**APPETIZERS**

**CHEESESTEAK EGGROLLS**
Shaved prime rib, caramelized onions, mushrooms, and mozzarella cheese drizzled with sweet chili sauce and house mustard $12

**BAKED FRENCH ESCARGOT**
French escargot baked in garlic butter and served with baguette $14

**COLOSSAL SHRIMP COCKTAIL**
Cooked to perfection served with signature Tavern cocktail sauce $16

**AHI TUNA TOWER**
Sesame soy marinated sushi grade ahi tuna, sticky rice, cucumber mango salsa, avocado, and sriracha aioli $17

**BAKED FRENCH ONION**
Classic beef and brandy-based broth, sweet, caramelized onion, and melted three cheese blend $10

**SOUPS**

**SOUP DE JOUR**
Seasonal favorites made with the freshest ingredients $7

**ENTRÉES**

**HERB ROASTED ½ CHICKEN**
Herb seasoned and roasted ½ chicken $24

**TEN-MINUTE TUNA**
Sesame encrusted ahi tuna, ginger sticky rice, ginger soy slaw, and wasabi cream $35

**SEA SCALLOPS**
Pan seared jumbo sea scallops, on chilled garlic hummus, with sautéed wild mushrooms, asparagus tips, and brown butter sauce $28

**MARYLAND CRAB CAKES**
A pair of Maryland style lump crab cakes, served with remoulade and fresh greens $38

**TUSCAN SHRIMP SCAMPI**
Sautéed fresh baby spinach, roasted tomatoes and shrimp, tossed in a light scalmpi cream sauce over linguini $27

**SEAFOOD ALFREDO**
Seared jumbo scallop, lump crab, and shrimp, tossed in alfredo sauce over linguini $34

**FROM THE BUTCHER**

**TALMADGE CRISP STEAK EXPERIENCE**
Slow roasted Black Angus prime rib served with signature Tavern sauce 12oz. $35 16oz. $45, 20oz. $55, or create your own size over 20oz. for $2.50/oz.

**HERB CRUSTED TOMAHAWK PORK CHOP**
14oz. tomahawk pork chop encrusted in a house blend of herbs and spices pan seared to your liking $28

**HERB ROASTED ½ CHICKEN**
Herb seasoned and roasted ½ chicken $24

**NEW ZEALAND LAMB RACK**
Pan seared and slow roasted New Zealand lamb rack $38

**GOURMET SAUCES**

**AU POIVRE**
BEEF DEMI-Glace
BEARNESSE
ROASTED GARLIC COMPOUND BUTTER

**BAKED POTATO**
TAVERN MASHED POTATO
WILD RICE
PARMESAN POLENTA
ROASTED BACON BRUSSEL SPROUTS

**SNOW PEAS**
ASPARAGUS
CHEDDAR BAKED BROCCOLI

**STARCH** $6 | **VEGETABLE** $7

*The Tavern Signature Dish* | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**The Tavern Restaurant**

**Wines by the Bottle**

**Pinot Noir**
- Meiomi Pinot Noir $65
- La Crema Pinot Noir $58
- 19 Crimes Pinot Noir $45
- Mark West Pinot Noir $4

**Merlot**
- Joel Gott Merlot $39
- Columbia Crest Grand Estate Merlot $35
- Duckhorn Merlot $125

**Shiraz**
- 19 Crimes Shiraz $39
- Layer Cake Shiraz $49

**Cabernet**
- Simi Cabernet $64
- Rodney Strong Cabernet $74
- Duckhorn Cabernet $175
- Stags Leap Winery Cabernet $145
- Josh Cellars Cabernet $65
- Clos du Val Cabernet $128
- Francis Ford Coppola Directors Cut Cabernet $62

**Zinfandel**
- Francis Ford Coppola Diamond Zinfandel $47

**Red Blends**
- Conundrum Red Blend $62
- Ridge 2 Valley Red Blend $85

**Chardonnay**
- La Crema Chardonnay $49
- Mer Soleil Chardonnay (unoaked) $69
- Francis Ford Coppola Diamond Chardonnay $45

**Pinot Grigio**
- Santa Margarita Pinot Grigio $64
- Concha y Toro Pinot Grigio $28

**Sauvignon Blanc**
- Decoy Sauvignon Blanc $58
- Cloudy Bay Sauvignon Blanc $75
- Kim Crawford Sauvignon Blanc $55

**Riesling**
- Eroica Riesling $62

**Wines by the Glass**

**Red**
- Canyon Oaks Cabernet
- Salmon Creek Merlot
- Principato Pinot Noir $7/glass

**White**
- Woodbridge by Robert Mondavi Riesling
- Woodbridge by Robert Mondavi Sauvignon Blanc
- Woodbridge by Robert Mondavi Chardonnay $7/glass

**Craft Cocktails**

**The Original Sin**
Tavern classic, cherry brandy and champagne $9

**Mochatini**
Coffee, vodka, Kahlua, chocolate syrup $11

**Paradise Punch**
Pineapple infused orange vodka, squeezed, chilled and simply delicious $12

**Beers**

**Draft**
- Yuengling Lager $5/$7
- Miller Lite $4/$6
- Stella Artois $7/$9
- Guinness $7/$9
- Alagash White $7/$9
- Sam Adams Seasonal $7/$9
- Troegs Perpetual $7/$9
- Axeman Blue Stripe $6/$8
- New Trail Broken Heels $7/$9
- Blake’s Hard Cider Co. Flannel Mouth $7/$9

**Bottles**
- Corona $5
- Bud Light $4
- Michelob Ultra $5
- Heineken $5
- Coors Light $4
- Blue Moon $5
- Sam Adams Boston Lager $5
- Sierra Nevada Hazy Little Thing $5
- Founders Porter $5
- White Claw Hard Seltzer Black Cherry, Grapefruit, or Mango $5

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The Tavern Signature Cocktail | Please enjoy responsibly