

Congratulations Graduates!

Dinner

SPINACH DIP (Gf)

Roasted Baby Spinach & Artichoke, Tortilla Chips - 15

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

WILD MUSHROOM RAVIOLI (V)

Cheese Stuffed Ravioli With Wild Mushroom Cream Sauce - 25

TROPPO SALAD (Gf) (V)

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

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

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 23% service fee will be added to parties of 6 or more. It is operationally infeasible to separate checks for parties of 4 or more. Split plate charge:\$8.00. Tavern & Tap is not a gluten-free restaurant and cannot ensure that cross contamination will never occur.