



# 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

**\$22.95**

### CHICKEN PICCATA

ANGEL HAIR, LEMON CAPER SAUCE

### HERB CRUSTED SALMON\*

LEMON SHALLOT BUTTER, COLLARD GREENS

### COCONUT CRUNCHY SHRIMP (5)

SEASONAL VEGETABLES,  
CITRUS CHILI DIPPING SAUCE

### SHRIMP FRESCA

PARMESAN CRUSTED, ANGEL HAIR,  
TOMATO BASIL SAUCE

### BABY BACK RIBS ½ RACK

SMOKED & ROASTED, BBQ SAUCE,  
FRENCH FRIES, COLESLAW

### FISH & CHIPS

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

### CRISPY PARMESAN COD

LIGHTLY BREADED, LEMON SHALLOT BUTTER,  
COLLARD GREENS

**\$25.95**

### MACADAMIA ENCRUSTED MAHI

PEANUT GINGER SAUCE, MANGO SALSA,  
BUTTERMILK MASHED POTATOES

### CRAB STUFFED FLOUNDER

SPINACH & CRAB FILLED, LEMON SHALLOT  
BUTTER, SEASONAL VEGETABLES

### PASTA DIAMARE

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

### 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

NY CHEESECAKE

KEY LIME PIE

CRÈME BRÛLÉE

\* CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS (NO DISCOUNTS APPLY TO EARLY DINING MENU)

