

# SOUPS

Soup of the Day  
*Cup 5.25 Bowl 7.25*  
Southwest Chili  
*Cup 5.95 Loaded Bowl 10.95*

New England Clam Chowder  
*Cup 5.95 in Boule Bread 9.95*  
Classic French Onion Soup  
*Cup 5.50 Bowl 7.50*

# APPETIZERS

Chicken Quesadilla 9.50  
*tomato cilantro salsa, sour cream*  
Onion Strings 6.95  
*thinly sliced, floured and deep fried*  
Fried Calamari 12.50  
*sweet and spicy Thai chili sauce*  
Bruschetta 12.95  
*fire-roasted garlic bread, tomatoes, red onion,  
fresh basil, fresh Mozzarella, balsamic glaze*  
Spinach and Artichoke Dip 10.50  
*with homemade tortilla chips*  
Tempura Fried Shrimp 11.95  
*coconut curry dipping sauce*

Risotto Cakes 8.50  
*Risotto, fresh Mozzarella, panko crumbs,  
tomato sauce and shaved Romano*  
Pan Seared Crab Cake 11.95  
*chipotle mayo, and mango purée*  
Top-Neck Clams Casino 11.25  
*6 clams, applewood smoked bacon,  
garlic butter, panko bread crumbs*  
Black and Blue Tuna 13.95  
*wasabi aioli, sticky rice,  
Tamari and pickled ginger*  
"Buffalo" Chicken Tenders 9.50  
*Blue cheese dressing, celery and carrots*

# SALADS

\*Blackened Chicken Salad 12.95  
*mixed greens, blackened chicken,  
tomatoes, onions, carrots, avocado,  
lime cilantro vinaigrette*  
Chopped Salad 13.95  
*iceberg lettuce, romaine hearts, mushrooms, radishes,  
carrots, peppers, cucumber, grilled chicken, Cheddar cheese,  
onion strings, tossed with lemon Romano vinaigrette*  
\*Tavern House Salad 5.50  
*mixed greens, tomatoes, English cucumber, carrots*

Honey Mustard Chicken Salad 12.95  
*grilled chicken, mixed greens,  
angel hair, tomatoes, carrots, cucumber,  
honey mustard dressing, fried tortillas*

Curry Spinach Salad 7.25  
*curry vinaigrette, bacon, golden raisins,  
Cheddar cheese, apples*

Classic Caesar Salad 7.50  
*aged Parmesan, garlic crostini*

Caprese 11.95  
*mixed greens, pesto, extra virgin olive oil,  
fresh basil, balsamic glaze*

\*Iceberg Blue 7.50  
*Tavern Blue cheese dressing, grape tomatoes, bacon bits, Great Hill Blue cheese*

## Proteins:

*Chicken 6 (Roasted, Grilled, Blackened, or Fried) • Grilled Shrimp 10  
Sirloin Tips 9 • Salmon 12 • Tuna Salad 5*

## Tavern House Made Dressings:

*Russian • \*Curry Vinaigrette • \*Lime Cilantro Vinaigrette • Blue Cheese • Greek  
\*Balsamic Vinaigrette • \*Lemon Romano Vinaigrette • Honey Mustard • Ranch*

*\*Gluten-free Dressings*

*Cajun spice is available for all salad proteins. \*Indicates item can be prepared gluten-free upon request.*