



Tavern Dinner Features

ALL FEATURES ARE AS-IS TO ENSURE QUALITY AND PRICING
ALL FEATURES WILL BE A \$1.00 CHARGE FOR ANY SIDE CHANGE

Appetizer #1 - Tavern Coconut Shrimp

Jumbo Hand Breaded Coconut Shrimp Fried to a Golden Brown & Served w/Creamy Pineapple Dipping Sauce ... \$10

Appetizer #2 - Summer Italian Bruschetta

Lightly Toasted Ciabatta Topped w/a Fresh Tomato Basil Relish & Buffalo Mozzarella. Drizzled w/a Sweet Balsamic Glaze ... \$7

Fresh Panko & Walnut Encrusted Snapper

Yellow Tail Snapper Finished w/a Fresh Balsamic Reduction Sauce. Paired w/Tomato Bacon Buttered Broccoli & Wild Rice ... \$21

Tavern Deli Style Stacked Corn Beef

House Roasted Black Angus Corned Beef. Sliced Thick & Loaded on Fresh Baked Caraway Rye Bread w/Swiss Cheese, Caramelized Onions & 1,000 Island. Paired w/Crispy French Fries, Pub Chips or Buffalo Tater Tots ... \$13

Tavern Sirloin Pepper Steak

Slow Braised Angus Sirloin Tips w/Sweet Peppers, Mushrooms & Onions in a Rich Beef Stock. Served Over a Bed of White Rice & Paired w/House Salad or Caesar Side Salad ... \$15

Cranberry Rum Glazed Salmon

One of Your Favorites Here at The Tavern!!! Bay of Fundy Salmon Seared to Perfection w/Our Very Own Special Cranberry Rum Sauce. Served Over a Bed of Wild Rice w/Fresh Vegetables ... \$22

Ask About Our Dessert Features!!

Coconut Cream Pie

Chocolate Cream Pie

Dutch Apple Pie

Deep Fried Twinkies