

# Tavern Specials



**Hot Delicious Homemade Soups ~ Ask your Server!**



## Featured Cocktails

### **PEACH MULE**

*Stoli Peachnik Vodka, Ginger Beer  
and a splash of Lime served in a  
Copper Mug on the Rocks- 8¾*

### **BIG GINGER**

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

### **THIN MINT**

*Pinnacle Whipped Vodka, Godiva  
Chocolate Liqueur, and White Crème de  
Menthe served on the Rocks! - 8*

### **LISA'S LEMONADE**

*Pinnacle Cucumber Vodka  
and Lemonade served  
Tall on the Rocks - 8¾*

## Beer Special!!!

St. Paddy's edition Bud Light Aluminum Pint Bottles - 2

## Featured Draft Beer

**Vault Brewing Co. Of Hops and Clouds Pale Ale Draft**

Rogue Hazelnut Brown Ale Draft

**Allagash White Draft**

Evil Genius "Stacy's Mom" IPA Draft (ABV - 7.5%)

**Screamin' Hill Magnolia IPA Draft**

Spellbound Palo Santo Porter Draft

**Cape May Coastal Evacuation Double IPA Draft (ABV - 8%)**

Magic Hat #9 Draft



## Featured Bottles & Cans

Strongbow Cherry Blossom Cider Bottles

**Ithaca Apricot Wheat Bottles**

Ballast Point Sculpin IPA Bottles

**Cape May Bounding Main Double IPA Pint Cans**

White Claw Hard Seltzer - Mango or Black Cherry

**Founders Breakfast Stout Bottles**

Founders All Day IPA Bottles

**Yuengling Golden Pilsner Bottles**

Heineken 00 Non Alcoholic Bottles



**Cream Ridge Winery's POCO LOCO Blush Sangria! (serves 2) - 10½**



## **Appetizers**



### **Buffalo Fries**

Garlic ranch seasoned French fries topped with slow roasted shredded buffalo chicken, melted blended cheeses, crispy bacon and crispy fried onions served with a side of blue cheese for dipping – 10½

### **Seafood Cakes**



Fresh homemade seafood cakes (made with crab, shrimp, and scallops) breaded and fried to a golden brown, topped with a horseradish shrimp cream sauce – 11¾



### **Ham & Potato Quesadilla**

Maple cured ham with blended cheeses, crispy bacon, fried potatoes, sautéed peppers, and sautéed onions in a flour tortilla served, with a side of homemade Dijon crema – 9½

## **Sandwiches**

### **Asiago Shrimp Wrap**

Fresh sautéed shrimp with shredded lettuce, asiago cheese, fresh bruschetta, banana peppers, and our creamy Italian dressing, wrapped in a flour tortilla served with fries – 12

### **Ranch Roast Beef**

Thinly sliced roast beef topped with crispy bacon, melted cheddar cheese and our cilantro ranch served on a round roll with fries – 11½

### **Jersey Devil Burger**

8oz USDA choice ground beef with Cajun seasoning grilled to your liking topped with pork roll, pepper jack cheese, sliced tomato, jalapenos, and our homemade cocktail sauce served on a round roll with fries – 11½

### **24 Karat Gold Chicken Cheesesteak**

Sautéed chicken strips tossed in our goldrush sauce topped with crispy bacon, melted cheddar cheese, sweet peppers, and pickle chips served on French bread with fries – 11½



## **Entrées**



### **Chicken Saltimbocca**

Sautéed chicken breast topped with grilled prosciutto, melted provolone cheese, and topped with a homemade white wine lemon gravy served with a side of garlic red skin mashed potatoes– 19

### **Thai Red Curry Shrimp**

Sautéed shrimp with crisp sautéed vegetables (red onion, red and green peppers, string beans, and carrots) with a homemade Thai red curry sauce over white rice topped with fresh cilantro, green onions, and crushed peanuts – 21

### **Garlic Pork Chops**

Our marinated twin pork chops cooked to perfection topped a garlic, chive and molasses butter, served over a bed of sautéed spinach with diced tomatoes, and a side of steamed broccoli – 19



## **Homemade Desserts**



NY Cheesecake • Tiramisu • Buttered Rum Bread Pudding  
Shortbread Bread Pudding • Fudge Brownie Sundae