

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*

Honey Mustard Chicken Salad 12.95

*grilled chicken, mixed greens,
angel hair, tomatoes, carrots, cucumber,
honey mustard dressing, fried tortillas*

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

Classic Caesar Salad 7.50

aged Parmesan, garlic crostini

Curry Spinach Salad 7.25

*curry vinaigrette, bacon, golden raisins,
Cheddar cheese, apples*

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.*

ENTRÉES

All entrées served with choice of mashed potato, fresh hand-cut French fries, sweet potato fries, roasted red bliss potatoes, rice, cole slaw and vegetable.

London Broil 16.95

grilled tenderloin, mushroom gravy

*Grilled Steak Tips 17.95

marinated steak tips, BBQ sauce

Uncle Joe's Blues' Steak 17.95

grilled tenderloin, grilled French bread, Blue cheese butter

*Grilled Chicken Breast 14.95

white wine basil butter, roasted grape tomatoes, artichokes and asparagus

Chicken Piccata 14.95

pan-sautéed chicken breast, white wine, lemon caper sauce, imported Parmesan cheese

Panko Chicken 15.95

panko encrusted chicken breast, fresh Mozzarella, tomatoes, herb Dijon sauce, imported Parmesan cheese

Tavern Mac & Cheese 14.95

Cavatappi pasta, garlic, shallots, panko bread crumbs, house cheese blend

Add: Chicken 6 (Grilled, Buffalo, Blackened or Roasted) • Shrimp 9 • Sirloin Tips 8

Daily Food, Drink and Fresh Seafood Specials are located on the Specials page.

PASTA

Pasta choices are linguine, penne, angel hair, cavatappi

Cheese Raviolis alla Bolognese 13.95

marinara sauce, ground beef, sweet Italian sausage, carrots, imported Parmesan cheese

Jambalaya 13.95

chicken, shrimp, sausage and okra, spicy Creole sauce of peppers, onions, celery, white rice

Chicken, Broccoli, Ziti 13.95

white wine butter sauce, garlic, imported Parmesan cheese

Chicken Piccata 14.95

pan-sautéed chicken breast, white wine, lemon caper sauce, linguine, imported Parmesan cheese

Chicken Parmesan 14.95

fresh Mozzarella, marinara sauce, linguine

Panko Chicken Pasta 15.95

panko encrusted chicken breast, fresh Mozzarella, tomatoes, herb Dijon sauce, linguine, imported Parmesan cheese

SIDE DISHES

Small House Salad	3.25	Onion Strings	3.25	Potato Pancake	4.00
Small Caesar Salad	4.00	Roasted Red Bliss	2.50	Rice Pilaf	1.95
Sweet Potato Fries	2.50	Baked Potato	3.00	Vegetable of the Day	3.00
Fresh Hand-Cut French Fries	2.50	Mashed Potato	3.00	Cole Slaw	1.95

*Indicates item can be prepared gluten-free upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

– Open Year-Round, 7 Days A Week For Lunch and Dinner –

SANDWICHES

*Choice of hand-cut French fries,
sweet potato fries or cole slaw.*

Honey Mustard Chicken Sandwich 10.95

*fresh grilled chicken, honey mustard,
lettuce, tomato, pickle, Ciabatta roll*

Crab Cake Sandwich 14.25

*Tavern crab cake, chipotle mayo, lettuce,
tomato, pickle, wheat roll*

BBQ Chicken Sandwich 12.50

*fresh grilled chicken, BBQ sauce,
Cheddar cheese, applewood smoked bacon,
lettuce, tomato, pickle, Ciabatta roll*

Chicken BLT 12.95

*grilled chicken, applewood smoked bacon,
mayo, lettuce, tomato, pickle, multi-grain bread*

Caprese Panini 12.95

*beefsteak tomato, fresh Mozzarella, pesto, Extra
Virgin Olive Oil, fresh basil, grilled sourdough*

Tuna and Swiss Panini 10.50

tomato with Swiss cheese, grilled sourdough

PIZZA

*Hand stretched pizza dough
Wood-fired pizza oven*

A full pizza menu is available

Greek White Pizza 14.95

*grilled chicken, Kalamata olives, baby
spinach, Mozzarella and Feta cheese*

Margherita Pizza 10.95

*Italian plum tomatoes, tomato sauce,
Mozzarella cheese, fresh basil*

Buffalo Chicken Pizza 12.95

*buffalo chicken, buffalo sauce,
Blue cheese, Mozzarella cheese*

Grilled Chicken and Caesar 12.75

*white pizza with Mozzarella cheese,
topped with plum tomato, caesar salad*

Pepperoni and Sausage 10.95

Mozzarella cheese, tomato sauce

Roasted Garlic and

Spinach White Pizza 13.95

*Feta and Mozzarella cheese,
sun-dried tomatoes*

BURGERS

*Choice of hand-cut French fries,
sweet potato fries or cole slaw.*

Tavern Burger 10.50

*fresh ground sirloin, lettuce,
tomato, pickle, Potato roll*

Turkey Burger 10.50

*fresh ground turkey, peppers, Jamaican
Jerk seasoning, Provolone cheese, sautéed
mushrooms and baby spinach, chipotle mayo,
lettuce, tomato, pickle, wheat roll*

Bacon Burger 11.95

*fresh ground sirloin, applewood smoked
bacon, aged Cheddar cheese, lettuce,
tomato, pickle, Potato roll*

Brant Rock Burger 12.95

*fresh ground sirloin, applewood smoked
bacon, BBQ sauce, Blue cheese, lettuce,
tomato, pickle, Potato roll*

Tavern Cheeseburger 10.95

*fresh ground sirloin, aged Cheddar cheese,
lettuce, tomato, pickle, Potato roll*

Rodeo Burger 12.95

*fresh ground sirloin, aged cheddar cheese,
bacon, BBQ sauce, crispy onion strings,
lettuce, tomato, pickle, Potato roll*

Burger of the Day – priced daily –

Server will recite

HOMEMADE DESSERTS

Crème Brûlée 7.50

Apple Blueberry Crisp 7.50

with fresh whipped cream (vanilla ice cream extra)

Brownie Sundae 7.95

*hot fudge, salted caramel, vanilla ice cream
and fresh whipped cream*

Seasonal Bread Pudding 7.95

with vanilla ice cream and fresh whipped cream

Ice Cream & Sorbet 4.50

*vanilla, chocolate, and coffee ice cream,
or lemon sorbet*

SPARKLING

	glass	bottle
1 Sparkling , Veuve du Vernay, Brut <i>France</i>	6.25	19.00
2 Prosecco , Lunetta <i>Italy</i> (split)	9.00	28.00
3 Brut , Roederer Estate <i>California</i>		50.00
4 Brut Premier , Nicolas Feuillatte <i>Epernay, France</i>		62.00

ROSÉ

5 Rosé , Côté Mas "Aurore" <i>Languedoc, France</i> (Liter bottle)	8.25	30.00
6 Rosé , Domaine Houchart <i>Provence, France</i>	9.50	35.00

WHITE WINE

7 White Zinfandel , Beringer Main & Vine <i>California</i>	6.25	19.00
8 Pinot Grigio , Angelini <i>Veneto, Italy</i>	7.25	24.00
9 Pinot Grigio , CasaSmith "ViNO" <i>Washington State</i>	8.50	29.00
10 Riesling , J. Lohr "Bay Mist" <i>Monterey, California</i>	8.50	27.00
11 Sauvignon Blanc , Kate Arnold <i>California</i>	9.00	32.00
12 Sauvignon Blanc , Peter Yealands <i>New Zealand</i>	9.25	34.00
13 Albarino , Columna <i>Spain</i>	9.50	36.00
14 Gavi , La Battistina <i>Piedmont, Italy</i>	10.25	36.00
15 Moscato , CasaSmith "ViNO" <i>Washington State</i>	7.25	26.00
16 Chardonnay , Salmon Creek <i>California</i>	6.25	19.00
17 Chardonnay , Cypress <i>California</i>	6.75	21.00
18 Chardonnay , Josh Cellars <i>North Coast, California</i>	9.50	34.00
19 Chardonnay , J. Lohr "Riverstone" <i>Arroyo Seco, California</i>	10.00	35.00
20 Chardonnay , A to Z <i>Oregon</i>	10.25	37.00
21 Chardonnay , Saracina "Unoaked" <i>Mendocino, California</i>		40.00

HALF BOTTLE

22 Chardonnay , Angeline <i>Russian River Valley, California</i>		17.00
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Gift Certificates available.
American Express, MasterCard, Visa and Discover.

RED WINE

		glass	bottle
23	Chianti Classico , Rocca Delle Macie <i>Tuscany, Italy</i>	9.25	32.00
24	Rosso di Montepulciano , Corte alla Flora <i>Tuscany, Italy</i>	10.00	38.00
25	Pinot Noir , Salmon Creek <i>Sonoma County, California</i>	6.25	19.00
26	Pinot Noir , Angeline <i>California</i>	10.25	37.00
27	Pinot Noir , Kate Arnold <i>Oregon</i>	12.00	44.00
28	Malbec , Callia Alta <i>Argentina</i>	7.25	24.00
29	Malbec , La Posta "Pizzella" <i>Argentina</i>	10.00	34.00
30	Merlot , Salmon Creek <i>California</i>	6.25	19.00
31	Red Blend , Roscato "Smooth" <i>Trentino, Italy</i>	8.75	29.00
	<i>(Merlot, Teroldego)</i>		
32	Red Blend , Goldschmidt "Fidelity" <i>Sonoma, California</i>	10.00	37.00
	<i>(Merlot, Cabernet, Petit Verdot)</i>		
33	Zinfandel , Jamieson Ranch "Whiplash" <i>California</i>	8.50	28.00
34	Cabernet Sauvignon , Salmon Creek <i>California</i>	6.25	19.00
35	Cabernet Sauvignon , Josh Cellars <i>Sonoma, California</i>	9.75	35.00
36	Cabernet Sauvignon , J. Lohr "Seven Oaks" <i>Paso Robles, California</i>	10.25	38.00
37	Cabernet Sauvignon , Smith & Hook <i>California</i>	12.00	42.00
38	Cabernet Sauvignon , Beringer "Knight's Valley" <i>California</i>		48.00
39	Cabernet Sauvignon , Niner Wine Estates <i>Paso Robles, California</i>		50.00

HALF BOTTLE

40	Pinot Noir , Martin Ray <i>Sonoma, California</i>		32.00
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All menu items available for Take-Out.
Accommodations available for parties or functions. 20% gratuity added to parties of 8 or more.