



**DINNER PACKAGE #1**  
**(\$35.00P.P.)**

**APPETIZERS**  
**(CHOICE OF TWO)**

**SPECIAL SEASONAL SOUP**

**TAVERN SALAD**

*White Balsamic Vinegar, Olive Oil, Shallots, Tomatoes and Cucumbers*

**BABY SPINACH CAESAR SALAD**

*Applewood Smoked Bacon, Crispy Garlic Brioche and Grana Padana Cheese*

**RARE SLICED SUSHI TUNA**

*Cracked Black Pepper, Olives, Pea Shoots, Cucumbers, Lemon Olive Oil*

**ENTRÉE**

**BONELESS RIBEYE**

*Charred Tomatoes and Au Jus*

**ROASTED SALMON**

*Sautéed Garlic Spinach and Sweet Corn Puree*

**GRILLED BONE-IN CHICKEN BREAST**

*Baby Fennel, Lemon Thyme Chicken Jus*

**SIDES**

**(CHOICE OF TWO)**

**BUTTER SAUTÉED ASPARAGUS**

**PEPPERED CREAMER POTATOES**

*Onions and Brown Butter*

**BABY CARROTS**

*Tarragon Butter and Brown Sugar*

**WILTED SPINACH**

*Shallots and Sweet Corn*

**DESSERT**

**CHOICE OF ANY TWO OF OUR SEASONAL DESSERTS**

**COFFEE – TEA**

**DINNER PACKAGE #2**  
**(\$45.00 P.P.)**

**APPETIZERS**  
**(CHOICE OF TWO)**

**TAVERN MAC AND CHEESE**

*Bacon, Fontina, White Cheddar and Smoked Gouda*

**TAVERN SALAD**

*White Balsamic Vinegar, Olive Oil, Shallots, Tomatoes and Cucumbers*

**BABY SPINACH CAESAR SALAD**

*Applewood Smoked Bacon, Crispy Garlic Brioche and Grana Padana Cheese*

**COLOSSAL SHRIMP**

*Jerusalem Artichoke Puree, Pea Tendrils*

**SMOKEY CORN SOUP**

*Fresh Garden Succotash*

**ENTRÉE**  
**(CHOICE OF THREE)**

**RARE SEARED TUNA LOIN**

*Sweet Carrot Mash, Soft Herb Vinaigrette*

**LOCAL HONEY GLAZED SALMON**

*Peas, Fresh Corn, White Asparagus Horseradish Puree*

**BONE IN CHICKEN BREAST STUFFED**

*Grana Padana, Mushrooms, Spinach and Tomato With Sweet Marsala*

**8OZ. MYERS ORGANIC FILET MIGNON**

*Creamy Corn, Au Jus*

**14OZ STRIP STEAK**

*Mushrooms and Red Wine Rosemary Reduction*

**PAN SEARED FLORIDA GROUPEL**

*Sweet Roasted Red Peppers, Creamed Garden Succotash*

**SIDES**  
**(CHOICE OF TWO)**

**BUTTERED ASPARAGUS**

*Roasted Garlic*

**ROASTED TRUFFLE CREAMER POTATOES**

**MARINATED HEIRLOOM TOMATOES**

**GARLIC BASIL CRUMBLE**

**WILTED SPINACH**

*Shallots and Sweet Corn*

**HOUSE CUT STEAK FRIES**

*Grana Padana, Herbs and Garlic Oil*

**DESSERT**

**A CHOICE OF 2 OF OUR SEASONAL DESSERTS**

**COFFEE – TEA**

**DINNER PACKAGE #3**  
**(\$55.00 P.P.)**

**APPETIZER**  
**(CHOICE OF THREE)**

**SMOKED WHITE ASPARAGUS RISOTTO**

*Asparagus Broth, Hollandaise*

**TAVERN SALAD**

*White Balsamic Vinegar, Olive Oil, Shallots, Tomatoes and Cucumbers*

**RARE SLICED SUSHI TUNA**

*Cracked Black Pepper, Olives, Pea Shoots, Cucumbers, Lemon Olive Oil*

**BABY SPINACH CAESAR SALAD**

*Applewood Smoked Bacon, Crispy Garlic Brioche and Grana Padana Cheese*

**COLOSSAL SHRIMP**

*Jerusalem Artichoke Puree, Pea Tendrils*

**SMOKEY CORN SOUP**

*Fresh Garden Succotash*

**ENTRÉE**  
**(CHOICE OF THREE)**

**RARE SEARED TUNA**

*Truffle White Bean Salad and Pea Shoots*

**PROSCIUTTO WRAPPED BONE IN CHICKEN BREAST**

*Sweet Marsala Reduction*

**8OZ. MEYERS ORGANIC FILET MIGNON**

*Roasted Asparagus and Olive Oil*

**14OZ STRIP STEAK**

*Mushrooms and Red Wine Rosemary Reduction*

**LEMON AND TARRAGON BASS**

*Corn Puree, Young Spinach, Herb Salad*

**SIDES**  
**(CHOICE OF THREE)**

**BUTTERED ASPARAGUS**

*Roasted Garlic*

**MARINATED HEIRLOOM TOMATOES**

**GARLIC BASIL CRUMBLE**

**BABY CARROTS**

*Tarragon Butter and Brown Sugar*

**WILTED SPINACH**

*Shallots and Sweet Corn*

**HOUSE CUT STEAK FRIES**

*Grana Padana, Herbs and Garlic Oil*

**DESSERTS**

**A CHOICE OF 2 OF OUR SEASONAL DESSERTS**

**COFFEE-TEA**

AN ADDITIONAL 7% SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL BILL

**COCKTAIL HOUR**

**PASSED HORS D'OEUVRES**  
**\$15.00 P.P. PER HALF HOUR**  
**\$25.00 P.P. PER HOUR**  
**(CHOICE OF FIVE)**

**BLACK PEPPER SEARED SCALLOPS**  
*Cucumber and Truffled White Beans*

**SLICED RACK OF LAMB**  
*Balsamic Strawberries*

**GRILLED SHRIMP**  
*Truffle Sea Salt and Garlic Oil*

**FRIED HERB GOAT CHEESE**  
*Cabernet Reduction*

**ROASTED MUSHROOMS**  
*Bacon, Leeks, Fennel And Herb Breadcrumbs*

**WARM TOMATO, PROSCIUTTO AND FONTINA CHEESE CRISP**

**MINI CRAB CAKES**  
*Lemon Marmalade*

**CLAMS CASINO**  
*Applewood Smoked Bacon*

**BEEF CARPACCIO ROULADE**  
*Young Arugula, Horseradish and Olive Oil*

**STATIONARY PLATTERS**  
**\$3.50 P.P. PER PLATTER**

**CHILLED VEGETABLE PLATTER**  
*Grilled Asparagus, Roasted Tomatoes, Steamed Cauliflower, Charred Baby Fennel,  
Cucumbers, White Bean Puree with Truffle Oil, Roasted Garlic Aioli*

**CHEESE PLATTER**  
*Sampling Of Smoked Gouda, White Cheddar, Fontina and Shaved Grana Padana with  
Fresh Berries, Garlic Brioche Crostini*

**SALAD PLATTER**  
*Sliced Tomatoes with Goat Cheese, Shallots, Balsamic Syrup And Olive Oil*

**SIT DOWN LUNCH**  
**(\$25.00 P.P.)**

**APPETIZERS**  
**(CHOICE OF TWO)**

**SPECIAL SEASONAL SOUP**

**TAVERN SALAD**

*White Balsamic Vinegar and Olive Oil, Shallots, Tomato And Cucumber*

**BABY SPINACH CAESAR SALAD**

*Applewood Smoked Bacon, Crispy Garlic Brioche and Grana Padana Cheese*

**ENTREES**  
**(CHOICE OF THREE)**

**GRILLED TUNA OVER BABY GREENS**

*Asparagus, Tomatoes, Roasted Garlic, Capers, Sherry Wine Vinegar and Olive Oil*

**GRILLED SALMON**

*Roasted Potato, Leeks and Olive Oil*

**ROASTED CHICKEN SALAD**

*Baby Greens, Apples, Raisins, Walnuts, Tomato and Honey Dressing*

**CHAR BROILED HANGER STEAK**

*Green Tomato Puree, Young Arugula Salad*

**SAUTÉED BONE-IN CHICKEN BREAST**

*Fennel, Spinach, Mushrooms, Red Wine Veal Reduction*

**HERB MARINATED SKIRT STEAK**

*Carrot Mash, Herb Pesto*

**SIDES**  
**(CHOICE OF ONE)**

**HOUSE CUT STEAK FRIES**

**CREAMY CORN AND SHALLOTS**

**BABY CARROTS**

*Tarragon Butter and Brown Sugar*

**COFFEE – TEA (INCLUDED)**

**DESSERT COURSE ADDITIONAL \$5.00 PER PERSON**

## CHILDREN'S MENU

(\$15.00 PER CHILD)

\*UNDER THE AGE OF TWELVE\*

### APPETIZER

(CHOICE OF ONE)

SPINACH CAESAR SALAD

TAVERN HOUSE SALAD

### ENTRÉE

(CHOICE OF ONE)

GRILLED CHICKEN

*With French Fries*

HAMBURGER/CHEESEBURGER

*With French Fries*

BUTTERED PASTA

*With Tomatoes*

### DESSERT

(CHOICE OF ONE)

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

AN ADDITIONAL 7% SALES TAX AND 20% GRATUITY WILL BE ADDED TO YOUR FINAL BILL