TARA'S TAVERN

American Bar and Grill

Fine Food • Good Times • Great Friends

EST. 2011

OPEN FOR:

INDOOR DINING

Patio Pick Up

DINNER DELIVERY

ENTERTAINMENT

STARTING APPROXIMATELY 9PM

FRIDAY, AUGUST 19 ~ AUDIO OUTLAWS

SATURDAY, AUGUST 20 ~ SUNDAY'S AFTERNOON

FRIDAY, AUGUST 26 ~ KARAOKE W. DJ BIG DADDY G

SATURDAY, AUGUST 27 ~ WILLIAMSBOY

FRIDAY, SEPTEMBER 2 ~ KARAOKE W. DJ BIG DADDY G

SATURDAY, SEPTEMBER 3 ~ AMPTONS

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THIS MENU IS FOR:
Wednesday 8/17 – Sunday 8/21

Current Hours of Operation:

Wednesday (Dinner Only)

Bar: 3pm to ? • Kitchen 4pm to 10pm • Delivery: 4pm to 9pm

Thursday (Lunch & Dinner)

Bar: 12pm to ? • Kitchen 12pm to 10pm • Delivery: 4pm to 9pm

Friday & Saturday (Lunch & Dinner)

Bar: 12pm to ? • Kitchen: 12pm to 11pm (late night menu until midnight)
Delivery: 4pm to 9pm

Sunday (Lunch & Dinner)

Bar: 12pm to ? • Kitchen: 12pm to 9pm • Delivery: 4pm to 9pm

Closed on Monday & Tuesday

609.286.2300

www.tarastavern.com

THIS MENU IS FOR:
WED. 8/17 – SUN. 8/21

Tavern Specials

Sweet Summer Refreshers:

Add Peach, Mango or Strawberry Puree
to your Lemonade or Iced Tea!

Asiago Chicken Quesadilla – Montreal seasoned grilled chicken breast, shredded Jack, cheddar & asiago cheeses, crispy bacon, flour fried onions & diced tomatoes in a flour tortilla with a side of homemade peppercorn ranch for dipping – 14.99

Robbie's BBQ Chicken Tacos – Chef Jon's slow roasted chipotle chili BBQ pulled chicken, shredded Jack & cheddar cheeses, sauteed peppers & onions, shredded lettuce & cilantro ranch on three flour tortillas with a side of fries – 16.99

Baja Blast Burger – half pound USDA certified ground beef with Montreal seasoning, grilled to your liking topped with a fried egg, crispy bacon, melted Jack cheese, fried jalapenos & guacamole served on a garlic mayonnaise toasted round roll with fries – 16.99

Seafood Rolls – New England style seafood rolls… Chef Jon's homemade seafood salad with crab, shrimp, scallops & lobster served on two top split potato rolls toasted with a seafood stock butter & topped with fresh chives, served with old bay seasoned steak fries – 19.99

McKayla's Blackened Chicken – sauteed blackened chicken breasts served over a bed of fresh sauteed baby spinach & topped with a homemade white wine crab cream sauce (with fresh Jersey tomatoes & lump crab meat), also served with a cup of soup or side house salad – 25.99

WE HAVE POTATO CROQUETTES WHILE SUPPLIES LAST!

APPETIZERS

Chicken Fingers – served with dipping sauce – 7.99

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

Mozzarella Sticks – house cut, breaded & fried to perfection, served with marinara sauce – 9.99

WINGS WINGS WINGS
unbreaded bone-in – 13.99
breaded boneless – 12.49
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 – 9.99

Fried Tomatoes – thick sliced tomatoes bread with panko & herbs, fried to perfection, topped with garlic herb cream cheese & balsamic reduction – 10.99

Vegetable Platter – marinated & grilled asparagus, portobello mushrooms, red onions, red peppers, green peppers & zucchini, topped with feta cheese & served with garlic bread – 13.99
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 – 11.49 • Add Spicy Beef Chili – 4.99 • Add Mild White Chicken Chili – 4.99 • Ask for Guacamole!

Baked Maryland Crab Dip - served with French bread & celery sticks – 13.49

Fried Shrimp – panko breaded & fried to perfection, served with cocktail sauce – 11.49

Buffalo Fried Shrimp – panko breaded & fried to perfection, tossed in buffalo sauce served with blue cheese & celery – 11.99

Spicy Garlic Fried Shrimp – panko breaded & fried to perfection, tossed in our classic spicy garlic sauce served with cilantro ranch dressing – 11.99

Pretzel Bites – soft pretzel bites, baked, salted & served with homemade beer cheese – 9.99

Cajun Angels – bacon wrapped shrimp grilled with cajun spices & BBQ sauce – 12.99

SOUPS & SALADS

Crock of our Famous French Onion Soup – 6.49

New England Clam Chowder
8oz Cup – 5.29 • 12oz Bowl – 6.49

Soup of the Day ~ ASK US!
8oz Cup – 5.29 • 12oz Bowl – 6.49

Spicy Beef Chili – topped with shredded cheese & green onions, served with sliced French bread & butter
8oz Cup – 6.49 • 12oz. Bowl – 7.49

Mild White Chicken Chili – topped with a scoop of chunky salsa, served with tortilla chips
8oz Cup – 6.49 • 12oz. Crock – 7.49

Classic Caesar Salad – romaine tossed with Caesar dressing, homemade croutons & parmesan cheese – 10.49

House Salad – romaine topped with red onions, cucumbers, cherry tomatoes & homemade croutons – 10.49

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 – 15.99

Salad Additions
add plain or cajun grilled chicken – 5.49
add 3 chicken fingers – 5.49
add ½ pound NY sirloin – 11.99
add plain or cajun grilled shrimp – 8.49

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 – 12.49

Fried Shrimp Basket – panko breaded & fried to perfection,
served with fries & sides of cocktail & tartar sauces – 13.49

Fish & Chips – Yuengling lager beer battered tilapia
served with old bay seasoned steak fries & sides
of cocktail & tartar sauces – 14.49

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 – 15.49

The ReVamp – sautéed buffalo chicken strips, sautéed
onions, crumbled blue cheese, cheddar & cilantro ranch
on garlic mayonnaise toasted French bread – 14.49

Chicken Fajita Wrap – sauteed taco chicken strips, sauteed
peppers & onions, lettuce, salsa, shredded Jack &
cheddar & tequila lime ranch in a flour tortilla
with a side of guacamole – 14.49

Shrimp Wrap – seasoned sautéed shrimp, crumbled feta, bacon, lettuce, tomato & cilantro ranch in a flour tortilla – 14.49

Liberty Pulled Pork – house made BBQ pulled pork with crispy bacon, Chef Jon's steak sauce, melted cheddar cheese & flour fried onions on garlic mayonnaise toasted French Bread – 14.49

Crab Cake Sandwich – homemade lump crab cake, breaded & fried to perfection, topped with pickled red onions, tomato & spicy mayonnaise, served on a round roll – 14.99

American Dip – house roast beef topped with sauteed peppers & onions, all American sauce & American cheese on a round roll with a side of our famous onion soup for dipping – 14.99

Crispy Chicken Wrap – breaded boneless wings, asiago cheese, lettuce, bacon, crispy fried onions & ranch dressing wrapped in a flour tortilla – 13.49

Asiago Cutlet – hand breaded chicken cutlet topped with sauteed spinach, crispy bacon, asiago cheese, flour fried onions & cilantro ranch on French bread – 13.99

The Loafer – our amazing meatloaf, crispy bacon, homemade steak sauce, Monterey jack cheese, & crispy fried onions served on garlic mayonnaise toasted French bread – 13.99

Tara's Favorite – cajun grilled chicken, bbq sauce, Monterey Jack cheese, crispy fried onions, lettuce & tomato served on French bread – 13.49

Tavern Chicken Salad Melt – homemade Montreal chicken salad topped with sliced tomato, melted jack cheese & flour fried onions on a garlic mayonnaise toasted round roll – 13.99

Pork Roll – grilled pork roll & American cheese served on a round roll – 9.99

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 – 13.99

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 – 15.49

BURGERS

HALF POUND USDA CERTIFIED, SERVED ON A ROUND ROLL WITH A SIDE OF FRIES

TURKEY BURGERS, VEGGIE BURGERS & PLANT-BASED CHICKEN PATTIES AVAILABLE FOR SUBSTITUTION

The Classic Burger – lettuce, tomato & onion – 11.49
add cheese – 1.49 • add bacon – 1.99

The Bacon Blue – bacon & crumbled blue cheese – 13.99

The Mushroom Swiss – sautéed mushrooms & Swiss cheese – 12.99

The Pickle – hand breaded fried pickle chips, garlic herb cream cheese & spicy mayonnaise – 13.99

The Jersey – grilled pork roll, American cheese & tomato – 13.99

The Butter Burger – stuffed with our homemade mason butter, topped with homemade steak sauce, crispy bacon, Monterey jack cheese & beer battered onion rings – 14.99

ENTREES

SERVED WITH A HOUSE SALAD
OR A CUP OF SOUP

Meatloaf – better than grandma's homemade meatloaf, topped with brown gravy, choose side below – 19.99

PEI Mussels – sautéed with your choice of scampi, marinara or Fra Diablo, served over a bed of linguini with garlic bread – 23.99

Mason Sirloin – 16oz NY sirloin grilled to your liking topped with homemade amaretto mason butter, choose side below – 26.99

Freedom Chops – smoky marinated twin cut pork chops served over a bed of sauteed spinach & mushrooms topped with Chef Jon's peppercorn brandy sauce, choose side below – 20.99

Crab Cake Entrée – homemade lump crab cakes, breaded & fried to perfection, topped with pickled red onions & spicy mayonnaise, choose side below – 24.99

Broccoli Alfredo – chopped broccoli in our homemade creamy Alfredo sauce with your choice of penne or linguini, served with garlic bread – 15.99
Add grilled or cajun grilled chicken – 5.49
Add sauteed or cajun sauteed shrimp – 8.49

Whiskey Chicken – sautéed chicken breasts in homemade Irish whiskey cream sauce, choose side below – 19.99

Black Jack Tilapia Pasta – blackened tilapia served over a bed of penne tossed in our homemade scampi butter with sauteed spinach, chopped asparagus & tomatoes – 24.99

Stuffed Flounder – fresh flounder stuffed with Chef Jon's crab meat stuffing, topped with homemade seafood butter, choose side below – 24.99

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 – 28.99

Chicken Marsala – sautéed chicken breasts with homemade mushroom marsala wine sauce, choose side below – 19.99

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 – 6
Cheeseburger & Fries – 7
Hot Dog & Fries – 5
Chicken Fingers & Fries – 6
Linguini or Penne – served plain, with butter, marinara, Alfredo or vodka sauce – 6
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
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