

Appetizers

Crispy Calamari

Flash fried with sliced peppers and house made marinara for dipping \$10

Crispy Walnut Shrimp

Six flash fried, sweet citrus aioli with warm candied walnuts \$11

Flash Fried Brussels Sprouts

Tossed with bacon, Parmesan cheese and finished with a touch of drizzled balsamic glaze \$8

Bruschetta Flatbread

Red and yellow tomatoes, basil, olive oil, garlic, house made cheese blend, and balsamic glaze \$10

Fava Bean Flatbread

Topped with basil and spring onions \$11

Dinner Salads

Tavern Salad

Baby greens, tomatoes, carrots, cucumbers, red onions and croutons with your choice of salad dressing
Half \$5; Full \$7

Traditional Caesar Salad

Romaine lettuce, Reggiano cheese, and croutons, served with Caesar dressing
Half \$5; Full \$8

Country Roasted Beet Salad

Baby greens with sliced beets, feta cheese, blood oranges, almonds, and roasted red peppers served with a sweet lemon dressing
\$10

Greek Salad

Romaine lettuce, tomatoes, olives, red onions, feta, and flat bread crackers served with a red wine vinaigrette
\$11

Chinese Chicken Salad

Romaine lettuce, fire roasted chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, and cilantro tossed with sesame vinaigrette dressing
\$13

Carolina Fried Chicken Salad

Baby greens, cucumbers, potato crisps, tomatoes, cheddar cheese, and candied pecans served with Honey BBQ Ranch Dressing
\$13

Salmon Valencia

Fire roasted salmon with a citrus glaze atop romaine, arugula, candied fennel, tomatoes, asparagus, and red onions served with a ginger vinaigrette
\$14

Top off your salad with your choice of the following:

Chicken Salad \$3, Fire Roasted Chicken \$3, Tuna Salad \$4, or Grilled Shrimp or Salmon \$7

Dressing Options: Caesar, Ranch, Honey BBQ Ranch, Blue Cheese, 1000 Island, Honey Dijon Mustard, Balsamic Vinaigrette, Ginger Vinaigrette, Sesame Vinaigrette, Red Wine Vinaigrette, or Sweet Lemon Vinaigrette

Entrées

Fire Roasted Bone-In Pork Chop

With a caramelized apple chutney
\$20

Steak Frites

Sliced Filet, grilled asparagus,
and house cut fondue fries \$22

Center Cut 10 oz. New York Strip

Char-grilled, basted with garlic butter,
with your choice of two sides \$28

Herb Grilled Lamb Chops

Creamy polenta, fava beans, wild mushrooms and herb jus
Half \$20; Full \$28

Chicken Napoleon

Fire roasted, layered with Portobellos, tomatoes, and
asparagus atop jasmine rice and basil jus \$17

Pan Seared Scallops

Sautéed asparagus risotto with an
arugula citrus fennel salad and pan jus
Half \$20; Full \$27

Center Cut Filet Mignon

Char-grilled center cut with a red wine demi-glace,
with your choice of two sides
5oz. \$25; 7oz. \$29

Handcrafted Fresh Pasta

House Made Shrimp Ravioli

Spinach and tomatoes with a truffle butter
Half \$14; Full \$19

Chicken Parmesan

Baked with our house cheese blend,
served over linguine pasta
Half \$12; Full \$16

Linguine Pomodoro

Crab, shrimp, and asparagus served with a light tomato sauce
\$19

Top your pasta with your choice of protein: Fire Roasted Chicken +\$3, Grilled Shrimp +\$7, or Salmon +\$7

Fish Market

Our culinary staff is proud to offer the following three fresh fish options
prepared in one of the following styles, with your choice of two sides.

Branzini

\$22

Red Snapper

\$23

Salmon

\$22

Fire Roasted - Char-grilled and basted with herb butter

Citrus Herb Glazed - Fire roasted and basted

Provençal - Mushrooms and tomatoes in a white wine herb butter

Sides

Creamy Risotto, Whipped Potatoes, Jasmine Rice, Herb Roasted Mushrooms, Sautéed Spinach,
Brussels Sprouts, Asparagus, Baked Potato,
Fried Brussels Sprouts +\$1.50, Loaded Baked Potato +\$1.50

Additional Sides \$3

