



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