



Tavern Specials



Hot Delicious Homemade Soups ~ Ask your Server!

Featured Cocktails

BLUEBERRI MULE

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

HONEY GREEN TEA

*Wild Turkey American Honey,
Peach Schnapps and Sour mix
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

Featured Draft Beer

Pinelands Brewery "Paradise in the Pines" Draft

(Coconut Cream Ale)

Evil Genius "I Love Lamp" Draft

(Pineapple Hefeweizen)

Allagash White Draft

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

Screamin' Hill Black Raz Wheat 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

Cape May Follow the Gull (Tropical IPA) Pint Cans

White Claw Hard Seltzer - Mango or Black Cherry Cans

Founders All Day IPA Bottles

Leinenkugel Summer Shandy Bottles

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



Appetizers



Garlic Chili Boneless Wings

Our boneless wings fried to perfection tossed in an Asian garlic chili wing sauce served with a side ranch dressing for dipping and celery sticks – 10

Racecar Kevin's Buffalo Jack Sticks

Monterey jack cheese sticks hand breaded in Italian breadcrumbs, fried to perfection, tossed in our homemade mild buffalo wing sauce and served with a side of blue cheese dressing – 9

Sweet Pepper Steak Quesadilla

Grilled New York Sirloin sliced thin with melted blended cheeses, diced dill pickles, tomatoes, red onion, and sweet bell peppers in a flour tortilla served with a side of spicy mayo for dipping – 11½



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

Start to Finish Roast Beef

Thinly sliced roast beef topped with crispy bacon, sautéed onions, peppers, mushrooms, melted provolone cheese, and our Cajun mayo served on French bread with fries...from start to finish this is a good sandwich – 11½

Balsamic Steak Sandwich

8oz balsamic marinated New York sirloin grilled to your liking sliced thin topped with crispy bacon, fresh bruschetta, melted cheddar cheese, and blue cheese dressing on toasted French bread with fries – 13½

Remy Chicken Sandwich

Montreal seasoned grilled chicken topped with sautéed spinach, sliced raw onions, banana peppers, melted American cheese, and a homemade spicy remoulade, served on a butter toasted round roll with fries – 11



Entrées



New Orleans Sirloin

16oz Blackened New York Sirloin grilled to your liking topped with creamy blend of sautéed peppers, onions, spinach, and fresh crab meat served with a twice baked potato– 24

Garden State Flounder

Broiled Cajun flounder over white rice topped with our grilled vegetables (marinated zucchini, portobello mushrooms, red onions, red and green peppers) and drizzled with a homemade lemon basil vinaigrette – 21

Chicken Marsala

Sautéed chicken breasts topped with a homemade marsala wine sauce (with mushrooms) served with a side of our garlic red skin mashed potatoes – 18½

Homemade Desserts

NY Cheesecake • S'mores Lava Cake • Fudge Brownie Sundae
Chocolate Chip Macadamia Bread Pudding