

# 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 &amp; baked 'til bubbly</i>		<i>4</i>
<i>Chili ~ Homemade beef and bean chili, topped with melted cheese</i>	<i>Cup 4</i>	<i>Bowl 5</i>

## Appetizers

<i>Baked Brie ~ Baby brie nestled in puff pastry, baked &amp; served with a sweet pepper jam &amp; 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 &amp; served with a spicy marinara</i>	<i>8</i>
<i>Bacon Wrapped Scallops ~ 3 jumbo pan seared scallops, wrapped in thick cut bacon</i>	<i>10</i>
<i>Shrimp Cocktail ~ 7 Shrimp served with a classic cocktail sauce &amp; lemon</i>	<i>10</i>
<i>Crab and Lobster Cakes ~ Pan seared &amp; served with a roasted red pepper remoulade</i>	<i>6/10</i>
<i>Escargot ~ Sautéed in garlic butter, served with grilled portabella &amp; herb toast points</i>	<i>8</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>
<i>Seafood Sampler ~ 2 Bacon Wrapped Scallops, half order Fried Calamari and 2 Shrimp Crustini</i>	<i>19</i>

## Salads

<i>The Wedge ~ Crisp wedge of iceberg lettuce, tomato, bacon and blue cheese dressing</i>	<i>8</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 Cakes* ~ Served with roasted red pepper remoulade 12/16
- Shrimp Crustini's* ~ 4 sautéed shrimp, spinach, white wine and lemon atop crustini's 14
- Scallops Florentine* ~ 5 jumbo scallops over a bed of wilted spinach, topped with garlic cream sauce 17
- 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
- Atlantic Salmon* ~ Broiled salmon with your choice of Piccata or Dijon Dill Cream Sauce 17

### Pasta

- Linguini and Clams Florentine* ~ Hard shell clams sautéed with baby clams, garlic, tomatoes and fresh spinach in olive oil and finished with white wine over linguini 13
- Fruitti di Mare* ~ Mussels, Clams, Shrimp and Calamari tossed in a zesty red sauce over linguine 19
- Chicken Caprese Pasta* ~ Grilled chicken breast topped with fresh mozzarella, prosciutto and basil. served over your choice of penne alfredo or penne marinara 15
- Pasta Marinara* ~ The robust Neapolitan tomato sauce, or with Chicken or Shrimp 11/14
- Chicken or Shrimp Tetrazzini* ~ Chicken or shrimp tossed in a sherry parmesan cream sauce over linguine, topped with seasoned breadcrumbs and baked til golden brown 16
- Lobster Ravioli* ~ Lobster raviolis tossed with, lobster meat, diced tomatoes and mushrooms in a rich vodka cream sauce, accented with pesto 16

### Poultry

- 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* ~ Butter-fried 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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- Canard Royale* ~ Half roasted duck with cherry demi-glaze 21

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

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### *Beef, Pork, Veal & Lamb*

*Pork Tenderloin Medallions ~ served with a port wine demi-glaze and sundried cranberries* 16

*Tenderloin Tips Marsala ~ Beef tips sautéed with mushrooms, pearl onions and pancetta with a marsala wine reduction, served over penne pasta* 15

*Grilled Ribeye Steak ~ 12 oz seasoned rib-eye grilled to perfection* 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 Lamb Chops ~ Grilled & served with a mint bordelaise sauce or garlic thyme au jus* 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*

*Chicken Cordon Bleu Sandwich ~ Breaded chicken breast with sliced ham and melted swiss cheese. Served on a Kaiser roll with lettuce and tomato* 8

*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*

## Club Information

As a Special Friend and Customer we cordially invite you to our monthly "Customer Appreciation Night". They are on the 1st Wednesday of the month from 4pm-6pm enjoy happy hour pricing and complimentary Hors d'oeuvres. Hope to see you there!

For those of you celebrating a birthday this month, remember the **Member Birthday Bash** is the 3rd Tuesday of every month.

**Sunday Breakfast Buffet!** The Buffet is offered every Sunday from 9am-2pm. Enjoy Fresh Seasonal Fruit, Display of Baked items, Belgian Waffles with Berries & Cream, Eggs Du Jour, Fluffy Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Home Fries with Green Peppers and Onions, Omelet Station with Assorted Toppings, Orange, Cranberry and Tomato Juice, Regular and Decaf Coffee and Hot Tea all for the pocket pleasing price of \$10.95 for Adults and \$7.95 for Children 10 and under - plus tax and gratuity. Ala Carte Dining will be available for those of you who prefer to order from our menu.

Wednesday January 19<sup>th</sup> 5pm - 8:30pm our Very Talented and Creative Chef's will be featuring an Authentic Italian Buffet "**A Table In Tuscany**"! Enjoy traditional Italian Fare for \$19.95 plus tax and gratuity. Reservations are required so please don't delay make your reservation today!

Sunday February 6<sup>th</sup> is "**Super Bowl XLV**" and the anticipation is building as the countdown to the big game begins with Wild Card Weekend January 8<sup>th</sup> & 9<sup>th</sup>, Divisional Playoffs January 15<sup>th</sup> & 16<sup>th</sup> and the Conference Championship January 23<sup>rd</sup>. Join us in "The PUB" each week as the teams are eliminated and Sunday February 6<sup>th</sup> for the **BIG GAME!** Super Sunday we will be offering a variety of Football Fare and Libation Specials. Show your spirit by dressing in your team's colors. **CATCH ALL THE ACTION ON 7 TV's including a HIGH DEFINITION 72" BIG SCREEN.** No Cover Charge.

"**Love is in the Air!**" Although the Tavern is generally closed on Monday evenings, we will be open for an **Elegant Valentines Day Dinner Monday February 14<sup>th</sup>**. Treat your special someone to a fine evening of dining with our Sumptuous Valentines Day Fare! Wine and Dine Your Sweetheart and show her that you care! Stay tuned for menu details.

**SAVE THE DATE!** Join us for a spectacular night of Irish entertainment **Friday April 22nd** with the sounds of "**Seamus Kennedy**" The show begins promptly at 7pm and concludes at 10pm. You don't have to be Irish to enjoy Seamus Kennedy. His rapport with the crowd provides entertainment above and beyond that of a normal singer. You'll find Seamus Kennedy's music is a gleefully mixed bag of styles and traditions. Don't miss out on this wonderful night of dancing and entertainment. Tickets will be available for \$20. For your convenience a cash bar will be available. Make a night of it and make your dinner reservation in the Tavern prior to the show! For tickets and dinner reservations, please call 386\*676\*9600 ext. 324

The Pub ~ Where incredible friendships begin! Don't miss out on our weekly entertainment in the Pub! Featuring **Karaoke with Harryoke every Friday Night 8pm - Midnight** and **Piano Bar with Kenyon Dye Tuesday evenings 6pm -10pm!**

**Gift Certificates** make the Perfect Gift and can be used for Golf, Merchandise or Food & Beverage.

Similar to the golf course, the clubs tennis courts are now open to the public. Reservations for courts can be made 2 days in advance for times after 1:00 pm, Monday - Sunday. Court fees are \$10.00 per person. Interested players should call (386) 676-9600 x.335 for reservations and information. Proper dress code is required.

Because we are dedicated to providing the best in the industry, I would like to invite you to share your input. Please send your questions, comments and/or suggestions to [feedback@halifaxplantation.com](mailto:feedback@halifaxplantation.com)

*Chow For Now!*