



OPEN FOR:

INDOOR DINING

Patio Pick Up

DINNER DELIVERY

ENTERTAINMENT

STARTING APPROXIMATELY 8:30PM

ST. PATTY'S DAY ENTERTAINMENT **THREE NIGHTS IN A ROW!**

THURSDAY, MARCH 16

ROWDY BARDLINGS

STARTING @ 7:30PM

FRIDAY, MARCH 17

BENT MUSHROOM



SATURDAY, MARCH 18

WILLIAMSBOY

FRIDAY, MARCH 24

KARAOKE W. DJ BIG DADDY G

SATURDAY, MARCH 25

CHANDLER OF AUDIO OUTLAWS

FRIDAY, MARCH 31

KARAOKE W. DJ BIG DADDY G



SATURDAY, APRIL 1

JASON OLIVER ACOUSTIC DUO



THIS MENU IS FOR:
Wednesday 3/15 – Monday 3/20
2023

NEW HOURS!

as of January 1, 2023

Wednesday & Thursday

Kitchen – 12pm to 10pm

Bar – 12pm to ?

Delivery – 4pm to 9pm



Friday & Saturday

Kitchen – 12pm to 11pm with a Late Night Menu until Midnight

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 WED. 3/15 – MON. 3/20



Tavern Specials



Sweet Refreshers:

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

Blarney Stone Tots – Crispy fried tater tots topped with homemade Irish whipped cheddar, fresh pickled red cabbage, sliced pastrami & green onions with a drizzle of 1000 Island dressing – 15.99

Guinness Book of Chicken Cheesesteak – fresh chicken strips sauteed in Chef Jon's hot Guinness BBQ sauce topped with crispy bacon, homemade beer cheese & flour fried onions on toasted French bread with fries – 16.99

The Fat Leprechaun – house roast beef sliced thin topped with fried onion rings, fried cheese curds, steak fries & melted cheddar cheese, served on garlic mayonnaise toasted French bread with a side of Chef Jon's whiskey sauce for dipping & a side of fries – 16.99

McKelvy's Shepherd's Pie – Chef Jon's traditional Irish Shepherd's Pie made with ground lamb & beef topped with our garlic red skin mashed potatoes & served with grilled asparagus (also served with a cup of soup or side house salad) – 22.99

Timmy Malloy's Corned Beef & Cabbage – traditional corned beef & cabbage with boiled potatoes, topped with a fresh parsley butter (served with a cup of soup or side house salad) – 26.99

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

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 – 15.99

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

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 – 15.99

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

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 – 16.99

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

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 – 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 A SIDE OF 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

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

PEI Mussels – sautéed with your choice of scampi, marinara or Fra Diablo, served over a bed of linguini with garlic bread – 25.99

Mason Sirloin – 16oz NY sirloin grilled to your liking topped with homemade amaretto mason butter, choose side below – 29.99

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 – 22.99

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

Broccoli Alfredo – chopped broccoli in our homemade creamy Alfredo sauce with your choice of penne or linguini, served with garlic bread – 16.99

Add grilled or cajun grilled chicken – 6.99

Add sauteed or cajun sauteed shrimp – 8.99

Whiskey Chicken – sautéed chicken breasts in homemade Irish whiskey cream sauce, choose side below – 21.99

Black Jack Tilapia Pasta – blackened tilapia served over a bed of penne tossed in our homemade scampi butter with sauteed spinach, chopped asparagus & tomatoes – 25.99

Stuffed Flounder – fresh flounder stuffed with Chef Jon’s crab meat stuffing, topped with homemade seafood butter, choose side below – 26.99

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 – 31.99

Chicken Marsala – sautéed chicken breasts with homemade mushroom marsala wine sauce, choose side below – 21.99

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 – 7

Cheeseburger & Fries – 8

Hot Dog & Fries – 6

Chicken Fingers & Fries – 7

Linguini or Penne – served plain, with butter, marinara, Alfredo or vodka sauce – 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

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609.286.2300 • www.tarastavern.com • tarastavern@gmail.com**

2023