

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** 9.95
Backfin crab meat with toasted garlic bread
- Spinach Tortilla Dip** 7.75
Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese served with corn chips
- Tavern Nachos** 8.50
Corn chips topped with your choice of black beans and / or spicy ground beef.
- Fried Oysters** 9.95
Tartar and Thai chili sauces
- Freshly-Fried Potato Chips** 5.95
Served with Ranch dressing
- Maryland-Style Crab Cake** 10.95
Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing
- Soft Tacos** 12.95
Your choice of: *Tenderloin, Chicken or Fish
With lettuce, lime crema, salsa and fresh guacamole in a warm flour tortilla
- 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.
- 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
- *Bacon-Wrapped Scallops** 11.95
Applewood-smoked bacon, Teriyaki glazed
- 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
- Bruschetta** 6.95
Marinated tomatoes with capers, black pepper, basil pesto and shaved Reggiano Parmesan cheese
- Shrimp Cocktail** 10.25
Jumbo shrimp served with homemade cocktail sauce

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

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 tossed in Tavern vinaigrette
With chicken; Add 3.45
- Homemade Chicken Salad** 9.75
Mandarin oranges, seasonal greens, grape tomatoes, carrots, choice of dressing
- 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: 11.95
- 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
- *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
- Wedge of Iceberg** 8.95
One-half head of iceberg lettuce, blue cheese, crispy bacon, tomatoes
- *Tenderloin** 12.95
Filet mignon, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions, in a crisp tortilla shell, ranch 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, red onions, Kalamata olives, Basil vinaigrette
With **Shrimp** or ***Tenderloin**: Add 5.45
With **Chicken**: Add 3.45
- Chinese Chicken** 10.50
Salad greens, cabbages, daikon radishes, crisp wontons, sesame seeds, Sesame Ginger Dressing

COMBINATIONS

- Soup And Sandwich**
Your choice of half sandwich...
Chicken Club ~ Chicken Salad
And bowl of Soup of the Day 8.75
- 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 9.25
Tavern House 9.25
Spinach 9.75
Garden 8.25
Caesar 9.25

SIDE ITEMS

- Tavern Rice | Black Beans
Classic French Fries | Shoestring French Fries
Garlic Mashed Potatoes
3.00
Sautéed Vegetables
3.25
Sweet Potato Fries
3.50
Green Beans | Fresh Asparagus | Sautéed Spinach
4.00

*Contains (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.

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, snow peas,
red and green peppers, rice

***Filet Mignon** (5 oz) 13.95
French fries or garlic mashed
potatoes and seasonal
sautéed vegetables

Shrimp Scampi 12.95
White wine butter sauce
with oregano, parsley, garlic,
tossed with angel hair pasta,
Parmesan cheese

Grouper Hemingway 14.50
Fresh filet of grouper sautéed with
white wine, lemon, tomatoes
and capers and served
over angel hair pasta,
Parmesan cheese

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

Maple Cured Pork Chop 9.95
Served with homemade apple chutney,
garlic mashed potatoes and seasonal
sautéed vegetables

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

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

***Marinated Flank Steak** 10.95
Sweet garlic soy sauce, French fries
and black beans

***Tenderloin Teriyaki** 13.95
Filet mignon tips, stir-fried
onions, carrots, snow peas,
red and green peppers, rice

Chicken Colorado 10.50
Wood-fired 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

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.

Margherita 8.95
Fresh whole milk Mozzarella, Reggiano
Parmesan, plum tomatoes & fresh basil

Tavern 9.95
Tomato sauce, pepperoni, mushrooms,
green peppers, hamburger, onions,
hamburger, Mozzarella

Prosciutto & Arugula 9.95
Mozzarella, tomato, Prosciutto, fresh arugula

BBQ Chicken 9.95
Grilled chicken, barbecue sauce,
applewood-smoked bacon, red
onions, Monterey Jack, Cheddar,
fresh cilantro

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, cucumbers,
onions, olives, tomatoes, Feta cheese

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

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

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
peppercorn, served with mustard sauce,
lettuce, tomato and onion

***Onion-Mushroom Burger** 8.95
Sautéed onions, mushrooms, Mozzarella,
lettuce, tomato and mayonnaise

***Tavern Burger** 8.95
"All the way" with chili, slaw, dill pickle,
onions, ketchup & French's yellow mustard

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

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.

Barbecue Chicken Grill 9.75
Fresh chicken breast, spicy BBQ
sauce, applewood-smoked bacon,
lettuce, tomato, onion, melted
Monterey Jack and Cheddar cheese

***Blackened Salmon** 11.25
Lettuce, tomato, Bermuda onion, Creole
aioli, sesame seed bun, coleslaw

Turkey Reuben 8.95
Fresh roasted turkey breast,
Swiss cheese, coleslaw and Thousand
Island Dressing on grilled rye

Crab Cake 12.95
Jumbo lump crab meat, homemade
tartar sauce, shredded lettuce
and tomato on a sesame seed bun

New Braised Short Rib Sandwich 12.95
Melted Monterey Jack cheese, fresh arugula,
sweet red onions, grilled country white bread

BBQ Pork Sliders 8.50
Three slow roasted, hand pulled
pork sliders topped with coleslaw, pickles

Chicken Bacon-Cheddar Grill 9.75
Fresh chicken breast, applewood-smoked
bacon, lettuce, tomato, onion, melted
Cheddar and mayonnaise

Chicken Salad Sandwich 8.95
Our signature chicken salad, lettuce,
tomato, mayonnaise,
multi-grain bread

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

***Prime Rib** 10.95
A generous slice on a crusty
French roll with au jus,
lettuce, tomato, onion,
horseradish sauce on request

Chicken Club 9.95
Chicken, honey-cured ham, applewood-
smoked bacon, Cheddar & Monterey Jack
cheeses, lettuce, tomatoes, mayonnaise,
multi-grain bread

***Flank Steak** 10.25
Thin sliced marinated flank steak,
sautéed onions, Swiss, lettuce, tomato,
mayonnaise, French bread

Tuna Melt 7.95
White albacore tuna salad, Mozzarella,
sautéed onions, grilled rye

*Contains (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.

HOUSE MADE DESSERTS

- Apple Cobbler** 5.95
Topped with caramel sauce and French vanilla ice cream*
- Key Lime Pie** 6.25
Sweet and tart, butter graham cracker crust, raspberry sauce
- Banana Crepes** 6.95
French crepes layered with Nutella and Banana Ice Cream, fresh banana, caramel & chocolate sauces

- St. Barths Chocolate Torte** 6.50
Rich and very moist French cake, French vanilla ice cream* and chocolate sauce
- New York Style Cheesecake** 6.95
A tall slice of New York Style Cheesecake served with raspberry and chocolate sauce. Enough for two

- 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 Haagen-Dazs Ice Cream

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 CAPPUCINO

Available in regular and decaffeinated.

	<u>Single</u>	<u>Double</u>
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

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: Cutty Sark, 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.

****All of our foods are prepared with "0" Transfat oils****

*Contains (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.

Scotts Lunch 4/10