

Mother's Day Menu

-To accommodate all reservations, there is a maximum seating of 2:00 hours-

— Appetizers —

BURRATA & PROSCIUTTO delicious combination is made with creamy burrata, prosciutto, arugula, cherry tomatoes, and a drizzle of basil oil.	22.95
KOBE BEEF SLIDERS (3) tomato, cheddar	17.95
CHICKEN WINGS buffalo / asian chili	17.95
FRIED CALAMARI tomato sauce, chipotle mayo	19.95
JUMBO LUMP CRAB CAKE roasted corn salsa, housemade tartar sauce	23.95
SAUTÉED GARLIC SHRIMP toasted garlic crostini	18.95
LOBSTER & SHRIMP SPRING ROLLS thai dipping sauce	19.95
TAVERN MAC & CHEESE cavatappi pasta, four cheese blend add: Smoked Bacon (+2.95); Truffle Oil (+2.95); 3oz Lobster Meat (+18.00)	17.95

— Entrees —

CHILEAN SEA BASS PICCATA 44.95 pan-seared, sautéed capers and onions in a lemon white wine sauce, served with roasted potatoes and sautéed broccoli rabe.	42 OZ PORTERHOUSE 129.95 served with grilled asparagus & french fries
PISTACHIO CRUSTED SALMON 49.95 served with sautéed broccoli rabe & mashed potatoes	22 OZ BONE-IN COWBOY STEAK 68.95 served with grilled asparagus & french fries
MAINE LOBSTER RAVIOLI 41.95 shrimp, asparagus, vodka cream sauce	18 OZ NEW YORK STRIP 52.95 served with sautéed broccoli rabe & french fries
GRILLED BRANZINO FILET 41.95 grilled branzino garnished with fresh herbs, served alongside grilled asparagus and mashed potatoes.	STEAK FRITES 38.95 grilled hanger steak, chimichurri drizzle, truffle fries
SEAFOOD PASTA 48.95 fresh paccheri pasta with lobster tail, shrimp, littleneck clams, spinach, and vodka tomato cream sauce, topped with burrata.	SURF & TURF 68.95 center-cut filet mignon and lobster tail, served with sautéed broccoli rabe and French fries.
CRABCAKE CAESAR 25.95 chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons	GRILLED LAMB CHOPS 45.95 served with sautéed broccoli rabe and roasted potatoes.
	TAVERN BURGER 18.95 10oz hand formed fresh ground angus, lettuce, onion, tomato, half sour pickle, toasted brioche bun <i>CHEESE: (\$2.00 each) cheddar / american / blue cheese / swiss gruyere / jack cheese / fresh mozzarella</i> <i>TOPPINGS: (\$2.25 each) smoked bacon / sautéed mushrooms/ caramelized onions / fried egg</i>

— Dessert 10.00 —

CHOCOLATE TEMPTATION
Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze

CARROT CAKE
Triple layer, with real cream cheese, sliced walnuts and golden raisins

CREME BRULEE CHEESECAKE
A buttery graham cracker crust with a rich, creamy vanilla cheesecake filling

