



Lunch Menu

Soups & Appetizers

TAVERN CLAM CHOWDER
Cup \$4.95 Crock \$5.95

FIVE ONION SOUP with GRUYERE CHEESE
Crock \$5.95

ASIAN VEGETABLE SOUP
Cup \$4.95 Crock \$5.95

FRIED CALAMARI \$8.95
Hot pepper rings and lemon slices,
tarragon aioli

NEW ORLEANS STYLE STEAMED SHRIMP
With remoulade
1/4 Pound \$5.95 1/2 Pound \$11.50
Full Pound \$21.95

FLATBREAD \$8.95
Grilled olive oil brushed flatbread, kalamata olive tapenade and roasted red pepper hummus

Salads

BABY SPINACH SALAD \$10.95
With a pistachio crusted warm goat cheese dressed
with a dried apricot vinaigrette

CAESAR SALAD \$6.95
Baby romaine leaves mixed with
creamy garlic dressing

PAN SEARED MAHI-MAHI \$12.95
With mandarin orange and rum mojo

LOBSTER TARRAGON SALAD \$15.95
On crisp field greens tossed with
lemon-herb vinaigrette

MESCLUN FIELD GREENS \$6.95
With lemon vinaigrette dressing

MIZUNA and BELGIUM ENDIVE SALAD \$10.95
Salmon Valley bleu cheese, toasted walnuts and
pancetta chips, creamy caramelized onion dressing

ADD ANY of the FOLLOWING to a SALAD
Grilled Chicken \$5.95 Grilled Steak, Grilled Shrimp or Seared Rare Tuna \$6.95

Burgers, Sandwiches & Paninis

BLACK ANGUS BURGER \$9.95
Char-broiled with choice of cheese and Tavern fries

TAVERN SURF and TURF BURGER \$12.95
Black Angus burger with lobster, havarti cheese,
tarragon aioli and Tavern fries

FLAT IRON STEAK SANDWICH on
FOCACCIA ROLL \$9.95
Balsamic onion relish and Tavern fries

SMOKED SALMON and DILL EGG SALAD CLUB \$12.95
Served on toasted brioche, served with Tavern fries

STEAK PANINI \$9.95
Roasted peppers and asiago cheese with kalamata olive
tapenade, served with Tavern fries

ROASTED TURKEY SANDWICH \$9.95
On grilled cranberry nut bread and Tavern fries

GARAM MASALA BREAST of CHICKEN
on GRILLED FLATBREAD \$9.95
Chick pea tomato salad with cilantro-mint yogurt

LOBSTER SALAD ROLL \$13.95
Lobster salad with lettuce, tomato and applewood
smoked bacon, served with Tavern fries

ROASTED TURKEY CLUB PANINI \$9.95
With aged cheddar and applewood smoked bacon,
served with Tavern fries

GRILLED VEGETABLE PANINI \$9.95
Portabella mushroom and fresh mozzarella with roasted red pepper hummus, served with Tavern fries

Entrees

CHESAPEAKE SPICE PALE ALE
BATTER DIPPED FILLET of SALMON \$10.95
Granny Smith apple and jicama slaw,
horseradish spiked tartar sauce

ROASTED GARLIC and ASIAGO POLENTA \$10.95
Wild rice, green lentils and seasonal
mushroom ragout

SHRIMP and GEMELLI PASTA
CARBONARA \$10.95
Applewood smoked bacon, asiago cheese and
sweet peas in a light cream sauce

BREAST of FREE RANGE CHICKEN \$10.95
Baby spinach, pinenuts and brie with a
Chardonnay reduction sauce

Dennis Brake, Executive Chef

18% gratuity will be added to parties of 6 or more

State of Connecticut regulation section 19-13-B42
"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."