

lunch
complimentary freshly
baked parker house rolls

starters

- FRENCH ONION SOUP AU GRATIN** 5.⁹⁵
SHRIMP TEMPURA sweet chili mayo 9.⁹⁵
LOBSTER & SHRIMP SPRING ROLLS thai dipping sauce 9.⁹⁵
HUMMUS PLATE chic pea hummus with citrus, lentil hummus, roasted garlic marinated olives, grilled naan bread 8.⁹⁵
TAVERN 18 MAC & CHEESE cavatappi pasta, four cheese blend 8.⁹⁵
 smoked bacon (add'l \$2) • truffle oil (add'l \$2) • lobster (add'l \$10)
CHIPOTLE CHICKEN WINGS bleu cheese dipping sauce 8.⁹⁵
POTATO SKINS bacon, cheddar, chives, sour cream 8.⁹⁵
KOBE BEEF SLIDERS tomato, cheddar, tavern steak sauce 9.⁹⁵
MINI CRABCAKE SANDWICH mini brioche, tartar sauce 3.⁵⁰ each
SPINACH & ARTICHOKE DIP warm tortilla chips 9.⁹⁵
GRILLED FLATBREAD fresh mozzarella, beefsteak tomato, basil olive oil drizzle 7.⁹⁵

raw bar

- SHRIMP COCKTAIL** 15
COLLOSAL LUMP CRAB COCKTAIL 18
CLAMS ON THE HALF
 top necks • little necks
ICED OYSTERS
 east & west coast

Consuming raw seafood or shellfish can
increase your risk of food born illness

burger & sandwiches

served with shoestring fries

- TAVERN BURGER** 10oz hand form fresh ground angus, lettuce & tomato, half sour pickle, toasted brioche bun 9.⁹⁵
cheeses: (\$1 Each)
 aged cheddar • american • swiss gruyere • bleu cheese • fresh mozzarella
toppings: (\$1 Each)
 smoked or turkey bacon • fried egg • sautéed mushrooms • caramelized onions
TURKEY TURKEY BURGER turkey bacon, american cheese, potato bun, side mixed greens salad 11.⁹⁵
GRILLED CHICKEN CLUB black forest ham, avocado, romaine, beefsteak tomato, smoked bacon, horseradish mayo, multi grain bread 10.⁹⁵
EGG B.L.T. smoked applewood bacon, lettuce, beefsteak tomato, fried egg, mayo, grilled sourdough bread 9.⁹⁵
 with grilled chicken 11.⁹⁵
FRENCH DIP AU JUS thinly sliced roasted prime rib, melted swiss gruyere, natural au jus, ciabatta bread 14.⁹⁵
GRILLED BASIL CHICKEN fresh mozzarella, beefsteak tomato, baby arugula, basil mayo, house baked focaccia 10.⁹⁵
TENDER PULLED BBQ PORK housemade coleslaw, toasted brioche bun 10.⁹⁵
OPEN FACED STEAK grilled marinated hanger steak, tuscan bread, melted swiss gruyere, port wine reduction 15.⁹⁵
CRABCAKE SANDWICH house tartar sauce, toasted brioche 14.⁹⁵

entree salads

- BLT WEDGE** iceberg lettuce, chopped smoked bacon, 24 hour tomatoes, bleu cheese dressing 8.⁹⁵
GREEK romaine, grilled onion, cucumbers, kalamata olives, greek feta, lemon & garlic 9.⁹⁵
COBB iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled eggs, aged cheddar, spicy ranch dressing 9.⁹⁵
BABY SPINACH dried cranberries, sliced almonds, goat cheese, pomegranate molasses vinaigrette 9.⁹⁵
 {grilled or blackened chicken \$4 • grilled shrimp \$5 • grilled hanger steak \$6}
CRABCAKE CAESAR jumbo lump crab cake, chopped romaine, corn salsa, brioche croutons, classic caesar dressing 14.⁹⁵
 grilled chicken 12.⁹⁵ • grilled shrimp 14.⁹⁵
GRILLED SALMON NICOISE warm potatoes, baby greens, 24hr tomatoes, green beans, hard cooked egg, kalamata olives, balsamic vinaigrette 13.⁹⁵

entrees

- PENNE PRIMAVERA** grilled vegetables, diced plum tomatoes, sauteed spinach, parmigiano reggiano, roasted garlic-olive oil 11.⁹⁵
 with chicken 13.⁹⁵ • with shrimp 15.⁹⁵
BRAISED SHORT RIB RAVIOLI wild mushroom demi glaze 13.⁹⁵
GLAZED SALMON red onion marmalade, fingerling potatoes 15.⁹⁵
BLACKENED SWORDFISH sweet potato crabmeat hash, voodoo sauce 17.⁹⁵
FISH & CHIPS guinness ale battered cod, housemade tartar sauce, shoestring fries 18.⁹⁵
JUMBO LUMP CRABCAKE roasted corn salsa, house tartar sauce 15.⁹⁵
FARM CHICKEN slow roasted with fresh herbs, roasted vegetables 15.⁹⁵
BARBEQUE PORK RIBS house seasoned & smoked, served with our own bbq sauce, shoestring fries, coleslaw 15.⁹⁵
STEAK FRITES grilled hanger steak, chimichurri drizzle, truffle fries 17.⁹⁵

chop & steaks

- DOUBLE CUT PORK CHOP** 27.⁹⁵
 warm apple compote, grilled asparagus, smoked bacon & potato pancake
 (please allow a 30 minute preparation time)
CENTER CUT FILET MIGNON 35.⁹⁵
 lobster mashed potatoes, wilted spinach, port wine reduction
PRIME AGED 42oz PORTERHOUSE FOR TWO
14oz PRIME AGED NY STRIP
20oz AGED T-BONE
 port wine reduction,
 complimentary choice of two sides

sides

- shoestring fries 6 • sweet potato fries 7
 mashed potatoes 6 • lobster mashed potatoes 9
 baked potato 5 • loaded baked potato 6
 buttermilk fried onion rings 6 • creamed spinach 8
 sauteed spinach 7 • veggie of the day 5
 small mac & cheese 6