



## STARTERS

**Wagyu Meatballs** 16.95  
**Add Pasta \$6.00**  
*(3) Wagyu of beef and spicy pork sausage, baked with garlic, basil, marinara topped with mozzarella and parmesan Reggiano, served with garlic bread.*

**Burnt Ends (gf)** 17.95  
*10-hour slow cooked beef brisket, cubed and finished with BBQ sauce served with cornbread and coleslaw*

**Calamari Steak** 18.95  
**Add Pasta \$6.00**  
*Sautéed with basil, garlic, white wine, lemon, green onions, tomato, capers, butter and Fresno chili*

**Louisiana Creole Shrimp** 19.95  
*Blackened Mexican Shrimp, sautéed onions, sliced fresh garlic, andouille sausage, creole spiced garlic butter served with crusty baguette*

**Fish Tacos (2)** 15.95  
*Blackened Alaskan Cod, shaved cabbage, spicy jalapeno avocado sauce, queso fresco, cilantro, corn tortillas, served with a side of Caesar salad*

## SIGNATURE SOUPS

7.95 Cup/9.95 Bowl

**Clam Chowder**  
*Award winning New England style, chock full of ocean sea and cockle clams, baby red potatoes, onion, celery*

**Kobe Beef Chili**  
*Kobe beef, red beans, roasted beef stock, garlic and our special blend of herbs and spices*

## SIDES

French Fries 8.95  
Tater Tots 8.95  
Mashed Potatoes 8.95  
Seasonal Vegetables 8.95  
Sweet Potato Fries 9.95

## SALADS

**Add Salmon \$12.95 Steak \$12.95  
Chicken or Shrimp \$10.95**

**Caesar Salad** 13.95  
*Hearts of Romaine, shaved parmesan, corn bread croutons, creamy garlic mustard dressing*

**Chop Chop Salad (gf)** 17.95  
*Chopped romaine hearts, radicchio, garbanzo beans, aged swiss, pepperoni, genoa salami, kalamata olives, Sicilian oregano, garlic creamy Italian dressing*

**Spicy Thai Noodle Salad** 19.95  
*Asian vegetables, rotisserie chicken, linguini pasta, mango, avocado, cilantro, mint, roasted peanuts, peanut vinaigrette*

**Caprese Salad** 15.95  
*Heirloom tomatoes, fresh burrata mozzarella, basil pesto, reduced balsamic dressing, EVOO served with garlic bread*

**Garden Salad (GF) (V)** 11.95  
*Organic Baby Greens salad, heirloom tomatoes, shaved fennel, watermelon radish, sliced avocado, crisp cucumber with house made balsamic dressing*

## BURGERS, SANDWICHES & TACOS

**Comes with choice of French Fries, Tater Tots,  
Sweet Potato Fries or Coleslaw**

**Tavern Burger** 18.95  
*Angus beef, American cheddar, sliced pickles, sautéed onions, 1000 island, toasted sesame bun*

**Prime Angus Beef Dip Sandwich** 21.95  
*Herb, garlic, pepper crusted angus beef, caramelized onions, swiss cheese, toasted ciabatta bun, horseradish cream and au jus*



## **BRICK-OVEN PIZZAS**

### **Sweet Fennel Sausage & Pepperoni 25.95**

*Di Napoli tomato sauce, scallions, pickled red peppers, fontina and mozzarella cheeses, fresh garlic and cremini mushrooms*

### **Fig and Prosciutto 24.95**

*White sauce, mozzarella, Italian sliced prosciutto, figs, caramelized onions, French black truffle goat cheese, wildflower honey and fresh rosemary*

### **Margherita 19.95**

*Di Napoli tomato sauce, fresh mozzarella, garden basil, EVOO, blistered tomatoes*

### **Prosciutto Di Parma 23.95**

*Di Napoli tomato sauce, mozzarella, prosciutto crudo, shaved parmesan, blistered tomatoes, EVOO, topped with arugula salad*

### **Hawaiian 19.95**

*Di Napoli sauce, smoked ham, thinly sliced pineapple, mozzarella, fontina cheese, Fresno chilis, sautéed shallots, cilantro*

### **Pepperoni 19.95**

*Di Napoli tomato sauce, double pepperoni, fontina and mozzarella cheeses*

### **Cauliflower Quattro Formaggi 17.95**

*Housemade grated cauliflower crust topped with white sauce, parmesan, mozzarella, fontina and Pecorino Romano cheeses topped with sliced avocado, tomato and lemon pepper*

### **Roasted Vegetable 22.95**

*Roasted red peppers, red onion, artichoke hearts, mushrooms, Spanish green olives, zucchini, basil pesto, sautéed spinach, garlic and goat cheese*

**Add Sausage or Pepperoni 3.50**

**Substitute Vegan Cheese 2.50**

## **ENTREES & PASTAS**

**NEW! Tuesday Only  
Special**

### **Fortun's Country Fried**

#### **Chicken & Biscuits with Gravy 26.95**

*Buttermilk brined, Fried Chicken breast and thigh with Country Sausage gravy with buttered biscuit, greenbeans and mashed potatoes*

#### **Canadian King Salmon (gf) 29.95**

*Sautéed fennel, orange segments, cherry tomatoes, sliced garlic, Spanish green olives, green beans, Meyer lemon butter, EVOO*

#### **Sausage Rigatoni 24.95**

*Spicy fennel sausage, garlic, red wine, rosemary, tomato, cream, Pecorino Romano, Italian rigatoni*

#### **Beef Stroganoff 28.95**

*Fork tender braised beef cheeks, sauteed mushrooms, old school red wine demi-glaze, sour cream, tarragon, and Italian fusilli pasta*

#### **Petite Filet (gf) 6oz 38.95**

*Beef tenderloin seared in a cast iron skillet, garlic mashed potatoes, asparagus, roasted mushrooms and sautéed spinach, red wine sauce*

#### **Rotisserie Chicken 27.95**

*Mary's Free Range marinated half chicken, market vegetables, garlic mashed potatoes with pan gravy*

#### **Braised Short Rib (gf) 30.95**

*Slow braised short rib, red wine, beef stock reduction with baby carrots, sautéed spinach, garlic mashed potatoes, horseradish cream*

\* 18% Gratuity included for parties of 6 or more.

\* Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your individual dietary needs.

Please notify our staff of any severe food allergies.

\* Consuming rare or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

## DESSERTS

### House Made Coconut Cream Pie \$13.95

*Light custard with coconut in a flaky pie crust topped with seasonal berries and homemade rum whipped cream set on a caramel drizzle.*

### Carrot Cake \$14.95

*Layers of sweet indulgent carrot cake with walnuts, carrots, coconut and cream cheese frosting.*

### Coffee Toffee Crunch Mousse Cake \$12.95

*Layers of chocolate fudge cake, espresso chocolate mousse and crumbled toffee.*

### Ice Cream & Sorbet \$6.95

*Two scoops of your choice ice cream or sorbet. Ice Cream is served with caramel sauce, sorbet is served with seasonal berries.*

#### Ice Cream Choices

*Vanilla Bean  
Salted Caramel Chip  
Chocolate Chocolate Chip  
Turkish Coffee*

*(vegan, dairy free and no toppings)*

#### Sorbet Choices

*Mango  
Blackberry Lime  
Raspberry*

## AFTER DINNER COCKTAILS

### Brandy Alexander \$12

*Cream, Cognac, Godiva Chocolate Liqueur*

### French Connection \$15

*Cognac, Grand Marnier*

### Champagne Cocktail \$21

*Nicolas Feuillatte Champagne, Bitters, Sugar Cube*

### Side Car \$14

*Cognac, Lemon Juice*

### Espressotini \$14

*Espresso, Vanilla Vodka, Godiva Chocolate Liqueur*

## PORTS & DESSERT WINES

Taylor Fladgate 10 Year \$15

## COGNACS

Remy Martin VSOP \$15

Remy XO \$25

Courvoisier XO \$25