



## TAVERN HOURS

Wednesday & Thursday 4pm to 10pm

Friday & Saturday 11am to 10pm

Sunday 11am to 9pm

## THIS MENU FOR 11/18 – 11/22

### SPECIALS:

**Blanca's Quesadilla** – thinly sliced house roast beef, bacon, shredded jack & cheddar cheese, pickled red onions & diced tomatoes in a flour tortilla with a side of homemade wasabi horseradish crema – 10.99

**The Leftover** – house roasted turkey, Chef Jon's sausage stuffing, Monterey Jack cheese & cranberry mayonnaise served on French bread with fries & a side of gravy for dipping – 13.99

**Harvest Chicken Salad Wrap** – homemade chicken salad with apples & raisins with lettuce & tomato wrapped in a flour tortilla & served with fries – 13.99

**Elias's Catfish Tacos** – Cajun fried catfish, shredded red cabbage, avocados, fresh cilantro, pickled red onions & spicy remoulade, served in three flour tortillas with a side of fries – 13.99

**Fall Chops** – twin cut pork chops served over mashed potatoes topped with a pan cranberry pork gravy with a side of sauteed green beans (also served with a cup of soup or side house salad) – 21.99

**Italian Veal** – sauteed veal topped with creamy spinach & melted asiago cheese served over a bed of penne tossed with sauteed asparagus & vodka sauce, served with garlic bread (also served with a cup of soup or a side house salad) – 22.99

### APPETIZERS

**Chicken Fingers** – served with dipping sauce – 6.49

**Fried Pickle Chips** – house breaded, served with spicy mayonnaise – 9.99

**Mozzarella Sticks** – house cut, breaded & fried to perfection, served with marinara sauce – 8.99

### **WINGS WINGS WINGS**

unbreaded bone-in – 10.49

breaded boneless – 11.49

sauces: buffalo • mild • bbq • goldrush • garlic parmesan • cajun dry rub

side sauces: honey mustard • ranch • blue cheese • cilantro ranch • wasabi ranch

**Potato Skins** – fried potato skins stuffed with bacon, broccoli & blended cheeses, served with sour cream – 7.49

**Fried Green Beans** – hand breaded & served with a side of homemade wasabi ranch – 9.49

**Fried Tomatoes** – thick sliced tomatoes bread with panko & herbs, fried to perfection, topped with garlic herb cream cheese & balsamic reduction – 8.99

**Vegetable Platter** – marinated & grilled asparagus, portobello mushrooms, red onions, red peppers, green peppers & zucchini, topped with feta cheese & served with garlic bread – 11.49

**Make it a Meal! Choose a protein to add from the Salad Addition Section!**

**Nachos** – crispy tortilla chips topped with shredded cheese, lettuce, jalapenos, black olives & chunky salsa served with sour cream – 8.99 • Add Spicy Beef Chili – 2.99 • Add Mild White Chicken Chili – 2.99 • [Ask for Guacamole!](#)

**Baked Maryland Crab Dip** - served with French bread & celery sticks – 11.99

**Fried Shrimp** – panko breaded & fried to perfection, served with cocktail sauce – 9.99

**Buffalo Fried Shrimp** – panko breaded & fried to perfection, tossed in buffalo sauce served with blue cheese & celery – 9.99

**Spicy Garlic Fried Shrimp** – panko breaded & fried to perfection, tossed in our classic spicy garlic sauce served with cilantro ranch dressing – 9.99

**Pretzel Bites** – soft pretzel bites, baked, salted & served with homemade beer cheese – 9.49

**Cajun Angels** – bacon wrapped shrimp grilled with cajun spices & bbq sauce – 10.99



## **SOUPS & SALADS**

**Crock of our Famous French Onion Soup** – 5.29

**New England Clam Chowder**

8oz Cup – 4.29 • 12oz Bowl – 5.29

**Soup of the Day ~ ASK US!**

8oz Cup – 4.29 • 12oz Bowl – 5.29

**Spicy Beef Chili** – topped with shredded cheese & green onions, served with sliced French bread & butter

8oz Cup – 5.29 • 12oz. Bowl – 6.29

**Mild White Chicken Chili** – topped with a scoop of chunky salsa, served with tortilla chips

8oz Cup – 5.29 • 12oz. Crock – 6.29

**Classic Caesar Salad** – romaine tossed with Caesar dressing, homemade croutons & parmesan cheese – 9.49

**House Salad** – romaine topped with red onions, cucumbers, cherry tomatoes & homemade croutons – 9.49

**Taco Chicken Salad** – romaine topped with fresh chunky salsa, black olives, shredded jack & cheddar cheese & taco seasoned grilled chicken, served with a side of tequila lime ranch dressing and tortilla chips – 14.99

### **Salad Additions**

add plain or cajun grilled chicken – 4.49

add 3 chicken fingers – 4.49

add ½ pound NY sirloin – 10.99

add plain or cajun grilled shrimp – 7.49

### **Salad Dressings**

balsamic vinaigrette • ranch • blue cheese

cilantro ranch • French • honey mustard • creamy Italian

tequila lime ranch • wasabi ranch • Caesar

## **BASKETS**

**Chicken Finger Basket** – served with fries, dipping sauce & a pickle spear – 9.99

**Fried Shrimp Basket** – panko breaded & fried to perfection, served with fries, cocktail sauce, tartar sauce & a pickle spear – 10.99

**Fish & Chips** – Yuengling lager beer battered tilapia served with old bay seasoned steak fries, pickle spear & sides of cocktail & tartar sauces – 11.99

## **SANDWICHES & WRAPS** ~ SERVED WITH A SIDE OF FRIES & A PICKLE SPEAR

**The ReVamp** – sautéed buffalo chicken strips, sautéed onions, crumbled blue cheese, cheddar & cilantro ranch on garlic mayonnaise toasted French bread – 10.99

**Shrimp Wrap** – seasoned sautéed shrimp, crumbled feta, bacon, lettuce, tomato & cilantro ranch in a flour tortilla – 11.49

**Crab Cake Sandwich** – homemade lump crab cake, breaded & fried to perfection, topped with pickled red onions, tomato & spicy mayonnaise, served on a round roll – 12.99

**Crispy Chicken Wrap** – breaded boneless wings, asiago cheese, lettuce, bacon, crispy fried onions & ranch dressing wrapped in a flour tortilla – 10.99

**French Onion Roast Beef** – thinly sliced house roast beef topped with bacon & Swiss cheese, served on an onion roll with a side of onion soup – 11.49

**Italian Chicken Cutlet** – breaded chicken cutlet topped with sautéed spinach, fresh bruschetta, mozzarella cheese & cilantro ranch, served on French bread – 10.99

**The Loafer** – our amazing meatloaf, crispy bacon, homemade steak sauce, Monterey jack cheese, & crispy fried onions served on garlic mayonnaise toasted french bread – 11.99

**Tara's Favorite** – cajun grilled chicken, bbq sauce, Monterey Jack cheese, crispy fried onions, lettuce & tomato served on French bread – 9.99

**Asiago Pork Sandwich** – marinated grilled pork chop sliced thin & topped with crispy bacon, melted asiago cheese, sliced tomato & homemade peppercorn ranch dressing, served on a round roll with fries & a pickle spear – 11.99

**Grilled Buffalo Chicken** – grilled chicken topped with buffalo sauce, Monterey Jack cheese, lettuce & tomato, served on a round roll – 9.99

**Pork Roll** – grilled pork roll & American cheese served on a round roll – 7.99

## **DESSERTS**

Fudge Brownie Sundae – 7.49

NY Style Cheese Cake – 6.29

Bread Pudding of the Week... ASK US! – warmed & topped with vanilla ice cream & whipped cream – 8.49

***Ask About Our Special Dessert!***

### ***Dear Valued Guests,***

We appreciate you! Thank you so much for your loyal patronage; it is because of you that we are here today.

Thank you for your patience & understanding with our limited menu, limited hours & new procedures. Due to government enforced rules, restrictions, policies & guidelines, we are unable to conduct business the way we wish we could; however, we promise to continue to do our very best to provide our wonderful community with a place to enjoy fine food, good times & great friends.

From our family to you & yours, we hope you

***ENJOY!***



**Real Deal Cheesesteak** – ½ pound NY sirloin grilled to your liking and sliced thin topped with sautéed mushrooms, peppers & onions & melted American cheese, served on French bread – 12.99

**Tavern Chicken** – Montreal seasoned grilled chicken, Monterey jack cheese, crispy fried onions & avocado served on a garlic mayonnaise toasted round roll – 10.99

**Garlic Steak Wrap** – ½ pound NY sirloin grilled to your liking & sliced thin, diced tomatoes, baby spinach, red onion, raw green peppers & crumbled blue cheese mixed with our spicy garlic sauce and wrapped in a flour tortilla – 12.99

**Portobello Sandwich** – marinated, grilled portobello mushroom, grilled tomato, sautéed spinach, mozzarella cheese & balsamic reduction served on a round roll – 9.99

## **BURGERS**

ALL BURGERS ARE HALF POUND USDA CERTIFIED & SERVED ON A ROUND ROLL WITH A SIDE OF FRIES & A PICKLE SPEAR.

SUBSTITUTE A TURKEY BURGER UPON REQUEST.

SUBSTITUTE A VEGAN BLACK BEAN BURGER UPON REQUEST.\*\*

**The Classic Burger** – lettuce, tomato & onion – 8.99  
add cheese – 1.49 • add bacon – 1.49

**The Bacon Blue** – bacon & crumbled blue cheese – 10.99

**The Mushroom Swiss** – sautéed mushrooms & swiss cheese – 9.99

**The Pickle** – hand breaded fried pickle chips, garlic herb cream cheese & spicy mayonnaise – 10.99

**The Jersey** – grilled pork roll, American cheese & tomato – 10.99

**The Butter Burger** – stuffed with our homemade mason butter, topped with homemade steak sauce, crispy bacon, Monterey jack cheese & beer battered onion rings – 12.49

**ENTREES** ~ ALL ENTREES ARE SERVED WITH A HOUSE SALAD OR A CUP OF SOUP.

**Meatloaf** – better than grandma’s homemade meatloaf, topped with brown gravy, choose side below – 17.99

**PEI Mussels** – sautéed with your choice of scampi, marinara or Fra Diablo, served over a bed of linguini with garlic bread – 19.99

**Mason Sirloin** – 16oz NY sirloin grilled to your liking & topped with homemade amaretto mason butter, choose side below – 23.49

**Crab Cake Entrée** – homemade lump crab cakes, breaded & fried to perfection, topped with pickled red onions & spicy mayonnaise, choose side below – 21.99

**Broccoli Alfredo** – chopped broccoli in our homemade creamy Alfredo sauce with your choice of penne or linguini, served with garlic bread – 14.99 • Add grilled or cajun grilled chicken – 4.49 • Add grilled or cajun grilled shrimp – 7.49

**Whiskey Chicken** – sautéed chicken breasts in homemade Irish whiskey cream sauce, choose side below – 17.99

**Stuffed Flounder** – fresh flounder stuffed with Chef Jon’s crab meat stuffing, topped with homemade seafood butter, choose side below – 20.49

**Filet Mignon ala Chef Jon** – 8oz. USDA choice filet mignon marinated & grilled to your liking, served over a bed of Worcestershire sautéed onions & topped with garlic herb cream cheese & peppercorn brandy sauce, choose side below – 24.49

**Tavern Chops** – dijon marinated, twin cut pork chops grilled to perfection topped with homemade apple cider butter, choose side below – 18.99

**Blackened Tilapia Savannah** – blackened tilapia filets topped with a creamy blend of sautéed spinach, mushrooms & fresh crab meat, choose side below – 20.49

**Chicken Marsala** – sautéed chicken breasts with homemade mushroom marsala wine sauce, choose side below – 17.99

## **SIDES**

Skinny Fries • Steak Fries • Sweet Potato Fries • Onion Rings • Potato Croquettes • Macaroni & Cheese Baked Potato (after 4pm) • Loaded Baked Potato (after 4pm) • Garlic Red Skin Mashed Potatoes  
Twice Baked Potato • Sautéed Spinach • Grilled Asparagus • Steamed Broccoli • Sautéed Green Beans

**Additions, substitutions, upgrades, & special requests are subject to additional charges.  
20% gratuity added to parties of six & more. Thank you for your understanding.**

**\*\*Unfortunately, we are unable to accommodate a designated vegan/gluten free cooking/prep area in our kitchen.**

**If you have a highly severe allergy, we do not recommend consuming food from our kitchen. Thank you for your understanding.**

## **KIDS MENU**

Hamburger & Fries – 5

Cheeseburger & Fries – 6

Hot Dog & Fries – 5

Chicken Fingers & Fries – 5.5

Linguini or Penne – served plain,  
with butter, marinara sauce  
or alfredo sauce – 5

Macaroni & Cheese – 6

