

# **Appetizers**

Spinach Artichoke Dip \$12 Three cheese blend, artichoke hearts & spinach, served with warm tortilla chips Bone-in wings or Chicken Tenders \$16 Sauces: Buffalo, BBQ, Garlic Parm, Sweet Red Chili & Teriyaki, Served with bleu cheese & celery Fried Calamari \$15 Fried to golden brown & served with our signature marinara sauce New York Style Calamari \$16 Sautéed with capers, kalamata olives, hot cherry peppers & garlic in a lemon white wine sauce Crispy Brussels Sprouts \$14 Ask your server about this week's toppings Cocktail Shrimp (4) \$15 Ahi Sesame Tuna\* \$16 Served with wasabi ranch & pineapple mango salsa Eggplant Napolitano \$12 Fried eggplant layered with ricotta cheese, & roasted red peppers, finished in the oven with our signature marinara sauce & mozzarella cheese **Eggplant Fries** \$8 Fried Green Beans \$10 Served with wasabi ranch Potato Skins \$12 Loaded with cheese & bacon

# **Burgers & Sandwiches**

All burgers are 8oz hand pressed\* & cooked to order & served with seasoned fries. Substitute onion rings(2), side coleslaw(1), side salad(1) or eggplant fries(2)

#### Town Tavern Burger\* \$15

Pepper Jack cheese, caramelized onion, crispy bacon & BBQ sauce, lettuce & tomato

#### Black & Bleu Burger\* \$15

Blackened & topped with crumbled bleu cheese, lettuce & tomato
Patti Melt\* \$15

American cheese, mushrooms and onions, on toasted rye bread

#### Build Your Own Burger\* \$12

Add cheese(\$1): American, Provolone, Pepper Jack or Swiss. Add ons: onions(raw, grilled or caramelized)(\$1), roasted red peppers(\$1), bacon(\$2), mushrooms(\$1)

**Gyro** \$14 Choice of chicken or beef, lettuce, tomato, onion with

# **Dinner Entrées**

All dinner entrées come with fresh bread & dipping oil. Add a side salad for \$2 Fish & Chips \$22 Served with coleslaw, seasoned fries & tartar sauce Fried Shrimp \$24 Served with coleslaw, seasoned fries & choice of tartar or cocktail sauce Shrimp Scampi \$24 Served in a wine butter garlic sauce, over rice **Tuscan Salmon** \$26 Pan seared Atlantic salmon, in a garlic butter creamy sauce with grape tomatoes & spinach, served with rice & vegetable of the day Linguini with clam sauce \$24 Little neck & chopped clams in a garlic butter white wine sauce, served over linguine (also available in a marinara sauce) Zuppa de Pesce \$32 Little neck clams, mussels, shrimp, calamari & scallops, in a garlic butter white wine sauce, served over linguine (also available in a marinara sauce) Rib-Eye Steak\* MP Hand-cut rib eye charbroiled to order, served with a baked potato & vegetable of the day Chicken Francaise \$22 Egg dipped sautéed chicken breast, in a white wine lemon sauce, served over mashed potatoes (add spinach, mushrooms or capers for \$2) Chicken Marsala \$23 Sautéed chicken breast, with mushrooms in a marsala wine sauce, served over pasta Chicken Parmesan \$21 Served with a side of pasta Chicken Alfredo \$23 Sautéed chicken breast, in a creamy alfredo sauce with broccoli served over pasta Eggplant Parmesan \$20 Served with a side of pasta Cheese Ravioli \$20 Filled with herbed ricotta & marinara sauce Pasta with Meatballs \$21 Housemade meatballs with veal, beef & pork, served with our signature marinara sauce over pasta Lasagna \$21 Housemade lasagna with veal, beef & pork

# Grinders

Add ons: oil & vinegar, mayo, bacon(\$2), extra cheese(\$1), onions(raw, grilled or caramelized)(\$1), bell peppers(\$1),

Tzatziki sauce on warm pita

#### Pastrami Reuben \$14

Pastrami, sauerkraut, 1000 island dressing & swiss cheese, toasted on rye bread

### **BLT** \$12

Crispy bacon, lettuce, tomato and mayo on toasted white, wheat or rye bread

### Grilled Cheese \$12

American cheese melted between toasted white, wheat or rye bread **Club Sandwich** \$12

Triple decker sandwich on toasted white, wheat or rye bread, with crispy bacon, lettuce, tomato, mayo and choice of ham, grilled chicken, crispy chicken, hamburger\* or cheeseburger\* mushrooms(\$1), roasted red peppers(\$1)

#### Chicken , Eggplant or Meatball Parmesan \$12

Our signature marinara sauce & grande mozzarella cheese, toasted

#### Meatball Parmesan \$12

Housemade meatballs, toasted with our signature marinara sauce & mozzarella cheese

### Philly Steak Grinder \$12

Shaved steak, with American cheese, toasted with sautéed mushrooms & onions

#### Cold Cut Grinder \$12

Provolone cheese, lettuce & tomato, served toasted or cold. Choice of ham, salami, tuna salad or Italian combo (ham, pepperoni & Genoa salami)

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



## Pizza

All our pizzas & calzones are always made with Grande Mozzarella cheese

- Small Cheese \$11 Large Cheese \$16
- Gluten Free \$13 Calzone \$12

**Toppings** (sm/calzone/gluten free \$1/large \$2) : pepperoni, sausage, hamburger, ham, bacon, anchovies, bell peppers, onions, tomato, mushroom, eggplant, artichoke, spinach, broccoli, pesto, garlic, basil, fresh mozz (when available) **Premium Toppings** (sm/calzone/gluten free \$2, lg \$4) crispy chicken, grilled chicken, clams, roasted peppers, shrimp

#### **House Specials** Works

Mushroom, onions, peppers, sausage & pepperoni Small / Calzone / Gluten free \$15 / Large \$22

#### **Honey Bee**

Ricotta cheese, caramelized onion and honey Small/Calzone/Gluten free \$14 / Large \$21

#### **Buffalo Chicken**

Crispy chicken, crumbled gorgonzola cheese & buffalo sauce base Small/ Calzone/ Gluten free \$15 / Large \$22

#### **Clams Casino**

Chopped clams, roasted red peppers, bacon & garlic (red or white) Small/Calzone/Gluten free \$15 / Large \$22

## Salads

### Garden Salad \$8/\$10

Mixed greens, tomato, carrots & cucumbers Greek Salad \$12/\$14 Garden salad with sliced banana peppers, kalamata olives & feta cheese Antipasto Salad \$12/\$14 Garden salad with sliced banana peppers, ham, salami,

pepperoni & provolone cheese

**Caesar Salad** \$10/\$12

Romaine lettuce, seasoned croutons & Asiago Romano cheese

**Tuna Salad** \$12/\$14

Garden salad with solid white albacore tuna salad

Dressings: Italian, Caesar, Ranch, Parmesan Peppercorn, Bleu Cheese, Balsamic or 1000 Island.

**Protein Add ons**: Chicken (\$3/\$6), shrimp (\$2 pc), steak (6oz \$ 12) , salmon (\$8)

# Wine List

Reds	6oz	9oz	Bottle
Red Blend, Piccini Memoro Rosso, Italy Pinot Noir, Angeline CA Merlot, Josh Cellars CA Malbec, Portillo Argentina Cabernet Sauvignon, Canvas CA	9 9 10 8.5 8	11 11 13 10.5 10	32 32 36 30 28
Whites Pinot Grigio, Terregaie Italy Sauvignon Blanc, Hay Maker New Zealand Chardonnay, Josh Cellars CA White Zinfandel, Estrella CA Schmitt Söhne, Riesling Germany Prosecco, Prima Perla Italy	8 10 10 7.5 8 (187ml) 9 (187ml)	10 13 13 9	28 36 36 25
House Wines	6.5	8.5	

# **Cocktail List**

### Texas Mule \$9

Tito's Handmade Vodka, Goslings Ginger Beer, lime wedge

### The Perfect 'Rita \$10

Lunazul Silver Tequila, Ripe Lemon Sour Mix, Cointreau & lime juice, salt rim

### **Tavern Grand Martini \$12**

Tito's Handmade Vodka, Grand Marnier, Disaronno Amaretto & a splash of cranberry juice

**Raspberry Mojito \$10** Plantation Silver Rum, Chambord, simple syrup & fresh mint

**Casamigos Paloma \$10** Casamigos Silver Tequila, grapefruit juice & seltzer

### Green Tea \$10

Jameson Irish Whiskey, peach liqueur, lemon lime sour & 7-Up

#### Apple Smash \$9 Captain Morgan Sliced Apple Rum, sour apple pucker & 7-up

#### Classic Manhattan \$10

Elijah Craig Single Barrel Bourbon, sweet vermouth & aromatic bitters

> Bee's Knees \$12 Citadelle London Dry Gin, simple syrup & a touch of honey

### **Beer On Tap**

Coors Light \$5 Guinness \$7 Counter Weight \$7 Sam Adams Seasonal \$7

\* \* Ask your server about today's rotating taps

#### Beer (cans/bottles) Coors Light \$4 Miller Lite \$4 Corona Extra \$5 Bud \$4 Bud Light \$4 Michelob Ultra \$4 Citizen's Cider \$7 Truly \$5 Stella \$5 Bud Zero \$4 Two Roads N/A Hazy Juicy IPA \$5 Twisted Tea \$5