



OPEN FOR:

INDOOR DINING

Patio Pick Up

DINNER DELIVERY

OUTDOOR DINING

ENTERTAINMENT

STARTING APPROXIMATELY 8:30PM

FRIDAY, JUNE 9

KARAOKE W. DJ BIG DADDY G

SATURDAY, JUNE 10

DJ DREAM

FRIDAY, JUNE 16

KARAOKE W. DJ BIG DADDY G

SATURDAY, JUNE 17

TBD

FRIDAY, JUNE 23

KARAOKE W. DJ BIG DADDY G



*THIS MENU IS FOR:
Thursday 6/8 – Monday 6/12
2023*

CURRENT HOURS!

as of June 7, 2023

Wednesday & Thursday

Kitchen – 12pm to 10pm

Bar – 12pm to ?

Delivery – 4pm to 9pm

Friday & Saturday

Kitchen – 12pm to 11pm

Bar – 12pm to ?

Delivery – 4pm to 9pm

Sunday

Kitchen – 12pm to 9pm

Bar – 12pm to ?

Delivery – 4pm to 9pm

Monday

Kitchen – 4pm to 10pm

Bar – 4pm to ?

Delivery – 4pm to 9pm

CLOSED ON TUESDAY

609.286.2300
www.tarastavern.com

*THIS MENU IS FOR:
Thursday 6/8 – Monday 6/12*

Tavern Specials

Pulled Pork Nachos – tortilla chips topped with homemade BBQ pulled pork, shredded jack & cheddar cheeses, lettuce, salsa & tequila lime ranch – 17.99

Crab Dip Stuffed Shrimp – fresh shrimp, butterflied & stuffed with our famous creamy Maryland crab dip, panko breaded & fried to perfection (4) – 13.99

Asian Sesame Wings – traditional un-breaded, bone-in chicken wings tossed in Asian sesame sauce, served with celery sticks & ranch for dipping – 14.49

All American Chicken Sandwich – Montreal seasoned grilled chicken topped with American cheese, bacon, all American sauce, lettuce, tomato & onion, served on a round roll with fries – 15.99

Black & Blue Sirloin – 16oz. USDA certified NY sirloin grilled to your liking with cajun spices & topped with crumbled blue cheese, served with mashed potatoes (also served with a cup of soup or side house salad) – 31.99

**While Supplies Last!!
Substitute your fries for Tater Tots!**

APPETIZERS

Chicken Fingers – served with dipping sauce – 9.99

Fried Pickle Chips – house breaded, served with spicy mayonnaise – 10.99

Mozzarella Sticks – house cut, breaded & fried to perfection, served with marinara sauce – 10.99

WINGS WINGS WINGS

unbreaded bone-in – 14.49

breaded boneless – 12.99

sauces: buffalo • mild • bbq • goldrush

garlic parmesan • cajun dry rub

side sauces: honey mustard • ranch

blue cheese • cilantro ranch

Potato Skins – fried potato skins stuffed with bacon, broccoli & blended cheeses, served with sour cream – 10.99

Fried Tomatoes – thick sliced tomatoes bread with panko & herbs, fried to perfection, topped with garlic herb cream cheese & balsamic reduction – 11.99

Vegetable Platter – marinated & grilled asparagus, portobello mushrooms, red onions, red peppers, green peppers & zucchini, topped with feta cheese & served with garlic bread – 14.99

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 – 12.49 • Add Spicy Beef Chili – 5.99 • Add Mild White Chicken Chili – 5.99 • [Ask for Guacamole!](#)

Baked Maryland Crab Dip - served with French bread & celery sticks – 14.99

Fried Shrimp – panko breaded & fried to perfection, served with cocktail sauce – 11.99

Buffalo Fried Shrimp – panko breaded & fried to perfection, tossed in buffalo sauce served with blue cheese & celery – 12.99

Spicy Garlic Fried Shrimp – panko breaded & fried to perfection, tossed in our classic spicy garlic sauce served with cilantro ranch dressing – 12.99

Pretzel Bites – soft pretzel bites, baked, salted & served with homemade beer cheese – 10.99

Cajun Angels – bacon wrapped shrimp grilled with cajun spices & BBQ sauce – 13.99

SOUPS & SALADS

Crock of our Famous French Onion Soup – 7.49

New England Clam Chowder

8oz Cup – 5.49 • 12oz Bowl – 6.99

Soup of the Day ~ ASK US!

8oz Cup – 5.49 • 12oz Bowl – 6.99

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

8oz Cup – 6.99 • 12oz. Bowl – 7.99

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

8oz Cup – 6.99 • 12oz. Crock – 7.99

Classic Caesar Salad – romaine tossed with Caesar dressing, homemade croutons & parmesan cheese – 10.99

House Salad – romaine topped with red onions, cucumbers, cherry tomatoes & homemade croutons – 10.99

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 – 17.99

Salad Additions

add plain or cajun grilled chicken – 6.99

add 3 chicken fingers – 6.99

add ½ pound NY sirloin – 12.99

add plain or cajun grilled shrimp – 8.99

Salad Dressings: balsamic vinaigrette • ranch
blue cheese • cilantro ranch • honey mustard
creamy Italian • tequila lime ranch • Caesar • French

BASKETS

Chicken Finger Basket – served with
fries & dipping sauce – 13.99

Fried Shrimp Basket – panko breaded & fried to perfection,
served with fries & sides of cocktail & tartar sauces – 15.99

Fish & Chips – Yuengling lager beer battered tilapia
served with old bay seasoned steak fries & sides
of cocktail & tartar sauces – 17.99

SANDWICHES & WRAPS

SERVED WITH A SIDE OF FRIES

Red, White & Blue Steak Wrap – cajun rubbed NY sirloin
grilled to your liking & sliced thin with crumbled blue
cheese, crispy bacon, pickled red onions, lettuce
& ranch dressing in a flour tortilla – 17.99

The ReVamp – sautéed buffalo chicken strips, sautéed
onions, crumbled blue cheese, cheddar & cilantro ranch
on garlic mayonnaise toasted French bread – 15.99

Shrimp Wrap – seasoned sautéed shrimp,
crumbled feta, bacon, lettuce, tomato &
cilantro ranch in a flour tortilla – 16.99

Crab Cake Sandwich – homemade lump crab cake,
breaded & fried to perfection, topped with pickled red onions,
tomato & spicy mayonnaise, served on a round roll – 17.99

Crispy Chicken Wrap – breaded boneless wings, asiago cheese, lettuce, bacon, crispy fried onions & ranch dressing wrapped in a flour tortilla – 14.99

Asiago Cutlet – hand breaded chicken cutlet topped with sauteed spinach, crispy bacon, asiago cheese, flour fried onions & cilantro ranch on French bread – 15.99

The Loafer – our amazing meatloaf, crispy bacon, homemade steak sauce, Monterey jack cheese, & crispy fried onions served on garlic mayonnaise toasted French bread – 15.99

Tara's Favorite – cajun grilled chicken, bbq sauce, Monterey Jack cheese, crispy fried onions, lettuce & tomato served on French bread – 14.99

Pork Roll – grilled pork roll & American cheese served on a round roll – 10.99

The Crunchy Goomba (Vegetarian) – our famous fried tomato topped with garlic herb cream cheese, balsamic reduction, crispy fried onions & a marinated grilled portobello mushroom, served on a round roll – 14.99

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 – 16.99

BURGERS

HALF POUND USDA CERTIFIED, SERVED ON A ROUND ROLL WITH FRIES
TURKEY BURGERS, VEGGIE BURGERS & PLANT-BASED CHICKEN PATTIES
AVAILABLE FOR SUBSTITUTION

The Classic Burger – lettuce, tomato & onion – 11.99
add cheese – 1.49 • add bacon – 2.29

The Bacon Blue – bacon & crumbled blue cheese – 14.99

The Mushroom Swiss – sautéed mushrooms & Swiss cheese – 14.99

The Pickle – hand breaded fried pickle chips, garlic herb cream cheese & spicy mayonnaise – 14.99

The Jersey – grilled pork roll, American cheese & tomato – 14.99

The Butter Burger – stuffed with our homemade mason butter, topped with homemade steak sauce, crispy bacon, Monterey jack cheese & beer battered onion rings – 15.99

ENTREES & STEAKS

SERVED WITH A HOUSE SALAD OR A CUP OF SOUP

Meatloaf – better than grandma’s homemade meatloaf, topped with brown gravy, choose side below – 21.99

Crab Cake Entrée – homemade lump crab cakes, breaded & fried to perfection, topped with pickled red onions & spicy mayonnaise, choose side below – 25.99

Stuffed Flounder – fresh flounder stuffed with homemade crab meat stuffing, topped with savory seafood butter, choose side below – 26.99

16oz. USDA Certified New York Sirloin – grilled to your liking; choose side below – 28.99

8oz. USDA Certified Choice Filet Mignon – grilled to your liking; choose side below – 31.99

Steak Additions:

Add Sauteed Peppers, Onions, Mushrooms – 1ea.

Add Mason Butter – 1.5

Add One Crab Cake – 10

Add Six Grilled Shrimp (plain or cajun) – 9

Add Garlic Herb Cream Cheese – 2

Add Crumbled Blue Cheese – 2

Add Cajun Seasoning – 1

Add Beer Cheese – 2

SIDES

Skinny Fries
Steak Fries
Sweet Potato Fries
Onion Rings
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

KID'S MENU

Hamburger & Fries – 7
Cheeseburger & Fries – 8
Hot Dog & Fries – 6
Chicken Fingers & Fries – 7
Macaroni & Cheese – 7

DESSERTS

Fudge Brownie Sundae
Bread Pudding of the Week... ASK US!

Ask about other special desserts!

Additions, substitutions, upgrades, & special requests are subject to additional charges.
20% gratuity added to parties of six & more. **Prices subject to change; menu is dated.**

****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.**

Tara's Tavern American Bar & Grill

**1 Cookstown New Egypt Road • North Hanover, New Jersey 08562
609.286.2300 • www.tarastavern.com • tarastavern@gmail.com**

2023