

# Tavern Dinner Menu

## Appetizers

### **Maryland Crab Cake**

Seasoned Lump Crab Cake rolled in Bread Crumbs  
and Fried Golden. Partnered with Lemon-Garlic Remoulade.  
\$10.00

### **Breaded Provolone Sticks**

Breaded and Fried. Served with Marinara  
\$7.00

### **Baked Bruschetta Crostini**

Fresh Tomato, Basil, Garlic, Olive Oil and Mozzarella Cheese on Garlic Crostini  
\$8.00

## Dinner Entrees

### **Fresh Grilled Salmon**

Glazed with Thai Chili Sauce  
\$18.00

### **Char Grilled Filet Mignon**

Char Grilled Beef Tenderloin Filet veiled with Garlic Herb Butter  
\$36.00

### **Steak and Scampi**

Char Grilled Beef Tenderloin Filet with Garlic Butter and Broiled Shrimp Scampi  
\$32.00

### **Parmesan Crusted Chicken**

Boneless Chicken Breast dredged in Panko and Parmesan Breadcrumbs.  
Fried golden and served with roasted Shallot and White Wine Sauce Supreme  
\$19.00

### **Risotto Stuffed Peppers**

Risotto cooked with Tomatoes, Onions, Kalamata Olives, and Fresh Basil stuffed into an Open Face Char Grilled  
Red Bell Pepper. (Vegan)  
\$19.00

### **NY Strip Steak Diane**

Char Grilled Strip Steak with Demi Glace, White Wine and Dijon  
\$28.00

### **Traditions Burger**

Char Grilled Fresh Ground Beef  
with Lettuce, Tomato, and Onion on Grilled Brioche Roll.  
Served with Crispy Fries.

Burger - \$10.00    American Cheese - \$1.25    Bacon - \$1.75

### **Chicken Pub Sandwich**

Char Grilled Marinated Chicken Breast With  
Beer Steamed Onions and Mushrooms, Swiss Cheese  
and Bacon on Grilled Brioche Roll. Served with Crispy Fries.  
\$11.00

Entrees include Fresh Baked Rolls, Mixed Green Salad, Potato and Vegetable Du Jour