

Appetizer/Bar Snacks

PEI Mussels - a garlic and white wine broth and toasted garlic bread \$9

Jumbo Shrimp Cocktail w/ cocktail sauce \$2.50 ea

Potato Skins with Aged Vermont Cheddar and Smoked Bacon \$7

Cheddar Fondue selection of chef's favorites for dipping \$12

Maryland Style Crab Cakes with Kimchee Cream \$10

Bacon Wrapped Scallops with Sweet and Sour Chutney \$10

Duck Satay with Ginger Soy Reduction \$10

Warm Spinach and Artichoke Dip with home-made pita chips \$9

Crispy Pork Potstickers with sweet soy sauce \$8

Tavern Wings with choice of Spicy BBQ, or Honey Ginger \$8

Fried Calamari with parmesan cheese, cherry peppers and cajun remoulade \$9

Fried Arancinis with Marinara Sauce \$9

Chilled Oysters on the Half shell with Horseradish and Cocktail Sauce \$2 ea

Baked Mushrooms stuffed with Sweet and Spicy Italian Sausage, Bread Crumbs, Parmesan Cheese \$8

Soups and Salads

New England Clam Chowder \$6

Grilled Corn Jalapeño Bisque \$6

Texas Style Chilli \$8

Caesar Salad Baby Romaine, Garlic Crostini and Shaved Parmesan \$8

House Salad Baby Greens, Cucumbers, Tomatoes, Radishes and Carrots \$6

Beet Salad with Beets, Goat Cheese, Red Onion, Tomato, Sliced Almonds \$9

Miso Grilled Chicken Salad Romaine Lettuce, Snow Peas, Bean Sprout, Fried Wonton, Onion, Miso Vinaigrette \$12

Add to any Salad - Grilled Steak \$7, Chicken Breast \$5, Grilled Shrimp \$7, Lobster \$10

Homemade Dressing Bleu Cheese, Ranch, Balsamic Vinaigrette, Champagne Vinaigrette, Miso Vinaigrette, Caesar

Tavern Fare

Burger & Fries \$9

Pasta Primavera w/ Parmesan Cream Sauce \$12

Mac & Cheese \$8

Shepards Pie \$12

Lobster BLT w/ Fries \$19

Steak & Fries \$16

Ale Battered Fish & Chips \$16

California Chicken Sandwich w/ Fries \$12

Entrees

Seafood Paella - Yellow Rice, Shrimp, Scallops, Mussels, Cod, Chorizo, Cilantro \$26

Crab Stuffed Cod - Oven Roasted Potatoes, Vegetable Du Jour and White Wine Beurre Blanc \$23

Grilled Ribeye Steak w/ Scalloped Potatoes, Port Wine Reduction and Vegetable Du Jour \$25

Braised Short Ribs Garlic Mashed Potatoes and Vegetable Du Jour \$19

Pan Seared Salmon w/ Grilled Corn Polenta Cake, Pineapple Salsa and Chili Oil \$19

Pan Seared Duck Breast w/ Sweet Potato Spaetzle, Pomegranate Reduction and Vegetable Du Jour \$23

Chicken Duxelle Pan Fried Chicken with a Mushroom Cream Sauce Seared with Oven Roasted Potatoes and Vegetable Du Jour \$18