



- Chicken Quesadilla** - oak grilled chicken, cheese, cilantro and tomato
- Buffalo Shrimp** - crispy shrimp in original buffalo wing sauce
- Hot Cheese and Spinach Dip** - with warm tortilla chips and salsa
- Jumbo Lump Crab Cake** - sautéed, with remoulade sauce
- Classic Fettuccini Alfredo** - with parmigiano-reggiano cheese
- Deep Fried Niblicks** - smoked chicken, mild peppers and cheeses, wrapped in a crispy shell with honey mustard dressing
- Jumbo Shrimp Cocktail** - steak house style
- Seared Rare Tuna Sashimi** - with soy horseradish sauce, wasabi and ginger
- Bruschetta** - crostini, tomatoes, feta cheese, garlic and herbs
- Tavern Onion Soup** - with Emmenthaler swiss cheese
- Chilled Iceberg Wedge** - tomatoes, bacon, croutons and southwest ranch dressing
- Chopped Salad** - tomatoes, bacon, cucumbers, croutons, cheddar and bleu cheeses, tossed with grapefruit vinaigrette dressing

FLAT BREADS

- Tenderloin Steak** - wild mushrooms, mozzarella cheese and caramelized onions
- Oak Grilled Chicken** - roasted red peppers, goat cheese and balsamic glaze
- Spicy Shrimp** - roasted poblano peppers, pineapple and feta cheese
- Tomato, Basil and Mozzarella Cheese**

OAK GRILLED STEAKS

The Tavern Proudly serves  Certified Angus Beef Known Worldwide for Quality, Tenderness and Flavor.
 Oak Grilled Steaks are Accompanied by a House Salad, Caesar Salad or Iceberg Wedge

- Filet Mignon** - with basil red skin mashed potatoes and sautéed mushrooms
- Ribeye Steak 14oz** - with basil red skin mashed potatoes and sautéed mushrooms
- Crab Cake and Filet Mignon 5 oz** - with basil red skin mashed potatoes and sautéed mushrooms
- Shrimp Carolina and Filet Mignon 5 oz** - with basil red skin mashed potatoes and sautéed mushrooms
- Top Sirloin 10oz** - with basil red skin mashed potatoes and sautéed mushrooms
- Side Vegetables:** sautéed spinach, steamed broccoli, grilled vegetables, creamed spinach and grilled asparagus.

OAK GRILLED FISH, CHICKEN & RIBS

- Fresh Grouper** - filleted in house, oak grilled or blackened with capellini in garlic cream sauce
- Atlantic Salmon** - with a citrus soy sauce and yellow rice
- Shrimp Carolina** - marinated in honey, ginger, lime and sesame oil with capellini agioli
- Fresh Mahi-Mahi** - with spinach, cilantro lime butter and yellow rice
- Tequila Citrus Chicken** - marinated thighs with black beans and rice
- Alpine Chicken** - with spinach, wild mushrooms, Emmenthaler swiss cheese and basil red skin mashed potatoes
- Bone-In Center Cut Pork Chop** - with basil red skin mashed potatoes
- Baby Back Pork Ribs** - slow cooked and falling off the bone with crispy fries

THE SHORT COURSE

- Chicken Marsala** - with capellini in a garlic cream sauce
- Jumbo Lump Crab Cakes** - sautéed, with remoulade sauce and crispy fries
- Shrimp and Lobster Pasta** - gulf shrimp and maine lobster in a light tomato cream sauce
- Fish and Chips** - beer battered north atlantic cod with cole slaw and tartar sauce
- Sam's Burger** - one half pound of ground chuck with Tillamook cheddar cheese, lettuce, tomato, red onions and crispy fries
- Signature Filet Mignon Sandwich** - with griddled onions and crispy fries
- The Reuben Sandwich** - warm corned beef, sauerkraut, swiss cheese and thousand island dressing

AROUND THE GREENS

- Crab Louis Salad** - with jumbo lump crab meat, avocado, eggs, tomato and black olives
- Top Chopped Salad** - our chopped salad with sliced top sirloin.
- Ahi Tuna Salad** - roasted red peppers, black olives, egg and asparagus with soy ginger dressing
- Oak Grilled Chicken, Cheese and Nut Salad** - with honey mustard dressing
- Cobb Salad** - tomato, avocado, eggs, cheddar cheese, oak grilled chicken, bacon and bleu cheese
- Salad Dressings** - Bleu Cheese, Southwest Ranch, Thousand Island, Grapefruit Vinaigrette, Tomato Basil Vinaigrette, or Honey Mustard