

# PASTAS

SUBSTITUTE GLUTEN-FREE RICE NOODLES FOR 2.00

**BAKED SPAGHETTI** 17.00  
Italian sausage and pepperoni sautéed in olive oil then tossed with spaghetti in a blend of marinara and our creamy Alfredo sauce. Topped with mozzarella then baked. Garnished with shaved Parmesan and chopped parsley.

**BAKED RAVIOLI WITH CHICKEN** 17.50  
Pulled chicken breast sautéed in olive oil with roasted garlic. Finished in a blend of marinara and house made Alfredo sauce and tossed with cheese stuffed ravioli. Topped with mozzarella then baked. Garnished with shaved Parmesan and chopped parsley.

**CAJUN CHICKEN FETTUCCINE ALFREDO** 18.50  
Fettuccine noodles tossed in our creamy Alfredo sauce. Topped with a charbroiled Cajun crusted chicken breast. Garnished with shaved Parmesan and chopped parsley.

**CHICKEN FETTUCCINE ALFREDO** 18.00  
Fettuccine noodles tossed in our creamy Alfredo sauce. Topped with a grilled chicken. Garnished with shaved Parmesan and chopped parsley.  
Substitute Sautéed Shrimp

**BUFFALO MAC N CHEESE** 17.00  
Crispy chicken tenders, julienned and tossed in Tavern buffalo sauce. Set on a bed of cheesy cavatappi noodles. Finished with crispy bacon crumbles and chopped green onions.

# ENTREES

**SPICY GINGER SEARED TUNA** 19.50  
A wild-caught yellowfin tuna fillet lightly coated in sesame seeds then pan-seared rare. Sliced and set atop a bed of jasmine rice. Accompanied by spicy sesame ginger sauce and cool Asian slaw.

**NEW ORLEANS SHRIMP TCHOUPITOULAS** 21.00  
Jumbo shrimp skewered crusted with Cajun spices and charbroiled. Set on a bed of crispy potatoes sautéed with andouille sausage, mushrooms, green onion, and a blend of seasonings. Finished with Tavern béarnaise sauce.

**CHICKEN SKEWERS** 19.00  
Cilantro lime marinated chicken breast skewered with fresh red onion, green and red bell pepper. Charbroiled and served over a bed of jasmine rice and topped with house made Alfredo sauce, diced red and green bell peppers.

**GRILLED SHRIMP & SCALLOP SKEWER** 23.00  
Jumbo shrimp and scallops skewered with fresh red and green bell pepper. Charbroiled and served over a bed of cilantro rice with a house made shrimp sauce, diced red and green bell peppers.

**SMOTHERED GRILLED MEATLOAF** 17.00  
Tavern's special recipe meatloaf, chargrilled and smothered in bourbon onion sauce. Topped with a blend of shredded cheeses, crispy onion strings and crispy bacon crumbles. Accompanied by garlic mashed potatoes.

**RYAKI SALMON** 21.00  
Pan-seared Norwegian salmon pan-seared and finished with our ryaki sauce. Set on a bed of jasmine rice and topped with our

**TAVERN FISH & CHIPS** 18.00  
A generous portion of wild-caught fillet of cod dipped in our Tavern batter and lightly fried for a crispy crust. Served with seasoned waffle fries, coleslaw, fresh lemon, and house made tartar sauce.

**NAKED FILET** 28.00  
Center cut 8 oz. tenderloin of beef seasoned and grilled to perfection. Served with maple bacon Brussels sprouts and a choice of garlic mashed potatoes or oven-roasted rosemary potatoes. Accompanied with Tavern béarnaise sauce.  
Try it Oscar style for 3.00

**LEMON BEURRE BLANC JUMBO SHRIMP** 21.00  
Jumbo shrimp coated in herb breadcrumbs and oven baked. Set on a bed of lemon cream beurre blanc sauce, with saffron accented jasmine rice, sliced lemon, and fresh herbs.

ADD A CUP OF OUR HOUSE MADE SOUP,  
SIDE HOUSE SALAD, OR SIDE CAESAR SALAD  
FOR 3.50

# DESSERTS

CHOCOLATE CAKE

10.00

# CHEF BUILT BURGERS

SUBSTITUTE A GLUTEN-FREE BUN FOR \$2.00

All burgers served with your choice of waffle fries, coleslaw, house made chips, or garlic mashed potatoes. Add on a top of onion, side house salad, or Caesar salad for 2.50.

## TAVERN STYLE BURGER

A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with four-bean chili BBQ, smoked Gouda, and crispy smoked bacon. Served on a grilled stadium bun with shredded lettuce and garlic aioli. **14.90**

## THE WIDOWMAKER

A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with melted cheddar, caramelized onions, Philly beef, sautéed mushrooms, cheesy jalapeno, and crispy onion strings. Served on a grilled stadium bun with leaf lettuce and garlic aioli. **17.00**

SUBSTITUTE AN IMPOSSIBLE™ BURGER FOR \$2.00

All burgers served with your choice of waffle fries, coleslaw, house made chips, or garlic mashed potatoes. Add on a top of onion, side house salad, or Caesar salad for 2.50.

## BREAKFAST BURGER

A half-pound fresh Angus beef seasoned and grilled to perfection. Topped with cheddar, crispy smoked bacon, and a fried egg. Served on a butter-toasted croissant bun. **15.50**

## CHICKEN BRIE BURGER

A fresh ground, seasoned chicken burger grilled to perfection. Topped with Swiss cheese, balsamic red onion jam, and crispy smoked bacon. Served on a toasted potato-roll with spring greens. **15.00**

# BUILD-YOUR-OWN BURGER

STARTING AT \$3.00

## PICK 1 BURGER

1/2 lb Angus  
Angus Family  
House Made Chicken Burger  
Impossible™ Burger (2.00)

## PICK 1 BREAD

Handmade Bun  
Herb-Tortilla  
Wheat Bread  
French Loaf  
Honey Wheat Tortilla

## PICK 1 CHEESE

Habermas Jack  
Smoked Gouda  
Monterey Jack  
Five Cheese Cheddar  
Sharp Pepper Cheese

Swiss  
Mozzarella  
Swiss  
American  
Cheddar  
Feta

## PICK 4 TOPPINGS

Cheesecake  
Shred Pickles  
Salsa  
Wheat Sprout  
Leaf Lettuce  
Tortilla

Shred Jalapeños  
Black Olives  
Salsa  
Sour Cream  
Shred/Lettuce  
Raw Onion

Tortilla Strips  
Garlic Aioli  
Caramelized Onions  
Banana Peppers  
Sautéed  
Grilled Pineapple

## ADD MEATS/NON-MEATS

1.50 EACH  
Green Strings  
Braised Peppers  
Mushroom Tomatoes  
Sautéed Mushrooms  
Olive Tapenade

Swiss Egg  
Asiago  
Caramelized Onion  
Swiss Cheddar  
New York  
Sausage

## SIGNATURE DIPPING SAUCES

CREAMY HAWAIIAN GARLIC  
CHEDDAR JACK/ASAGO  
SWISS/TAPENADE BLEND

NEW YORK SAUSAGE  
SWISS CHEDDAR  
SWISS JALAPENO  
SWISS SAUSAGE

# SANDWICHES

All sandwiches served with your choice of waffle fries, coleslaw, house made chips, or garlic mashed potatoes. Add on a top of onion, side house salad, or Caesar salad for 2.50.

## FRENCH DIP

Slow roasted beef shaved thin and stacked high on grilled French loaf with melted Monterey Jack and garlic aioli. Served with rosemary garlic au jus. **16.50**

## TAVERN FISH SANDWICH

A generous fillet of wild-caught Canadian haddock dipped in tavern butter and light bread. Served on grilled herb focaccia with shredded iceberg lettuce. Accompanied by house made tartar sauce. **15.50**

## GRILLED CHICKEN WRAP

Shred grilled chicken breast, marinated tomatoes, spring greens, and shredded mozzarella tossed in avocado ranch dressing. Served in a warm honey wheat tortilla. **14.50**

## SMOKEHOUSE SIRLOIN SANDWICH

Shred sirloin in our Smokehouse BBQ marinade. Served on the flattop and served on butter-toasted French loaf with cheese sauce, freshly prepared coleslaw, and crispy onion strings. **17.50**

## SOUTHERN FRIED CHICKEN SANDWICH

Southern-style breaded chicken breast, topped with melted habermas jack cheese. Served on a grilled stadium bun with shredded lettuce, sliced tomato, and house made creamy coleslaw magic. **16.00**

## REUBEN

Tender shaved corned beef topped with sauerkraut, melted Swiss cheese, and house made Russian dressing. Served on grilled New York rye. Also available with shaved turkey. **15.50**

## TAVERN'S GRILLED CLUB

Roasted turkey and crispy smoked bacon with freshly sliced tomato, leaf lettuce, melted Monterey Jack, American cheese, and garlic aioli. Served on a grilled country white. **17.00**

## LONDON SIRLOIN SANDWICH

House marinated tender sirloin, seared on the flattop and served on butter-toasted French loaf with braised onion sauce and crispy onion strings. **17.50**

## GRILLED GYRO ON NAAN

Lamb beef gyro with shredded iceberg lettuce, freshly sliced tomato, red onion, cucumber planks, crumbled feta, and Tzatziki sauce. Served on a warm naan. **15.50**

## RUFFALO CHICKEN WRAP

Grilled chicken tossed in buffalo sauce with shredded iceberg lettuce, blue cheese crumbles, habermas jack, jalapeno ranch dressing, crispy wheat strips, and sliced tomatoes. Served in a warm flour tortilla. **14.00**

## FISH TACOS

Wild caught fillet of cod, lightly battered and golden fried, served in warm flour tortillas with fresh coleslaw cabbage slaw, chile lime sour guacamole, and crisp salsa. Accompanied by jalapeno rice, pico de gallo, and Substitute Bang Bang Shrimp. **16.50**

Substitute Bang Bang Shrimp 1.00

# PA

SUBSTITUTE

## BAKED SPA

Italian sausage on spaghetti in a bowl with mozzarella, topped with chopped parsley.

## BAKED RAVI

Puffed chicken breast in a blend of marinara cheese stuffed ravioli with shaved Parmesan.

# ENT

## SPICY GINGER

A wild caught yellowfin sea scallop seared rare. Served with spicy sesame ginger.

## NEW ORLEANS

Jumbo shrimp skewers on a bed of crispy potato, green onion, and a hint of sauce.

## CHICKEN SKEW

Chicken skewers marinated in garlic and red bell pepper rice and topped with hot chili peppers.

## GRILLED SHRIM

Jumbo shrimp and scallops. Charbroiled and made shrimp sauce, olive oil.

## SMOTHERED GR

Tavern's special recipe ribs smothered in sauce. Topped with string beans and crispy bacon potatoes.

# DESS

## BUILD-YOUR-OW

Topped marshmallows, New York Cheesecake, or your favorite ice cream.

## RASPBERRY DOG

Raspberry infused Cheesecake doughnuts and fresh whipped cream.

## KEY LIME PIE

House made Key Lime pie with fresh strawberries.

Please see our food allergen or general dietary restrictions. Please notify your server and us with our form to accommodate you. We need to make sure we have the right ingredients and substitutions. Allergies may vary by location. © 2018 Tavern. All rights reserved. Tavern has certain medical conditions.