

Tavern by the Green Dinner Menu

Soups

<i>Homemade Daily</i>	<i>Cup 3</i>	<i>Bowl 5</i>
<i>French Onion ~ Crock of onion soup topped with cheese & baked 'til bubbly</i>		<i>4</i>

Appetizers

<i>Baked Brie ~ Baby brie nestled in puff pastry, baked & served with a sweet pepper jam & crustini's</i>	<i>9</i>
<i>Shrimp Crustini's ~ 3 sautéed shrimp, spinach, white wine and lemon atop crustini's</i>	<i>8</i>
<i>Fried Calamari ~ Hand breaded & served with a spicy marinara</i>	<i>8</i>
<i>Oysters Rockefeller ~ 4 Oysters topped with spinach, parmesan cheese and finely chopped prosciutto</i>	<i>9</i>
<i>Shrimp Cocktail ~ 7 Shrimp served with a classic cocktail sauce & lemon</i>	<i>10</i>
<i>Crab and Lobster Cakes ~ Pan seared & served with a roasted red pepper remoulade</i>	<i>6/10</i>
<i>Escargot ~ Sautéed in garlic butter, served with grilled portabella & herb toast points</i>	<i>8</i>
<i>The Stuffed Bella ~ A grilled portabella mushroom topped with our crab and lobster stuffing, served with a roasted red pepper remoulade sauce</i>	<i>9</i>
<i>Eggplant Rollatini ~ Eggplant rolled around ricotta and parmesan topped with marinara and baked</i>	<i>6</i>
<i>Buffalo Chicken ~ Boneless chicken bites, mild, medium or hot, with celery and bleu cheese dressing</i>	<i>8</i>
<i>Mussels Meuniere ~ Prepared with garlic, white wine and herbs</i>	<i>9</i>

Salads

<i>Caprese Salad ~ Basil, tomatoes, Buffalo mozzarella and prosciutto on mixed greens</i>	<i>9</i>
<i>Traditional Caesar Salad ~ Romaine lettuce tossed with Caesar dressing, Parmesan cheese and croutons</i>	<i>8</i>
<i>with Grilled Marinated Chicken</i>	<i>12</i>
<i>with Grilled Shrimp</i>	<i>12</i>
<i>Orchard Salad ~ Chicken Salad tossed with delicious red apples, raisins and walnuts, with fruit</i>	<i>9</i>

Dinners

Seafood

- Pan seared Crab and Lobster meat cakes ~ Served with roasted red pepper remoulade* 12/16
- The Stuffed Bella ~ A grilled portabella mushroom cap filled with our crab and lobster stuffing topped with a roasted red pepper remoulade* 15
- Shrimp Crustini's ~ 4 sautéed shrimp, spinach, white wine and lemon atop crustini's* 14
- Baked Stuffed Shrimp ~ 3/5 Jumbo shrimp with crabmeat stuffing served with drizzled garlic butter* 15/19
- Halifax Shrimp ~ 5/7 shrimp hand breaded and deep-fried to a golden brown* 14/16
- Tilapia Fillet Dinner ~ Served fried, broiled, grilled or blackened* 15
- Catch of the Day ~ Your server will inform you of preparation & choices* Market

Pasta

- Linguini and Clams Florentine ~ Hardshell clams sautéed with baby clams, garlic, tomatoes and fresh spinach in olive oil and finished with white wine over linguini* 13
- Roasted Garlic Ravioli ~ Served with sautéed shrimp, diced tomatoes & parsley in a creamy Nantua sauce* 17
- Pesto Primavera ~ Grilled zucchini, yellow squash, red onion and green peppers tossed in a light cream sauce accented with pesto over pasta* 11
- Pasta Marinara ~ The robust Napolitan tomato sauce, or with Chicken or Shrimp* 11/14
- Chicken Carbonara ~ Sautéed chicken, mushroom, prosciutto, sundried tomatoes and roasted red peppers in a parmesan cream sauce over pasta* 11/15

Poultry

- Citrus Teriyaki Chicken ~ Marinated tender breast of chicken served with a citrus honey salsa* 11/15
- Tuscan Chicken Sautee ~ Breast of chicken sautéed with prosciutto, pepperoncini, onions, tomatoes, chives and fresh basil in a white wine cream sauce* 11/15
- Chicken Cordon Bleu ~ Butterflied breast of chicken stuffed with ham and Swiss cheese, hand breaded and baked until golden brown. Served with a creamy veloute sauce* 15
- Chicken Française ~ Boneless breast of chicken dipped in a parmesan egg batter, topped with lemon butter white wine sauce* 11/15
- Coq Au Vin ~ Tender breast of chicken sautéed with onions, garlic, bacon and mushroom deglazed with sherry and red wine reduction* 11/15

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Eggplant Rollatini ~ Eggplant rolled around ricotta and parmesan topped with marinara, mozzarella and baked 13/16

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Beef, Veal & Lamb

Homestyle Country Meatloaf ~ Served with a rich mushroom gravy 10/13

Tenderloin Tips Chasseur ~ Tenderloin tips, pancetta, pearl onions, mushrooms & tomato in a hearty brown gravy over pasta 15

New York Strip ~ 10 oz strip steak grilled to your liking with your choice of a mushroom cabernet or demi-glaze sauce 22

The Club Filet ~ 8oz Angus Filet Mignon char grilled and set atop a garlic crustini and rich demi-glaze 29

Veal Woodlands ~ Lightly breaded veal cutlets, sautéed with garlic, mushrooms, roasted red peppers and artichoke hearts. Tossed with rosemary demi-glaze 17

New Zealand Herb Marinated Rack Of Lamb ~ Grilled & served with a mint bordelaise sauce 26

The Finishing Touch...

Be sure to save room for one of our delicious desserts

Dinners are served with a salad, starch & fresh seasonal vegetables ~ Caesar side salad 2

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Sandwiches

Fish Reuben ~ Broiled or fried Tilapia fillet topped with our homemade coleslaw, red pepper remoulade and Swiss cheese on toasted marble rye with fries 9

Tavern Fish Sandwich ~ Tilapia fillet prepared broiled, fried or blackened, with coleslaw & fries 9

Crab & Lobster Cake Sandwich ~ On a Kaiser roll with lettuce, tomato, red pepper remoulade sauce & fries 9

French Dip ~ Thinly sliced Top Round, with melted provolone on a hoagie roll, au jus & fries 8

Halifax Burger ~ 8oz ground chuck, cooked to your liking, on a Kaiser roll with fries your choice of cheese, bacon, lettuce, tomato, mushrooms or onions 9

Thank You For Your Continued Patronage!

20% gratuity added to parties of 8 or more

For your convenience we accept MasterCard, Visa or American Express. Sorry, no personal checks

Consumer advisory: Eating undercooked animal proteins puts you at risk.