



EARLY DINING MENU

DAILY 3 – 5:30 PM

INCLUDES (1) GLASS OF HOUSE WINE OR DOMESTIC DRAFT BEER,
SALAD & ENTRÉE PER PERSON

WINES

CHARDONNAY, PINOT GRIGIO,
MERLOT, CABERNET, PINOT NOIR

DRAFT BEER

SHOCKTOP, YUENGLING, BUD LIGHT,
SAM ADAM'S SEASONAL

SALADS

TAVERN SALAD

MIXED GREENS, CUCUMBERS, TOMATOES,
CROUTONS, BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE, ROASTED RED PEPPERS, RADISH,
CROUTONS

\$19.95

CHICKEN PICCATA

ANGEL HAIR, LEMON CAPER SAUCE

COCONUT CRUNCHY SHRIMP (5)

SEASONAL VEGETABLES,
CITRUS CHILI DIPPING SAUCE

BABY BACK RIBS ½ RACK

SMOKED & ROASTED, BBQ SAUCE,
FRENCH FRIES, COLESLAW

HERB CRUSTED SALMON

LEMON SHALLOT BUTTER, COLLARD GREENS

SHRIMP FRESCA

PARMESAN CRUSTED, ANGEL HAIR,
TOMATO BASIL SAUCE

FISH & CHIPS

SOUTHERN BARREL (LOCAL) BEER BATTERED
COD, FRENCH FRIES, COLESLAW

CRISPY PARMESAN COD

LIGHTLY BREADED, LEMON SHALLOT BUTTER,
COLLARD GREENS

\$22.95

MACADAMIA ENCRUSTED MAHI

PEANUT GINGER SAUCE, MANGO SALSA,
BUTTERMILK MASHED POTATOES

PASTA DIAMARE

ANGEL HAIR, MUSSELS, SHRIMP,
FLOUNDER, ASPARAGUS,
ROASTED TOMATO SAUCE

CRAB STUFFED FLOUNDER

SPINACH & CRAB FILLED, LEMON SHALLOT
BUTTER, SEASONAL VEGETABLES

10 OZ. GRILLED SHOULDER STEAK

BOURBON PEPPERCORN SAUCE,
BUTTERMILK MASHED POTATOES,
SEASONAL VEGETABLES

BAKED STUFFED SHRIMP (5)

CRAB STUFFED, SEASONAL VEGETABLES

DESSERTS \$4

CHOCOLATE TORTE

KEY LIME PIE

NY CHEESECAKE

CRÈME BRULÉE

* NO DISCOUNTS APPLY TO EARLY DINING MENU

