

# 550 Tavern

## BREAKFAST SPECIALS

### CORDON BLEU SAMMIE

grilled cinnamon swirl bagel filled with ham and melted  
swiss cheese, layered with fluffy scrambled eggs  
and a touch of maple dijon  
served with homefries

\$13

### TOMATO & FETA BREAKFAST WRAP

scrambled eggs, fresh diced tomatoes, spinach,  
and feta cheese in a warm flour tortilla  
served with home fries

\$12

### CARAMEL APPLE FRENCH TOAST ROLL UPS

french toast stuffed with warm spiced apples with a  
caramel drizzle topped with whipped cream

\$11

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## LUNCH & DINNER SPECIALS

### TUSCAN CHICKEN SOUP

italian sausage, kale, white cannellini beans, bell peppers, onions,  
and parmesan cheese in a creamy tomato broth  
cup \$6 | bowl \$8

### BURNT PORK ENDS

slow cooked, caramelized pork ends tossed in a sticky hot honey glaze  
served over a crisp, tangy sweet chili slaw  
\$13

### ALMOND CRUSTED SALMON

fresh salmon fillet coated in toasted almonds, pan-seared until crisp,  
finished with a bright mandarin orange teriyaki glaze  
served with choice of two sides  
\$22

### BARBECUE STEAK TIPS

tender marinated steak tips glazed in smoky barbecue sauce, served over creamy  
broccoli cheddar rice, and topped with crispy fried onions  
\$24

### SMOKED BACON & HONEYCRISP GRILLED CHEESE

thick cut hearty white bread stacked with melted cheddar, smoky bacon, and  
honeycrisp apple slices. layered with caramelized onions  
and a smooth bourbon aioli, then grilled golden brown  
served with french fries  
\$15

### PRIME RIB

**(thursday through saturday: 4pm to close)**  
served with choice of two sides  
\$28

### BOSTON CREAM PIE

light sponge cake layered with silky vanilla custard, topped with rich chocolate  
ganache, a dollop of whipped cream, and a maraschino cherry to finish  
\$11