550 Tavern

DINNER SPECIALS

CREAMY CORNED BEEF & POTATO SOUP

Corned beef, potatoes, celery, carrots, and onions in a creamy chicken stock broth with a kick of horseradish.
cup $6 | bowl $8

THANKSGIVING PIZZA

A creamy mashed potato base topped with savory stuffing, roasted turkey, and our pizza cheese blend.
Finished with a drizzle of cranberry sauce and gravy.
$16

LEMON ROSEMARY CHICKEN WINGS

Chicken wings seasoned with lemon and rosemary, served with roasted garlic aioli.
$15

BACON & SCALLION MAC & CHEESE FRITTERS

Golden mac & cheese fritters with bacon and scallions, served with bourbon aioli.
$14

AUTUMN CHICKEN SALAD PANINI

Shredded chicken breast tossed with celery and maple mayo, layered with cheddar,
crisp Honeycrisp apple slices, and bacon on thick-cut country white bread.
Served with French fries.
$16

CAST IRON BEEF CACCIATORE

Beef, bell peppers, and caramelized onions tossed with short rigatoni in a red wine tomato sauce.
Topped with melted provolone and seasoned breadcrumbs.
Served with a side salad.
$24

PRIME RIB

(THURSDAY THROUGH SATURDAY: 4PM CUT FRESH UNTIL SOLD OUT)
SERVED WITH CHOICE OF TWO SIDES
$30

DARK CHOCOLATE CAKE

Rich dark chocolate cake finished with white chocolate hot fudge, cherry sauce, whipped cream, and toasted almonds.
$10

550 Tavern

BREAKFAST SPECIALS

BACON CHEESEBURGER OMELETTE

Chopped beef burger patties and melted American cheese.
Topped with diced tomatoes, red onion, pickles,
and a drizzle of Thousand Island dressing.
Served with home fries and toast.
$15

SUE'S BANANA BREAD FRENCH TOAST

Sue's banana bread griddled into golden French toast and served with cinnamon butter, maple syrup, and whipped cream.
$13

SUNRISE SAMMI

Two sausage patties, melted American cheese,
an over-easy egg, and maple bacon jam between slices of grilled cinnamon raisin bread.
Served with home fries.
$12