



**TAVERN & TAP**  
SINCE 2006

# Congratulations Graduates!

## Appetizers

### **CAPRESE** (Gf)(V)

Roma Tomato, Fresh Mozzarella, Basil Chiffonade,  
Balsamic, Olive Oil - 16

### **FIRECRACKER SHRIMP**

Lightly Battered & Tossed in Spicy Firecracker Sauce - 17

### **SPINACH DIP** (Gf)

Roasted Baby Spinach & Artichoke, Tortilla Chips - 15

### **MEATBALLS**

Braised Meatballs, House Made Pomodoro Sauce,  
Melted Mozzarella Over Mash Potatoe - 19

### **VEGGIE SPRING ROLLS** (V)

Crispy, Firecracker Dipping Sauce - 16

### **QUESO DIP** (V)

Four Cheese Blend, Red Chilies, Pico, Tortilla Chips - 14

## Salad & Soup

Add Grilled Chicken - 7   Add Salmon - 9   Add Steak - 14

### **TROPPO** (Gf)(V)

Mixed Greens, Sliced Pears, Sliced Avocado,  
Toasted Walnuts, Gorgonzola Crumbles,  
Raspberry Vinaigrette - 18

### **CAESAR** (Gf/V Available)

Chopped Romaine, Shaved Parmesan,  
House Made Croutons & Dressing - 15

### **STRAWBERRY FIELDS**

Strawberries, Gorgonzola Crumbles, Toasted  
Walnuts, Balsamic Vinaigrette - 17

### **ROASTED BUTTERNUT SQUASH BISQUE** (v) - 9

## Entreés

### **PETIT FILET**

4oz, Chargrilled, Tavern Butter, Smashed Redskins,  
Roasted Vegetable - 32

### **FILET**

8oz, Chargrilled, Tavern Butter, Smashed Redskins,  
Roasted Vegetable - 49

### **GRILLED RIBEYE** (Gf Available)

10oz with Cracked Black Pepper Crust,  
Roasted Vegetable, Tavern Butter - 39

### **ROASTED SALMON** (Gf Available)

Rosemary Rubbed, Wild Rice,  
Green Beans, Lobster Cream Sauce - 35

### **STUFFED CHICKEN BREAST** (Gf Available)

Spinach & Boursin Stuffing, Spring Wild Rice,  
Roasted Vegetable Medley, Peppercorn Parmesan Sauce - 29

### **PEASANT'S PASTA**

Grilled Chicken, Fresh Sweet Peas, Prosciutto,  
Boursin Alfredo - 27

### **CHICKEN MARSALA**

Pounded Sauteed Chicken, Button Mushrooms,  
Fettuccini, Marsala Wine Sauce - 28

### **WILD MUSHROOM RAVIOLI** (V)

Cheese Stuffed Ravioli With Wild Mushroom Cream Sauce - 25

## Dessert

### **VANILLA BEAN CHEESECAKE**

Rum Caramel Drizzle, Fresh Strawberries - 12

### **CHOCOLATE TORTE** (Gf)

Grand Marnier Berry Compote - 12

### **ITALIAN LEMON CAKE**

Citrus Cream Cheese Frosting, Layered Yellow Cake, Raspberry Drizzle 12





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## Specialty Cocktails

<b>PB Espresso Martini</b> .....7.95 Screwball Peanut Butter Whiskey, Van Gogh Espresso Vodka, Crème de Cocoa, Simple Syrup, Cream	<b>Melon-Ball Punch</b> .....7.95 Melon Liqueur, Sour Apple Liqueur, Absolute Raspberry Pineapple Juice, Orange Juice, Sprite
<b>Melon-Tini</b> .....7.95 Melon Liqueur, Coconut Rum, Pineapple Juice, Whipped Cream	<b>Jalapeno Margarita</b> .....8.95 Tequila, Housemade Sour, Jalapeno Simple, Salted Lime
<b>Cherry Mule</b> .....7.95 McGuillicuddy's Cherry Liqueur, Absolut Lime Vodka Fresh Lime Juice, Simple Syrup, Ginger Beer	<b>Island Iced Coffee</b> .....7.95 Malibu, Hazelnut Liqueur, Bailey's, Whipped Cream, Sprinkles
<b>Crimson Manhattan</b> .....7.95 Jameson Whiskey, Sweet Vermouth, Housemade Crimson Simple Syrup	<b>Fly Over Iced Coffee</b> .....7.95 Grand Mariner, Bailey's, Kahlua, Whipped Cream Sprinkles

### **"GO GREEN" Martini** .9

melon liqueur, vodka, peach schnapps, pineapple juice, lemon juice

### CONGRATULATIONS GRADUATES!

Homecoming is October 19th

**GO GREEN! GO WHITE!**

## BEER & WINE

### RED

House Cabernet.....7
Buried Cane Cabernet .....12
House Pinot Noir .....7
Edna Valley Pinot Noir .....12
House Merlot .....7
Revelry Merlot.....14
Decoy Cabernet .....20

### WHITE

House Chardonnay.....7
William Hill Chardonnay .....10
House Pinot Grigio.....7
Ecco Domani Pinot Grigio .....10
House Sauvignon Blanc.....7
Whitehaven Sauvignon Blanc .....11
Mia Dolce Moscato d' asti .....11
Fleur de Mer Rosé .....12
J Vineyard Pinot Gris .....12



### BOTTLES

- Miller Lite
- Coors Light
- Corona
- Amstel Light
- Stella Artois
- Fudgie Kruger
- Strongbow Cider
- Ciderboys Seasonal (rotating)
- Short's Soft Parade

### SELTZER

- Oddside POG Seltzer
- Oddside Lemon Elderflower

### The Tini...8.95

Raspberries or Mandarin Oranges Soaked  
in Peach Vodka & Ginger Liqueur

### Seasonal Sangria ...6.95

Ask your server for choice of  
Fruit and Wine