

Dinner at The Tavern

Starters

Pretzel Bites \$8 - Tossed in Herb Butter, served with Maple Dijon Mustard

Tavern Wings \$12 - 8 Wings fried and tossed in your choice of Buffalo, Mesquite BBQ, Sweet Thai Chili, or Garlic Romano. Served with Bleu Cheese, Celery, and Carrots

Shrimp Cocktail \$16 - 6 Shrimp served chilled, House Cocktail Sauce

Baked Brie \$8 - Brie with Raspberry Sauce, wrapped & baked in a Puff Pastry

Jakes Cakes \$18 - 4 Mini Crab Cakes flash-fried, served with an Old Bay Aioli

Zuppa Di Mussel \$13 - 1 lb. of P.E.I. Mussels served in a Spicy Red Sauce with Tomatoes, Garlic, and Scallions; served with Grilled Crostini

Nachos \$12 - Ground Beef, Corn Chips, Mozzarella, Cheddar, Black Olives, Jalapeños, Pico de Gallo, Salsa, Sour Cream



Soup and Salads

New England Clam Chowder \$8 - Chopped Little Neck Clams, Applewood Bacon, Celery, and Diced Potato in a Cream Base

Featured Soup \$8 - Ask your server about our rotating selection of soup!

Some Salads Available in Small and Large Sizes:

Caesar \$7/\$10 - Romaine, Shredded Parmesan, Croutons, Caesar Dressing

Garden \$7/\$10 - Spring Mix, Carrot, Cucumber, and Cherry Tomatoes tossed in Balsamic Dressing

Chop Salad \$9/\$12 - Romaine, Carrots, Red Peppers, Bacon, Bleu Cheese Crumbles tossed in a Lemon Basil Vinaigrette

Steak & Arugula Salad \$17 - Marinated Flank Steak over Arugula with Roasted Tomatoes, Artichoke Hearts, and Roasted Peppers; all tossed in Italian Dressing and topped with Shaved Parmesan

Quinoa Salad Bowl \$13 - Diced & roasted Asparagus, Beets, Butternut Squash, and Parsnips with a Balsamic Drizzle

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please let your Server know if you or anyone in your party possesses a food allergy.

Entrees

Honey Salmon \$28 -

Wild Atlantic Salmon glazed with a Honey Lemon Beurre-Blanc; your choice of two sides

Chicken Milanese \$22-

Hand-Pounded, lightly breaded Chicken Breast, pan-fried and served with Fresh Lemon, Arugula and Shaved Parmesan; your choice of two sides

Short Rib Ravioli \$25 -

Red Wine Demi Cream Sauce with Roasted Tomatoes & Shaved Parmesan; topped with Wilted Spinach

Sweet Potato Gnocchi \$19 -

Roasted Walnuts with a Scented Amaretto Cream Sauce, topped with Swiss Chard

Braised Sausage and Broccolini \$20-

Sauteed together with Garlic & Oil, Cannellini Beans and Crushed Red Peppers

The Tavern Burger \$15 -

8 oz. Short Rib Beef Patty, Lettuce, Tomato, Onion, American Cheese, Specialty Tavern Sauce

Ribeye \$35 -

10 oz. Pan-Seared Ribeye basted with Herb Butter, topped with Roasted Mushrooms and Cipollini onions; your choice of two sides

Grilled Pork Chop \$30 -

Double-thick Maple-Dusted Pork Chop, finished on the grill and topped with a Cranberry Chutney; your choice of two sides

Sides

Sauteed Swiss Chard, Wilted Spinach, Risotto, Sweet Potato Fries, Pomme Frites, Red Bliss Mashed Potatoes, Roasted Mushrooms, Broccolini, Asparagus (+\$2), House Salad (+\$3), Caesar (+\$3)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please let your Server know if you or anyone in your party possesses a food allergy.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS. Please let your Server know if you or anyone in your party possesses a food
allergy.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS. Please let your Server know if you or anyone in your party possesses a food
allergy.