

# 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 & 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

## Grilled Thai Chicken Skewers 8.95

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

## 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 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

## Steamed Mussels 9.95

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

## ✓ Freshly-Fried Potato Chips 5.50

Served with Ranch dressing

# 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, 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

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

## 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

## Grilled Chicken 10.95

Teriyaki chicken, seasonal greens, onions, grape tomatoes, carrots, almonds, choice of 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: 11.50

## 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

## Asian Tuna 12.95

Fresh center-cut Ahi tuna, seasonal greens, carrots, snow peas, edamame, Sesame Ginger 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

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

## Ten Spice Glazed Salmon 18.95

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

## 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

## STEAKHOUSE STEAKS

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

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

**Tavern Filet** 8 oz 24.95 10 oz 26.95

Topped with caramelized onions and a red wine peppercorn sauce

**Top Sirloin** *Certified Angus Beef®* 10 oz 19.95

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

### ✓ 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 14.95

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

### Maryland-Style Crab Cake 19.95

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

### Steak 'N' Fries 17.95

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

### Marinated Flank Steak 15.95

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

### Grilled Rainbow Trout 16.95

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

## PASTA AND CHICKEN

### Blackened Chicken Alfredo 14.50

Fettuccine, broccoli, tomatoes, Alfredo sauce

### Shrimp Scampi 15.95

White wine butter sauce with oregano, parsley, tomatoes, garlic, tossed with 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.

### 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

## Bacon-Cheddar Burger 9.95

Our Cheeseburger with crisp applewood-smoked bacon

## Old-Fashioned

### Carolina Burger 8.95

"All the way" with chili, slaw, dill pickle, chopped onions, ketchup and French's yellow mustard

## Onion-Mushroom Burger 8.95

Sautéed onions, mushrooms, Mozzarella, lettuce, tomato and mayonnaise

## Mustard-Pepper Burger 8.95

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

## ✓ Veggie Burger 7.95

A blend of grains, nutritious vegetables and beans.

Served with lettuce, tomato, mayonnaise, mustard, onion

## New Four Cheese Burger 9.50

Topped with Swiss, Monterey Jack, American and Reggiano Parmesan Cheeses, with mixed greens and sliced tomato

## 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.

## BBQ Chicken 8.95

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

Ketchup-mustard sauce, Monterey Jack, Cheddar, hamburger, onions, sliced dill pickles

## Prosciutto & Arugula 10.50

Mozzarella, tomato, Prosciutto, fresh arugula

## ✓ Four Cheese 8.25

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

## Greek Chicken Flatbread 8.95

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

## Tavern 8.75

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

## ✓ Spinach 8.75

With Feta cheese 9.25  
Fresh spinach, house made tomato sauce, sliced mushrooms, tomatoes, and Mozzarella

## 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

## Barbecue Chicken Grill 9.75

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

## Deacon 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, mayonnaise, Cheddar cheese

## ✓ Portabella Mushroom 6.95

Sliced Portabella mushrooms, mozzarella cheese and Parmesan aioli on a sesame bun

## Flank Steak 9.95

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

## Highland Turkey 9.95

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

## 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

## Crab Cake 12.95

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

# SIDE ITEMS

## SEASONAL VEGETABLES, GRAINS & BEANS

Sautéed Vegetables	3.25	Sautéed Spinach	3.95
Green Beans	3.95	Black Beans	2.95
Asparagus	3.95	Tavern Rice	2.95

## POTATOES

Classic French Fries	2.95
Sweet Potato Fries	3.50
Shoestring French Fries	2.95
Garlic Mashed Potatoes	2.95

Bread Service Available Upon Request

✓ Vegetarian

REY Dinner 3/10

# 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

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

**Cheesecake** 5.25  
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

**Pecan Pie** 4.95  
Homemade bourbon pecan pie with French vanilla ice cream\*

\*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

**Tavern Cappuccino**  
Espresso with cream, cocoa, cinnamon and topped with real whipped cream 3.95

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\*\***