

STARTERS

Edamame

Lightly seasoned with sea salt. Accompanied by a side of soy ginger sauce. 4.99

Southwest Egg Rolls

Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, melted cheddar and Monterey Jack cheeses rolled inside a crispy wonton wrapper. Served with a cool avocado-ranch dipping sauce. 8.49

Parmesan Fried Asparagus

Fresh asparagus spears, lightly coated in seasoned batter then fried golden brown. Served with wasabi-ranch dipping sauce. 8.99

Smoked Salmon

Fresh, house cured salmon fillet served with toast points, capers and homemade remoulade sauce. 10.99

Tavern Onion Rings

Thick-cut, hand breaded, and fried golden brown, with jalapeno ranch dressing. 8.49
Just for two 4.49

Spinach Artichoke Dip

Fresh spinach and creamy artichoke dip, served with homemade salsa, sour cream, and fresh corn tortilla chips. 9.99

Ahi Tuna Wonton Stack

Pepper-encrusted Sashimi-grade Ahi tuna, lightly seared and sliced thin on crispy wontons with cucumbers, soy ginger glaze and wasabi. 12.99

Buffalo Cauliflower

Fresh cauliflower florets fried, then tossed in our homemade buffalo sauce. Accompanied by bleu cheese dressing and sliced cucumbers. 7.99

Tavern Spicy Shrimp

Tender shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. 10.49

LUNCH SALADS & SOUPS

Tavern Strawberry Salad

Tender grilled chicken breast, sliced thin and served over fresh greens with strawberries, caramelized pecans and bleu cheese crumbles. Served with our honey vinaigrette dressing. 11.99

Concord Pecan Chicken Salad

Thinly sliced breast of chicken served over crisp field greens, caramelized pecans, sweet mandarin oranges, bleu cheese crumbles, raisins, and fresh sliced celery. Paired with our honey vinaigrette dressing. 11.49

Lakeside Tavern Wedge

A crisp wedge of Iceberg lettuce topped with homemade bleu cheese dressing, roma tomatoes, chopped applewood bacon, caramelized pecan halves and bleu cheese crumbles. Drizzled with balsamic reduction. 8.99 With Shrimp 13.99

Black & Bleu Salad

Grilled tender filet mignon bites dusted with Cajun seasoning. Served over fresh mixed greens with vine-ripe tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic reduction. Accompanied by our homemade bleu cheese dressing. 12.99

Ahi Tuna Salad

Sashimi-grade Ahi tuna, encrusted with black pepper, lightly seared and served over mixed field greens tossed with classic vinaigrette, red onions, cucumbers and Mandarin oranges. Accompanied with a side of soy ginger sauce and pickled ginger. 12.99

Salmon Avocado Salad

Fresh, cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with avocados, tomatoes, cilantro, jalapenos, sauteed mushrooms and feta cheese. 13.49

BURGERS & SANDWICHES

All burgers and sandwiches served with French fries.

Smoked Pimento Cheese Burger

Our Angus burger grilled and topped with house smoked pimento cheese, sautéed onions, and applewood bacon. 10.49

Black Angus Cheeseburger

Grand Champion Angus burger, hickory grilled and stacked high with shredded lettuce, onions, tomato and pickles, with your choice of cheddar, pepper jack, American or Swiss cheese. 8.99
Add applewood smoked bacon .99

Tavern Po' Boy

Golden-fried fresh fish of the day on a toasted hoagie with remoulade sauce, shredded lettuce, & sliced tomatoes. 9.99

Jerk Chicken Sandwich

Marinated jerk chicken grilled to perfection then topped with house made cole slaw and pickles. Served on a bakery fresh bun. 8.99

Colossal Club

Roasted turkey breast, baked ham, Applewood-smoked bacon, Swiss and cheddar cheeses, leaf lettuce, tomato slices and chipotle mayonnaise on our toasted wheat bread. 9.49

BBQ Grilled Chicken Sandwich

A juicy, grilled chicken breast basted with our signature barbeque sauce, topped with melted pepper jack cheese, applewood smoked bacon, lettuce and tomato slices. Served on a bakery fresh bun. 9.49

Colossal Club Combo

Half portion of our colossal club sandwich. Served with your choice of House or Caesar salad. 9.49

Enjoy a house or Caesar salad with any entrée for only 2.99

PIZZAS

Margherita

The classic Italian pizza. Made with vine ripe tomatoes, fresh parmesan and mozzarella cheeses, topped with fresh basil. 11.49

Greek Chicken Pizza

Our homemade pizza crust brushed with roasted garlic olive oil, topped with grilled chicken breast, mozzarella and feta cheeses, spinach, plum tomatoes, kalamata olives, artichokes and scallions. 12.49

Sicilian Pizza

Hand crafted dough topped with made from scratch tomato basil sauce, pepperoni, hot Italian sausage, mushrooms, plum tomatoes, onions and three cheeses. 12.49

Brick Oven Pizza & Salad

Your choice of a lunch-sized Margherita, Tavern Sicilian or Greek Chicken Pizza with a House or Caesar salad. 10.99

*Additional Pizza Toppings
Add 0.99 each

Build Your Own Pizza

Choose up to 4 of your favorite toppings to create a taste all your own! 12.49

Chicken Breast

Green Peppers

Artichoke Hearts

Italian Sausage

Pepperoni

Applewood Smoked Bacon

Honey Baked Ham

Fresh Mushrooms

Diced Red Onion

Kalamata Olives

Fresh Spinach

Vine Ripe Tomatoes

LUNCH SPECIALTIES

Lunch Available
Monday-Friday 11am - 4pm

Blackened Tilapia

Delivered fresh daily, our tilapia is pan seared and blackened with Cajun spices. Served with our Israeli cous cous and fresh steamed broccoli. 10.99

Tavern Chicken Tenders

Fresh, hand-breaded chicken tenders fried crisp and golden, accompanied by our barbeque and honey mustard dipping sauces. Served with fries and cole slaw. 9.99

Salmon with Mustard Dill Sauce

6 oz. grilled Atlantic salmon crowned with our special mustard dill sauce, served with white cheddar mashed potatoes & steamed broccoli. 10.99

Lakeside Fish & Chips

Lightly breaded and fried golden brown, served with fries, cole slaw and homemade remoulade sauce. 9.99

Mediterranean Pasta

Angel hair pasta tossed in a vegetarian white wine garlic sauce with diced tomatoes, capers, artichokes, basil, Kalamata olives and parmesan cheese. 8.99. With Chicken 10.99

Tavern Chicken Pasta Combo

Marinated grilled chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a light white wine cream sauce. Paired with your choice of House or Caesar salad. 9.99

Oyster Po Boy

Hand-breaded oysters fried golden on a toasted hoagie roll with spicy remoulade, coleslaw, and bacon. Served with hot french fries. 12.99

Hickory-Grilled Sirloin

7 oz. center-cut sirloin aged to perfection and grilled the way you like it. Served with white cheddar mashed potatoes and steamed broccoli. 11.99

Jamaican Jerk Chicken

Grilled, double breast of chicken marinated in a flavorful Jerk sauce topped with a grilled pineapple wedge. Served with pecan sweet potatoes casserole and steamed broccoli. 9.99

4 oz. Filet Medallion

A center-cut filet medallion aged to perfection and grilled the way you like it. Accompanied by white cheddar mashed potatoes and steamed broccoli. 10.49

Pan-Seared Crabcake

Jumbo lump Blue crab cake pan-seared golden brown and crowned with a sweet and spicy remoulade sauce. Served with pecan sweet potatoes casserole and steamed broccoli. 10.99

Enjoy a house or Caesar salad with any entrée for only 2.99

SIDES

- White Cheddar Mashed Potatoes
- Steamed Broccoli
- Pecan Sweet Potatoes Casserole
- Israeli Cous Cous
- Fresh Vegetable Medley
- Shiitake Mushroom Rice Pilaf
- Steamed Asparagus (Add 1.99)
- Cole Slaw
- French Fries