bread Service Available Upon Request**

✓ **Vegetarian**

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# FISH MARKET FRESH FISH

## \*Grilled Pacific Ahi Tuna 22.95

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

## Grouper Hemingway 22.95

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

## \*Ten Spice Glazed Salmon 18.95

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

## Grilled Tilapia 16.95

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

## 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; Substitute Caesar, Tavern or Wedge Salad: 2.00 Oscar Any Steak For \$6.00

\*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 21.50 | 16 oz 24.50

\*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 21.95

Mashed potatoes and sautéed vegetables

### 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 15.95

Marinated in sweet soy, served with seasonal sautéed vegetables and rice

### ✓ Spaghetti Squash and Zucchini 11.95

Roasted spaghetti squash, cauliflower, broccoli 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 24.95

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 15.95

Jumbo shrimp over risotto with baby spinach and roasted red peppers

## PASTA AND CHICKEN

### Blackened Chicken Alfredo 14.50

Fettuccine, broccoli, tomatoes, Alfredo sauce

### 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

### New Chicken Marsala 14.95

Lombardo Marsala wine sauce, mushrooms, prosciutto served with garlic mashed potatoes and fresh green beans

### Wood Grilled Chicken and Penne 14.50

Crispy pancetta, caramelized Bermuda onions, and basil cream sauce

### Grilled Chicken Teriyaki 14.50

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

### 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 – 4.25 Tavern – 4.75 Wedge of Iceberg – 4.75 Spinach – 5.25

Bread Service Available Upon Request

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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, Blue, Mozzarella, Swiss or Pepper Jack

## \*Onion-Mushroom Burger 8.95

Sautéed onions, mushrooms, Mozzarella, lettuce and tomato

## 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

## \*Tavern 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, Teriyaki-glazed. Served with lettuce, tomato, mustard, onion on a whole wheat bun

## New \*Miami Burger 9.95

Cuban style with ham, Swiss, Pickles, Dijon Mustard and roasted garlic mayonnaise

# 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.

## BBQ Chicken 9.50

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

## ✓ Margherita 8.25

Fresh mozzarella, Reggiano Parmesan, plum tomatoes, basil

## Cheeseburger Flatbread 8.95

An American classic

## 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

## Gruyere & Bacon Flatbread 8.95

Gruyere, applewood-smoked bacon, caramelized onions

## Greek Chicken Flatbread 9.25

Mozzarella, grilled chicken, cucumber, red onion, Kalamata olives, tomatoes, Feta cheese

## Filet & Blue Cheese Pizza 10.25

Roasted peppers, fresh spinach, mozzarella cheese

# SANDWICHES

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

## New Braised Short Rib Sandwich 12.95

Melted Monterey Jack cheese, fresh arugula, sweet red onions, grilled country white bread

## Barbecue Chicken Grill 9.75

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

## 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

## Crab Cake 12.95

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

## Chicken Club 9.95

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

## Chicken Bacon-Cheddar Grill 9.75

Wood fire-grilled chicken breast, applewood-smoked bacon, lettuce, tomato, onion, Cheddar cheese

## Blackened Mahi Mahi 11.25

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

## ✓ Portobello Mushroom 7.95

Lettuce, tomato, Mozzarella, Bermuda onion, Parmesan aioli, sesame seed bun

## Oyster Po Boy 12.95

Lightly-fried, Creole aioli, lettuce, tomato

## \*Grilled Salmon 11.25

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

# 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
Garlic Mashed Potatoes	3.00
Potato Chips	3.00
Sweet Potato Fries	3.50
Potato Salad	3.00
Au Gratin Potatoes	4.00
Loaded Baked Potato	4.50

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## HOUSE MADE DESSERTS

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<b>Apple Cobbler</b> 5.95 Topped with caramel sauce and French vanilla ice cream*	<b>St. Barths Chocolate Torte</b> 6.50 Rich and very moist French cake, French vanilla ice cream*, chocolate sauce	<b>Crème Brulée</b> 4.95 A classic
<b>Key Lime Pie</b> 6.25 Sweet and tart, butter graham cracker crust	<b>Dessert Sampler</b> 7.95 Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte	<b>World's Smallest Sundae</b> 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
<b>Banana Crepes</b> 6.95 French crepes layered with Nutella and Banana Ice Cream, fresh banana, caramel & chocolate sauces	<b>Cheesecake</b> 6.50 Classic New York style served with your choice of caramel, fudge or raspberry sauce	<b>Sorbet</b> 4.50 Cold, refreshing, delicious Raspberry or Mango/Apricot
<b>New Carrot Cake</b> 6.50 Topped with cream cheese icing		

\*with Bassett's Ice Cream Since 1861

## AFTER DINNER COFFEE DRINKS

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<b>Tavern Cappuccino</b> 6.00 Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs	<b>The Nudge</b> 5.75 Brandy, Kahlua, Crème de Cacao, real whipped cream
<b>Irish Coffee</b> 5.75 Old Bushmills Irish Whiskey and real whipped cream	<b>Jamaican Coffee</b> 5.75 Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

## DESSERT DRINKS

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<b>Ice Cream Toasted Almond</b> 6.25 Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka	<b>Mudslide</b> 6.25 Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream
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## 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

## AFTER DINNER DRINKS

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### 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 Saronno, Bailey's, Kahlua, Chambord, B&B  
Frangelico, Jagermeister, Sambuca, Cointreau, Galliano

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**We pour premium brands:** Cutty Sark 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 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.

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