

TAVERN SPECIALS

Starters

SEAFOOD POTATO SKIN

3 potato skins filled with a creamy shrimp and lobster imperial topped with melted cheddar jack cheese and scallions. \$17

HOT GARLIC SHRIMP

5 jumbo gulf shrimp sauteed with onions, tomatoes and cilantro in a garlic butter-white wine sauce over toasted bread. \$16

Sandwich and Salad

STEAK SANDWICH

Grilled steak with melted gouda cheese topped with tomato, chipotle aioli, bacon then finished with a grilled honey-buttered apple. Served with fresh cut fries \$17

MEDITERRANEAN CHICKEN SALAD

Marinated chicken skewers, green and black olives, cucumber, tomatoes, feta cheese, roasted zucchini, and red peppers over romaine lettuce and topped with tzatziki sauce. \$17

Main Courses

SALMON MARSALA

Pan-seared salmon fillet topped with a rosemary mushroom marsala sauce, served with wild rice and the vegetable du jour. \$26

SURF N' TURF

Two 4oz filets with jumbo lump crab meat topped with a red wine and balsamic reduction. Served with garlic mashed potatoes and the vegetable du jour. \$30

CHILI LIME CHICKEN

Grilled chicken with chili seasoning topped with cucumber, avocado and tomato relish with a green lime-cilantro sauce. Served with white rice the vegetable du jour. \$25

SPICY SEAFOOD PAELLA

Lobster, mussels, shrimp, sausage, carrots, peas, onions, corn and yellow rice in a seafood broth with parmesan cheese and parsley. \$32

\$8 Drink Specials

BETTY BREEZE

Deep Eddy cranberry vodka, White grapefruit juice club soda and lime.

THUNDER OLD FASHIONED

George Dickel rye whiskey, Homemade thunder cherries, muddled orange, bitters on the rocks

Desserts

Boston Cream Cake
Snickerdoodle Cake
NY Cheesecake
Apple Pie a la mode
Funnel cake sticks
Root Beer Float
Vanilla or Chocolate Ice cream

Sides

Vegetable du Jour
Homemade Potato Chips
Baked Potato
Mashed Potato
Sweet Potato Fries
Cole Slaw
Apple Sauce
Fresh Cut Fries
Onion Rings
Garlic Bread
Wild Rice
Mac 'N' Cheese