



THE TIMELESS TAVERN: BEEF, PORK & VEAL

All dinners include soup and salad, and bread with butter

Apple Jack Pork Tenderloin \$24.99

Grilled pork tenderloin topped with fresh apple sauce,
and Jack Daniel's glaze

Three Cheese and Spinach Veal \$25.99

Tender veal, breaded and topped with spinach and
a blend of swiss provolone and cheddar cheese

Veal Francaise \$25.99

Sautéed veal in a lemon white wine butter

Chocolate Balsamic Blue Cheese Strip \$30.99

18oz. grilled NY Strip topped with chocolate balsamic
sauce and melted blue cheese crumbles

Delmonico Steak \$32.99

(approximately 18-22oz.)

Fresh cut Certified Angus Beef ribeye steak grilled and served
with your choice of sautéed mushrooms or horseradish sauce

Certified Angus Prime Rib

(Available Friday & Saturday)

Queen cut available at market price

We prepare all meals to order with fresh quality ingredients. Organic produce is based on seasonal options from local farmers. Not all ingredients are listed - please let your server know of any food allergies before ordering.

CHICKEN AND PASTA

Greek Chicken \$24.99

Grilled chicken layered with spinach, roasted red peppers, artichoke hearts, feta cheese and a touch of alfredo, served over rice

Chicken Piccata \$24.99

Sautéed chicken with white wine, lemon, butter and capers

Eggplant Parmesan \$22.99

Fresh eggplant, hand-breaded and flash-fried, layered with marinara sauce and melted mozzarella

Vodka Penne \$22.99

Roasted red peppers, diced tomatoes and spinach, simmered in a spicy vodka cream sauce, served over penne
With chicken \$24.99

Mediterranean Pasta \$22.99

Artichoke hearts, spinach, olives, roasted red peppers, diced tomatoes and capers tossed in a garlic and white wine butter, served over pasta
With chicken \$24.99



FROM THE SURF

Honey Dijon Salmon \$26.99

Broiled salmon filet finished with a honey dijon glaze

Shrimp Scampi \$25.99

Sautéed shrimp in a garlic white wine butter sauce, served over pasta

Wine & Mushroom Tilapia \$24.99

Twin tilapia filets topped with finely chopped mushrooms, a touch of spinach and white wine

Coconut Haddock \$24.99

Broiled haddock topped with flaked coconut