



Tavern Specials



Hot Delicious Homemade Soups ~ Ask your Server!



Featured Cocktails



VANILLA MULE

*Stoli Vanil Vodka and Ginger
Beer served on the
Rocks in a Copper Mug – 8¾*

BIG GINGER

*Jameson Caskmates
Irish Whiskey and Ginger Ale
served Tall on the Rocks! – 8¾*



ROYAL CRAN APPLE

*Crown Royal Apple Whiskey, Ginger
Ale and Cranberry Juice
served Tall on the Rocks! – 8¾*



ESPRESSO MARTINI

*Pinnacle Whipped Vodka,
Amaretto and Finest Call
Espresso served Up! 8½*

Featured Draft Beer

Smuttnose Old Brown Dog Ale

Rogue Hazelnut Brown Ale Draft

Evil Genius “I’ll Have What She’s Having” Draft

(Chocolate Hazelnut Stout – ABV 9.4%)

Evil Genius “Stacy’s Mom” IPA Draft (ABV – 7.5%)

Screamin’ Hill Desperado IPA Draft (ABV – 7.2%)

Beach Haus Krampus

(Herbed and Spiced Ale – ABV 8.6%)

Spellbound Palo Santo Porter Draft

Cape May Wakey Wakey! Coffee Stout Draft



Featured Bottles & Cans

Corona Premium Bottles

Strongbow Cherry Blossom Cider Bottles

Ithaca Apricot Wheat Bottles

Ballast Point Sculpin IPA Bottles

Cape May White Caps Double IPA Pint Cans

White Claw Hard Seltzer – Mango or Black Cherry





Appetizers




Stuffed Portobello

A fresh portobello stuffed with our homemade crab meat stuffing, baked to perfection and topped with lemon tarragon sauce – 11


Big Maute Cheeseburger Quesadilla

Seasoned ground beef, diced onions, diced pickles, American cheese and blended cheeses in a flour tortilla with a side of thousand island dressing for dipping – 9½

Crab Rangoons



Traditional crab rangoons fried to a golden brown and topped with a spicy teriyaki sauce and sliced green onions – 10½



Sandwiches

Mexi Steak Wrap

8oz taco seasoned New York sirloin grilled to your liking and sliced thin, topped with melted cheddar and jack cheeses, lettuce, fresh pico de gallo and homemade Mexi-ranch dressing in a flour tortilla with fries – 13

BBQ Roast Beef

Thinly sliced roast beef topped with our homemade BBQ sauce, crispy bacon, melted cheddar cheese and flour fried onions served on a round roll with fries – 11½

Italian Flounder Sandwich

Fresh flounder filet breaded in oreganata style bread crumbs with raw spinach, sliced tomatoes and a homemade Italian style tartar sauce served on French bread with fries – 11

Wasabi Chicken Sandwich

Grilled Cajun chicken breast topped with crispy bacon, banana peppers, melted cheddar cheese, sliced tomatoes, raw onion and wasabi ranch served on a round roll with fries – 11



Entrées

Shrimp & Asparagus Penne Vodka


Fresh sautéed shrimp and asparagus in a homemade vodka sauce tossed with penne topped with fresh pecorino Romano cheese served with a side of garlic bread – 20½

Chicken Broccoli Hollandaise


Sautéed chicken breast and broccoli florets topped with homemade hollandaise sauce served with a side of grilled asparagus – 17¾

Horsing Around New York

16oz New York sirloin grilled to your liking topped with a homemade white wine horseradish gravy served over a bed of fresh home fried potatoes (with peppers and onions) – 23¾



Homemade Desserts



NY Cheesecake • Banana Chocolate Swirl Cake
PearBerry Bread Pudding • Fudge Brownie Sundae