

# STARTERS

<b>PRETZEL STIX</b>	7
<i>beer cheese   honey mustard</i>	
<b>BUFFALO CAULIFLOWER</b>	8
<i>lightly coated   shaved celery   blue cheese dressing</i>	
<b>BONELESS WINGS</b>	9
<i>mild   hot   mild garlic   hot garlic   butter garlic   BBQ honey mustard   bleu cheese dressing   celery</i>	
<b>CHICKEN BREAST TENDERS</b>	10
<i>panko breaded</i>	
<b>BELGIAN-STYLE MUSSELS</b>	9
<i>Hoegaarden   shallots   pancetta   herbed focaccia</i>	
<b>STEAMED CLAMS</b>	10
<i>littlenecks   white wine   butter   lemon garlic   herbs   herbed focaccia</i>	
<b>SMOKED SALMON</b>	14
<i>Atlantic smoked salmon   cracked black pepper   capers dill cream cheese   mixed greens   tomatoes   red onions crostinis   crackers</i>	
<b>COCONUT SHRIMP</b>	11
<i>served with an orange dipping sauce</i>	
<b>RARE SEARED AHI TUNA</b>	14
<i>Asian cucumber salad   ponzu sauce tuxedo sesame seeds   wasabi</i>	

# SHARABLES

<b>NACHOS</b>	9
<i>cheddar cheese   queso   tomatoes jalapenos   black beans   olives</i>	
<b>WITH CRAB</b>	18
<b>WITH BEEF</b>	14
<b>WITH CHICKEN</b>	12

<b>HOUSE-CUT PATAT FRIET</b>	4
<i>ketchup   garlic aioli</i>	
<b>ADD TRUFFLE OIL &amp; PARMESAN</b>	2
<b>ADD CHEESE &amp; GRAVY</b>	2
<b>TAVERN CHIPS</b>	8
<i>bleu cheese sauce   scallions crumbled bleu cheese   bacon</i>	

<b>HUMMUS PLATE</b>	7
<i>roasted red pepper hummus caramelized onion naan   cucumber carrot   celery   olives</i>	
<b>CHARCUTERIE PLATE</b>	
<i>for 2/16, for 4/26, for 6/36 meats   cheeses   crackers   olives preserves   cornichons   crostinis</i>	

# SALADS

<b>CAESAR</b>	(HALF)6/(FULL)10
<i>romaine lettuce   house made croutons shaved parmesan cheese   house made Caesar dressing</i>	
<b>SEAFOOD</b>	22
<i>lobster claw meat   colossal crab   shrimp tomatoes   mixed greens   cucumber lemon vinaigrette</i>	
<b>SUMMER</b>	16
<i>steak   chicken   mixed greens   tomato   cucumber crumbled bleu cheese   candied almonds dried cranberries   choice of dressing</i>	

<b>SEARED CRAB CAKES</b>	16
<i>roasted red pepper aioli   salsa verde</i>	
<b>CALAMARI PUTTANESCA</b>	11
<i>olives   tomato   garlic   hot peppers</i>	
<b>SEAFOOD COCKTAIL</b>	21
<i>colossal crab   shrimp   cocktail sauce</i>	
<b>SHRIMP COCKTAIL</b>	16
<i>jumbo shrimp   cocktail sauce</i>	
<b>CRABMEAT COCKTAIL</b>	18
<i>colossal crab   cocktail sauce</i>	
<b>LAMB LOLLIPOPS</b>	16
<i>jerk seasoning   mango pico de gallo   kale slaw mint yogurt</i>	
<b>FISH TACOS</b>	16
<i>corn or flour tortillas   pickled red onions   avocado white bean purée   jalapeno slaw   citrus crema</i>	
<b>PORK BELLY TACOS</b>	13
<i>corn or flour tortillas   crispy smoked pork belly Korean BBQ sauce   sesame slaw   pickles   scallions</i>	
<b>MEATBALLS</b>	8
<i>marinara   cheese</i>	
<b>MAC &amp; CHEESE</b>	(HALF)5/(FULL)9
<i>four cheese blend   bread crumbs</i>	
<b>ADD PORK BELLY</b>	+3
<b>CONFIT CHICKEN</b>	9
<i>leg &amp; thigh   roasted then fried   siracha aioli</i>	

<b>RED BEET</b>	(HALF)6/(FULL)10
<i>arugula   radish   herbed goat cheese   oranges toasted walnuts   honey-dijon vinaigrette</i>	
<b>BURRATA</b>	8
<i>grilled sourdough   arugula   tomatoes charred scallion vinaigrette</i>	
<b>APPLE</b>	(HALF)6/(FULL)10
<i>mixed greens   dried cranberries   red onions   candied almonds   bleu cheese crumbles   balsamic vinaigrette</i>	


~ ADD ~  
 CHICKEN 9 | SALMON 15 | 4 oz FILET 15 | SHRIMP 10

## ~ ADDITIONAL DRESSINGS ~

BLEU CHEESE | RANCH | VIDALIA ONION | 1,000 ISLAND  
 BLACKBERRY PEPPERCORN | CARIBBEAN MANGO VINAIGRETTE  
 ORANGE VINAIGRETTE

# HANDHELDS

- served with patat friet & pickle spear -

CORNED BEEF REUBEN	12
<i>Swiss cheese   rye bread   1,000 island dressing sauerkraut</i>	
VEGAN BURGER 	12
<i>leeks   black beans   quinoa   jasmine rice   cauliflower spices   sliced avocado   vegan roll   cashew cheese</i>	
MOROCCAN LAMB BURGER	14
<i>harissa aioli   tzatziki   pita</i>	

HAM OR TURKEY CLUB	11
<i>lettuce   tomato   mayo   bacon</i>	
<i>choice of white, sourdough, or wheat bread</i>	
 SALMON	14
<i>salmon fillet   lemon aioli   fresh dill   lettuce tomato   onion   brioche roll</i>	
FRENCH DIP	12
<i>prime rib   Swiss cheese   caramelized onions   au jus French baguette</i>	
SMOKED BRISKET	12
<i>house pickles   coleslaw   fried green tomatoes brioche roll</i>	




WE PROUDLY SERVE  
CERTIFIED ANGUS BEEF®

## BUILD YOUR OWN BURGER 12

LETTUCE | TOMATO | ONION


MEAT

 *brisket & short rib blend burger | chicken breast*

TOPPING

*American cheese | Swiss cheese | cheddar cheese | Bleu cheese | herbed goat cheese | mozzarella | feta sautéed mushrooms | caramelized onions | crispy onions | ham | bacon | egg | jalapenos | BBQ sauce house pickles*

BUN


*pretzel | brioche | gluten -friendly *

# ENTRÉES

- available after 4pm -

 FILET MIGNON 	6oz 33/9oz 39
<i>topped with béarnaise sauce—choice of two sides</i>	
ADD CRAB market price	ADD LOBSTER market price
 SALMON 	29
<i>lemon &amp; dill sauce—choice of two sides</i>	
COLOSSAL CRAB 	41
<i>sautéed colossal crab in white wine, butter, &amp; Old Bay—choice of two sides</i>	
TWIN LOBSTER TAILS 	market price
<i>2, 6-7 oz cold water lobster tails with drawn butter—choice of two sides</i>	
ST LOUIS STYLE RIBS	(HALF) 14 / (FULL) 22
<i>served with coleslaw &amp; corn bread</i>	

CHICKEN FRANCAISE	22
<i>lightly pan fried chicken breast with a white wine, lemon, &amp; butter sauce—choice of two sides</i>	
CHICKEN FLORENTINE	22
<i>grilled &amp; topped with sautéed wild mushrooms, spinach, sundried tomatoes &amp; garlic</i>	
PASTA PRIMAVERA	16
<i>fresh vegetables, olive oil, white wine, &amp; garlic over your choice of pasta</i>	
PASTA with MEATBALLS	16
<i>marinara with meatballs over your choice of pasta</i>	
CHEESE RAVIOLI	16
ADD MEATBALLS	19
<i>topped with marinara &amp; parmesan</i>	
 GRILLED PORK CHOP 	28
<i>frenched 14 oz pork chop cooked to your liking with maple bourbon glaze—choice of two sides</i>	

 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



GLUTEN-FRIENDLY



VEGAN