



550
Tavern

BREAKFAST SPECIALS

BACON JAM EGG SANDWICH

grilled english muffin layered with a fried egg,
melted cheddar cheese, and savory house bacon jam
served with crispy home fries

\$10

BANANA PEANUT BUTTER CHOCOLATE CHIP PANCAKES

A stack of fluffy pancakes filled with sweet bananas and
chocolate chips, topped with a rich peanut butter drizzle
and a dusting of powdered sugar

\$11

TACO OMELET

seasoned taco meat, melted cheddar cheese,
and diced tomatoes, finished with
a drizzle of hot sauce and sliced jalapeños.
served with crispy home fries and toast

\$13





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LUNCH & DINNER SPECIALS

PHILLY CHEESE STEAK SOUP

tender ribeye steak, spanish onions, and sweet bell peppers
slow simmered in a rich beef stock with melted cheese
cup \$6 | bowl \$8

FIRECRACKER SHRIMP

crispy fried shrimp tossed in hot honey chili crisp
finished with a cool drizzle of avocado lime aioli
\$14

CHICKEN CACCIATORE PIZZA

red sauce topped with tender chicken, italian sausage, peppers, onions, cheddar and provolone cheeses,
finished with a drizzle of balsamic glaze
\$15

CAJUN SALMON BURGER

a cajun-seasoned salmon patty topped with sharp cheddar, crisp coleslaw,
and smoked paprika-cilantro aioli on a buttered brioche bun
served with french fries
\$16

STEAK TIPS PASTA

tender steak tips with crispy brussels sprouts, smoky bacon, and cavatappi pasta
tossed in a creamy blue cheese garlic sauce, finished with a balsamic glaze
\$25

SMOTHERED TWIN GRILLED CHICKEN

two apple cider marinated grilled chicken breasts topped with smoky barbecue sauce,
shredded cheddar cheese, and sweet bacon onion jam.
served with your choice of two sides
\$21

PRIME RIB

(THURSDAY THROUGH SATURDAY: 4PM CUT FRESH UNTIL SOLD OUT)
SERVED WITH CHOICE OF TWO SIDES
\$29

S'MORES BREAD PUDDING

warm brioche bread pudding baked with graham crackers, chocolate chips, marshmallows, and rich custard,
topped with a scoop of vanilla ice cream
\$11

