

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*

KARAMEL WHITE RUSSIAN

*Stoli Salted Karamel Vodka,
Kahlua and Cream served
Tall on the Rocks! - 8¾*

LISA'S LEMONADE

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

Specials!!!

Alamos Malbec - 3

Heineken 00 Non-Alcoholic Bottles - 3

Yuengling Golden Pilsner Bottles - 2

Featured Draft Beer

Pinelands Brewery Paradise in the Pines Draft

(Coconut Cream Ale)

Evil Genius Sliding into the DMs Draft

(White Chocolate Mocha Latte Ale)

Allagash White Draft

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

Screamin' Hill Rusty Farmer 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

Cape May Bounding Main Double IPA Pint Cans

White Claw Hard Seltzer - Mango or Black Cherry Cans

Founders All Day IPA Bottles

Leinenkugel Summer Shandy Bottles

Corona Premier Bottles

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

Appetizers



Steak Marsala Skins

Fresh potato skins stuffed with grilled New York sirloin, topped with melted mozzarella cheese and homemade marsala wine sauce (with mushrooms) – 10

Cinco De Nacho

Crispy tortilla chips piled high with slow roasted shredded chipotle chicken, a nacho cheese sauce, a homemade Mexican bean salad, fresh jalapenos, and our tequila lime ranch served with a side of sour cream – 11¼

Hash-a-Dilla

Diced breakfast sausage, ham, crispy bacon, blended cheeses and crispy home fried potatoes with sautéed peppers and onions in a flour tortilla served with a side of sour cream for dipping – 9½



Sandwiches



Korean BBQ Pork Wrap

Our marinated grilled pork chop sliced thin and tossed in a homemade Asian BBQ sauce with melted jack cheese, lettuce and house made pickled onions and peppers in a flour tortilla with fries – 11½

Steve's Roast Beef

Thinly sliced roast beef topped with creamy horseradish sauce, melted jack cheese and crispy fried onions served on French bread with fries – 11½

Ma's Southbound Chicken Sandwich

Our breaded chicken cutlet topped with ham steak and melted cheddar cheese, served over two slices of French toast and smothered with homemade sausage gravy, with fries – 11½

Crab Cake Sandwich

Homemade Maryland style crab cake, pan seared to perfection, with lettuce, tomato, and a homemade spicy remoulade, served on a round roll with fries – 12



Entrées



Chili Steak Fajita Tacos

8oz chili rubbed New York Sirloin sliced thin with a homemade roasted Cajun corn and black bean salsa, sautéed onions and peppers, shredded cheeses, and a homemade ancho chili ranch in three flour tortillas served with Cajun fries – 19

Garlic Chili Shrimp

Sautéed shrimp with fresh broccoli and diced peppers and a homemade Asian garlic chili sauce, served over white rice – 21

Baton Rouge Chicken & Shrimp

Cajun grilled chicken breast topped with fresh sautéed shrimp and a homemade hollandaise sauce, served with a side of fresh marinated grilled asparagus – 22½

Black Brant Ribs

A half rack of our St. Louis ribs slow cooked to perfection topped with a homemade blackberry BBQ sauce and served with a side of sweet potato fries – 20



Homemade Desserts



NY Cheesecake • Carrot Cake

Fudge Brownie Sundae • Butter Pecan Bread Pudding