

# 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>

## 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>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 &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>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.*

## Club Entertainment

Sunday February 7th is "Super Bowl XLIV" and the anticipation is building as the countdown to the big game. Join us in "The PUB" 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"! Treat your special someone to a fine evening of dining with our Sumptuous **Valentines Day Fare!** Reservations are now being accepted.

Tickets are going fast! Don't Delay, Buy Your Tickets Today! Join us for a spectacular night of Irish entertainment Sunday February 28th 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

As a Special Friend and Customer we cordially invite you to the 3rd of our monthly "**Customer Appreciation Night**". Wednesday February 3rd from 4pm-7pm enjoy happy hour pricing and complimentary Hors d'oeuvres. Hope to see you there!

Wednesday March 10th, 5:30pm-8:30pm our very talented and creative chef's will be featuring an **Authentic Italian Buffet!** Enjoy traditional Italian Fare for \$19.95 plus tax and gratuity. Reservations are filling up quickly so please don't delay, make your reservation today!

Enter our **weekly drawing for a \$25.00 Gift Certificate**. Sign your Guest Check with your Name and Telephone number and drop it in the box at the hostess stand. Good Luck!!

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!**

In order to accommodate you as quickly as possible the Tavern encourages reservations for breakfast, lunch and dinner. In the event there is a delay we ask you to be patient as we strive to make each and every dining experience a pleasurable one.

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