

## STARTERS

### Southwest Chicken Flatbread 14

Southwest Seasoned Chicken, Roasted Corn, Black Beans, Roasted Peppers, Jalapeño Cheese Spread, Monterey Jack Cheese, and finished with Lime Sour Cream.

### (GFS) Boom Boom Shrimp 16

Crispy Shrimp drizzled with a creamy Thai Chili Sauce with Carrots and Scallions.

### (Veg) Plum Pretzels 13

Handmade Bavarian-Style Pretzels.  
Served with House-made Cooper Cheese Sauce.

### Lettuce Wraps 15

Grilled Honey Garlic Chicken served in Iceberg Lettuce Cups with Cucumbers, Carrots, Tomatoes, and Sesame Seeds. Served with Soy Ginger Dressing.

### Sweet & Spicy Chicken 15

Tender deep-fried Boneless Chicken tossed in a Sweet & Spicy Chili Sauce.  
Served with Bleu Cheese Dressing.

### (GFS) Fried Calamari 15

Corn Meal dusted Calamari with Capotes lightly fried.  
Served with a Spicy Marinara.

### (Veg) Fried Fresh Mozz 14

Buffalo Milk Mozzarella hand breaded and fried. Served with Rosa Sauce.

### Pulled Pork Slider 14

Chipotle Pomegranate BBQ Pulled Pork on Mini Brioche  
Buns topped with House Coleslaw.

## SIDES

(GF/Veg) Edamame 8 (Veg/GFS) French Fries 5

(Veg) Onion Petals 9 (Veg/GFS) Bay Fries 6

(Veg) Fried Pickle Chips 8 (GF/Veg) Coleslaw 4

(Veg/GFS) Sweet Potato Fries 6

GF = Gluten Free Veg = Vegetarian GFS = Gluten Free but cooked in shared fryer

SOUPS

French Onion 8

Soup Du Jour

ENTREE SALADS

(Veg)\*Garden Salad 11

Mixed Greens topped with Cucumbers, Tomatoes, Red Onions, Carrots, and Croutons with your choice of dressing.

(Veg/GF) \*Southwest Quinoa 16

Red Quinoa, Black Beans, Roasted Corn, Red Peppers, Red Onions, Avocado, and Tomatoes served over a Bed of Arugula with Lime Vinaigrette.

\*Caesar Salad 12

Classically prepared with Romaine Lettuce, Garlic Croutons, Caesar Dressing, and grated Pecorino Romano Cheese.

(GF)Asian Salad 17

Mixed Greens tossed in Soy Ginger Dressing with Mandarin Oranges, Red Onion, Almonds, Honey Garlic Chicken, and Crispy Leeks.

(GF)Chopped Salad 18

Chopped Iceberg Lettuce with Bacon, Tomatoes, Egg, Chicken, Monterey Jack Cheese, and Fresh Avocado with your choice of Dressing.

Pesto Steak Salad 22

Mixed Greens Tossed in Balsamic Dressing with Cherry Tomatoes, Baby Mozzarella, Red Onions, Pepperoncini, Pesto Marinated NY Strip Steak, and Grilled Toast Points.

\*Salad Add Ons\*

(GF)Chicken Salad 8

(GF)Sautéed Shrimp 10

Grilled or Buffalo Chicken 8

(GF)New York Strip Steak 16

Crab Cake 16

(GF)Grilled Salmon 15

DRESSINGS:

Balsamic Vinaigrette(GF), Bleu Cheese(GF), Ranch(GF), Soy Ginger(GF), Extra Virgin Olive Oil & Vinegar(GF), Honey Mustard(GF), French(GF), Thousand Island(GF), Caesar(GF), Lime Vinaigrette(GF), Honey White Balsamic(GF)

Prices are Subject to Change

# SANDWICHES

All served with a Pickle Spear

*\*Gluten Free Bun Available upon Request\**

## Candied Bacon Burger 19

Candied Bacon, Smoked Mozzarella, Bourbon Glaze, Crispy Onions, Lettuce, and Tomato on a toasted Brioche Bun. Served with Fries.

## The Usual Burger 15

Char-Broiled 8 oz. Angus Beef Burger. Topped with Lettuce, Tomato, and Red Onion on a toasted Brioche Bun. Served with Fries.

SUBSTITUTE GRILLED CHICKEN

### Choice of Toppings 2.00

Bacon, Avocado, Roasted Peppers, Jalapeños, Mushrooms, Fried or Crispy Onions, Fried Pickles, Onion Petals

### Choice of Cheese 2.50

Monterey Jack, Mozzarella, American, Swiss, Provolone, Smoked Mozzarella, Bleu Cheese, White Cheddar

**Substitute Fries For** Sweet Potato Fries \$1 Onion Petals \$2

## South Beach Club 16

Grilled Chicken with Honey Mustard, Bacon, Avocado, Lettuce, and Tomato on Toasted 9 Grain Bread.

## Chicken Salad Pita 16

White Meat Chicken with Dried Cranberries, Celery, Toasted Walnuts, and Red Onion. Served on warm Pita Bread with Lettuce and Cucumber. Served with Chips.

## French Dip 20

Thinly Sliced Prime Rib with Horseradish Mayonnaise and Provolone Cheese on a Long Roll. Served with Au Jus and Chips.

## Crab Cake 18

House-made Jumbo Lump Crab Cake with Lettuce, Tomato, and Tartar Sauce on a toasted Brioche Bun. Served with Coleslaw and Chips.

## Oyster Po' Boy 18

Fried Oysters with Tartar Sauce, Shredded Cabbage, Red Onion, Tomatoes, and Hot Sauce on a Long Roll. Served with Coleslaw and Chips.

**Substitute Chips for** French Fries \$2 Sweet Potato Fries \$3 Onion Petals \$4

20% Gratuity may be added to parties of 8 or more.

# TAVERN FAVORITES

## Jaeger Schnitzel 22

Tender Pork Loin Cutlet pan-fried with Brown Butter and Mushrooms.  
Finished with a White Wine Lemon Caper Sauce. Served with Starch and Vegetable.

## Chicken Parmigiana 20

Panko Crusted and Lightly fried. Topped with House-made Marinara and Mozzarella.  
Served with a side of Penne Marinara.

## Chicken Pot Pie 17

House-made with Chicken, Carrots, Onions, Peas, Celery, Potatoes,  
and Fresh Herbs and Spices. Topped with a Sweet Potato Pie Crust.

## Country Style Meatloaf 16

House-Made Meatloaf topped with Brown Gravy.  
Served with Mashed Potato and Vegetable Du Jour.

## (Veg/GF) Vegetable Stir Fry 14

Peppers, Onions, Mushrooms, Broccoli, Cabbage, Water Chestnuts, Spinach, and Carrots  
with our House-Made Honey Garlic Sauce over Basmati Rice.  
Topped with Crispy Leeks.

ADD CHICKEN 8   ADD SHRIMP 10   ADD STEAK 16

## (Veg) Eggplant Parmigiana 16

Fried Eggplant topped with our House-made Marinara and Mozzarella Cheese.  
Served with a side of Penne Marinara.

MAKE IT A SANDWICH (SERVED WITH CHIPS)

## Fish ‘N Chips 18

Yuengling Beer Battered Flounder served with French Fries and Coleslaw.

### Kids’ Menu

Served with a Beverage and choice of French Fries or Applesauce.

- Chicken Parm with Pasta 12   -Mini French Dip 12   -Chicken Fingers 10
- Shrimp Basket 12   -Pasta with Sauce 10   -Flat Bread Pizza 10

**Consumer Advisory:** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase risk of foodborne illness especially if you have certain medical issues.

## ENTREES

### (GF) **Petite Filet** 30

5 oz. Hand-Cut Steak topped with Herb Shallot Butter.

Served with Starch and Vegetable.

**ADD PETITE FILET 25**   **ADD LOBSTER TAIL 18**   **ADD CRAB CAKE 16**

### (GFS) **Steak Frites** 24

Marinated 8 oz. Flat Iron Char-grilled and served with  
Garlic Seasoned French Fries and Roasted Garlic Aioli.

### (GF) **Pork Chop** 33

**A HOUSE SPECIALTY!**

14 oz. Bone-in Pork Chop Char-Grilled and served with Sizzlin' Peppers,  
Onions, and Potatoes. Topped with a Corn Salsa.

### **New York Strip Steak** 35

12 oz. Wet-Aged Strip Char-Grilled and served with House-made Steak Sauce.  
Served with Starch and Vegetable.

### (GF) **Honey Garlic Salmon** 26

Pan-Seared Salmon filet finished with House-made Honey Garlic Sauce and  
topped with Crispy Leeks. Served with Starch and Vegetable.

### **Broiled Scallops** 35

Broiled Sea Scallops with White Wine, Lemon, and Butter. Topped with Seasoned  
Breadcrumbs. Served with Starch and Vegetable.

### **Lobster Francese** 35

Egg Battered Lobster Tails pan-fried and finished in a Lemon Butter  
White Wine Sauce with Spinach. Served over Linguini.

### **Shrimp Jambalaya** 24

Sautéed Shrimp and Andouille Sausage with Peppers and Onions  
in a Cajun Tomato Sauce. Served with Basmati Rice and Topped with Fresh Scallions.

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