

Starters

Spinach and Artichoke Dip

Baked and served in a crusty bread bowl served with toasted crostinis

\$8

Crab Stuffed Mushrooms

Jumbo lump crab filled mushroom caps

\$11

Steamed Clams

*Gently steamed little neck clams served with onion, garlic, spicy sausage
and finished in white wine*

\$11

Filet Tips Marsala

*Tips of filet mignon sautéed with mushrooms, garlic and marsala wine sauce served in
a garlic bread bowl*

\$11

Wasabi Sesame Tuna

*Sesame encrusted ahi tuna strips served rare with a spicy Asian drizzle on top of red
cabbage salad*

\$11

Soups

Snapper Turtle

Homemade with our exclusive family recipe

Cup \$4 Bowl \$5

Classic French Onion

Topped with a homemade crouton, Swiss and provolone cheese

Soup of the Day

Cup \$4 Bowl \$5

Salads

Traditional Caesar Salad

Crispy romaine lettuce, Romano cheese tossed with Caesar dressing

\$6

Greek Salad

Mixed greens, red and green peppers, red onion, calamata olives, anchovies, and cucumber tossed in a zesty Greek dressing topped with feta cheese

\$7

Chef Salad

Mixed greens topped with hard boiled egg, cucumber, tomato wedges, red onion, green olives, sliced ham, turkey, roast beef and Julian Swiss cheese served with your choice of dressing

\$11

Ripe Tomato Salad

Sliced vine ripe tomato, red onion, and fresh mozzarella cheese over a bed of field greens topped with a Balsamic Reduction

\$9

** Add to any salad Chicken \$3, Steak \$6, or Marinated Portabella Mushroom \$6*

Taste of Italy

Linguini with Clams

Served in red or white sauce with a touch of garlic

\$16

Baked Cheese Ravioli

Served with Homemade marinara and topped with grated Parmesan cheese

\$12

Chicken Parmesan

Served with your choice of spaghetti or chef's starch and vegetable

\$15

Veal Parmesan

Served with your choice of spaghetti or chef's starch and vegetable

\$17

** Add side of pasta to any entrée- meatballs, Meat Sauce, Alfredo, or marinara sauce*

\$4

** Garlic Bread \$3*

Chicken

Chicken Cordon Bleu

Fried Chicken breast stuffed with Tavern Ham and Swiss cheese

\$12

Grilled Chicken Oscar

Topped with fresh steamed asparagus, jumbo lump crab meat and hollandaise sauce

\$20

Chicken Marsala

Sautéed chicken breast, exotic mushrooms, finished in a sweet marsala wine sauce

\$15

Home-style BBQ Chicken

Char-grilled bbq chicken served with homemade whipped potatoes and corn on the

cob

\$14

Off the Grille

Grilled Filet Mignon

8oz choice center cut filet served with sautéed button mushrooms

\$28

New York Strip

12oz strip steak char-grilled served with sautéed sweat onions and mushrooms

\$26

Horseradish Grilled Flat Iron

Topped with horseradish, fresh rosemary and finished with a rich burgundy demi glaze

\$21

Char-Broiled Portabella Mushroom Wedges

Marinated with garlic and fresh herbs, grilled and served on a bed of eggplant crisps with our hearty marinara sauce and mozzarella cheese

\$17

From the Sea

Jumbo Cakes

Our unique recipe - sautéed till golden brown and served on a bed of wilted baby spinach
\$21

Broiled Diver Scallops

Lightly seasoned and broiled to perfection in a white wine and fresh herb fume
\$22

Seafood Panna Picatta

Jumbo tiger shrimp, chopped clams, and lobster meat tossed with penne pasta, sun-dried tomatoes, and fresh basil in a cream sauce
\$23

Little Angel

Jumbo shrimp, scallops, lobster, and crab meat sautéed with tomatoes, leeks, roasted corn, and Tasso ham-tossed in a sun-dried tomato garlic infused olive oil over angel hair pasta
\$22

Catch of the Day

Seasonal catch to be announced

**We are always looking forward to booking your party here . Please feel free to contact us anytime to reserve a room for your banquet or buffet. 610-326-7805*

**18% gratuity will be added to groups of 8 or more*