



APPETIZERS

MUSSELS

ONE LB. OF PRINCE EDWARD ISLAND BLUE SHELL MUSSELS, WITH SAUTÉED DICED TOMATOES, GREEN ONIONS, FETA AND PARMESAN 10.19

CHICKEN SKEWERS

HERB MARINATED PAN SEARED CHICKEN TENDERS DRIZZLED WITH CITRUS HERB VINAIGRETTE OVER A BED OF SPINACH 8.29

LOBSTER NACHOS

SAUTÉED LOBSTER, TOMATOES, BLISTERED CORN AND QUESO OVER FRIED TORTILLA CHIPS, DRIZZLED WITH BBQ SAUCE AND GARNISHED WITH GREEN ONIONS AND DICED AVOCADO. 10.89

A LA CARTE

GROUND BEEF

STEAK
WITH PEPPERS, ONIONS
& MUSHROOMS 14.89

PRIME RIB

HOMEMADE AU JUS
(FRIDAY & SATURDAY ONLY)
24.89

SIRLOIN

18.49

NEW YORK STRIP

22.49

FILET MIGNON

25.89

RIBEYE

23.89

MARINATED CHICKEN BREAST

MARINATED CHICKEN BREAST, OLIVE OIL & FRESH HERBS, GRILLED OR BLACKENED 13.89

BONE IN PORK CHOP

ALL NATURAL CENTER CUT PORK CHOP 17.89

SALADS

TAVERN

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS, CHEDDAR & BACON 6.79

SPINACH

SPINACH, STRAWBERRIES, HAVARTI & MOZZARELLA CHEESE, CANDIED PECANS, RED ONIONS & RASPBERRY VINAIGRETTE 7.98

CHOPPED

ICEBERG, APPLES, CANDIED PECANS, RED ONIONS, CELERY & ROASTED RED PEPPER, BLEU CHEESE CRUMBLES & CHOICE OF DRESSING 7.98

YASOU

MIXED GREENS, TOMATOES, CUCUMBERS, FETA, RED ONIONS, KALAMATA OLIVES, PEPPERONCINI, CRANBERRIES & GREEK VINAIGRETTE 7.98

ADDITIONS TO THESE SALADS

**CHICKEN 3.49 *AHI TUNA 5.99 SHRIMP 5.49
SALMON 5.99 SCALLOPS 6.99 SIRLOIN 6.99**

***STEAK**

SPINACH, CANDIED PECANS, DRIED CRANBERRIES, MUSHROOMS, BACON, APPLES, BLEU CHEESE, CARAMELIZED ONIONS, SLICED SIRLOIN STEAK & CHOICE OF DRESSING 13.98

MYRA

MIXED GREENS, HAVARTI & MOZZARELLA, CUCUMBERS, APPLES, STRAWBERRIES, MANGO SALSA & RASPBERRY VINAIGRETTE 7.98

KALE SALAD

SUPER FOOD KALE BLEND, CRANBERRIES, PECANS, RED ONIONS, CUCUMBERS, CARROTS, FETA & GREEK VINAIGRETTE 8.89

DRESSING SLECTIONS:

CREAMY ITALIAN – HONEY MUSTARD- RASPBERRY BALSAMIC- GREEK – BACON VINAIGRETTE – CITRUS HERB VINAIGRETTE- RANCH

SEAFOOD

CHOICE OF GRILLED, BLACKENED OR PAN SEARED

SALMON 16.89 SHRIMP SKEWER 17.49

AHI TUNA* 17.89 CHILEAN SEABASS 25.49

FLOUNDER 14.89 MAHI MAHI 17.89

SEAFOOD TOPPERS 2.95

MANGO SALSA CRAB CREAM CHEESE

LEMON-CAPER BROWN BUTTER

CHEF'S CREATIONS

SALMON PICCATA

GRILLED SALMON OVER STEAMED BROCCOLI TOPPED WITH CLASSIC PICCATA SAUCE AND GARNISHED WITH GRILLED SHRIMP 18.89

***EAST MEETS WEST**

SESAME ENCRUSTED TUNA OVER SUGAR SNAP PEAS, SERVED WITH DICED AVOCADO & CRAB CREAM CHEESE 19.79

CHICKEN TERIYAKI

PAN SEARED MARINATED CHICKEN BREAST TOPPED WITH STIR FRIED ONIONS, BROCCOLI & PEPPERS, GARNISHED WITH SESAME SEEDS 14.49

SOUTHWEST MAHI MAHI

BLACKENED MAHI MAHI, OVER AVOCADO-CORN QUESO, TOPPED WITH MANGO SALSA 19.89

SIDES

SAUTÉED CHEF VEGETABLES – ASPARAGUS – TAVERN SLAW – SAUTÉED SPINACH – SUGAR SNAP PEAS & ROASTED RED PEPPERS- STEAMED BROCCOLI – SAUTÉED KALE BLEND 2.79