

VILLAGE TAVERN GLUTEN-FREE MENU

APPETIZER SALADS

Dressings: Basil Vinaigrette, Balsamic Vinaigrette, Tavern Vinaigrette, Whole Grain Mustard and Honey, Poppyseed, Thousand Island, Ranch

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

Garden 4.75

Seasonal greens, Bermuda onions, grape tomatoes, carrots (without croutons)
With entrée 2.95

Tavern Salad 6.95

Seasonal greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette
With entrée 4.75

LARGE SALADS

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

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

Tavern House Salad 8.50

Seasonal greens, tomatoes, Bermuda onions, mushrooms, bacon, blue cheese, Tavern vinaigrette
With chicken; Add 3.45

FISH MARKET FRESH FISH

Grilled Tilapia 16.95

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

Grilled Salmon 18.95

Fresh Atlantic salmon served with choice of two sides, topped with Chardonnay butter sauce

Grouper Hemingway 22.95

Fresh filet of grouper sautéed with white wine, lemon, tomatoes and capers and served over mashed potatoes

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 23.95 | 10 oz 25.95

Ribeye Steak *Certified Angus Beef®* 14 oz 23.95

Top Sirloin *Certified Angus Beef®* 10 oz 19.95

New York Strip *Certified Angus Beef®* 14 oz 27.95

Served with a Garden Salad (without croutons) and your choice of Side Item.
Substitute Spinach Salad: 2.50; Substitute Tavern: 2.00

TAVERN SPECIALTIES

Spaghetti Squash and Zucchini 11.95

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

Maple Cured Pork Chop 19.95

Served with homemade apple chutney, garlic mashed potatoes and seasonal sautéed vegetables

Pan-Seared Scallops 21.95

Herb butter, sweet corn succotash

SIDE ITEMS

SEASONAL VEGETABLES & POTATOES

Sautéed Vegetables	3.25	Garlic Mashed Potatoes	3.00
Green Beans	3.95	Loaded Baked Potato	4.50
Asparagus	3.95		
Sautéed Spinach	3.95		

DESSERTS

Crème Brulee	4.95
Raspberry Sorbet	4.50

***This menu and the information on it, is provided by Village Tavern, in cooperation with the Gluten Intolerance Group (GIG), as service to our guests. Village Tavern and GIG assume no responsibility for its use and information which has not been verified by Village Tavern. Guests are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.