



pasta

tavern's "award-winning" macaroni and cheese

aged wisconsin cheddar, sun dried tomatoes, spinach, mushrooms, artichokes, walnuts, truffle oil \$14

chicken

chicken schnitzel

panko breadcrumbs, arugula, sweet onion, citrus vinaigrette \$14

chicken teriyaki fettuccini

garlic, onions, sweet peppers, mushrooms, parmesan cream \$14

sopes de pollo

crispy masa boats filled with marinated shredded chicken, queso fresco, avocado salsa, shredded cabbage sour cream, refried beans, brown rice & black beans \$14

spanish rice bowl

marinated shredded chicken, queso fresco, avocado salsa, shredded cabbage, sour cream, roasted tomato sauce, brown rice & black beans, julienne of corn tortilla \$14

pork

bbq baby back ribs

sliced roasted garlic potatoes, asian style coleslaw, whole slab \$26 / half slab \$16

beef

braised beef short rib

sauté onions, mushrooms, grilled vegetables \$22

steak pommes frites

tavern steak butter, rosemary parmesan fresh cut french fries \$20

usda prime top sirloin butt steak

stuffed with brie cheese, sauté onions, sliced roasted garlic potatoes \$20

london broil fajitas

slices of "ultra-prime" beef, shitake, portobello mushrooms, onions, asparagus \$22

seafood

caribbean salmon

tomato cream, organic brown rice, black beans \$20

blackened mahi mahi

grilled vegetables, sliced roasted garlic potatoes, cajun spice cream \$18

salads

flank steak

crumbled blue cheese, sweet onions, mixed greens, ginger vinaigrette \$16

buffalo chicken

spicy sriracha sauce, pico de gallo, mixed greens, crumbled blue cheese dressing \$14

crispy calamari

spicy sriracha sauce, mixed greens, ginger vinaigrette \$14

warm goat cheese

grilled vegetables, mixed greens, black olive vinaigrette \$14