



Menu





Appetizers

CRAB CAKES • 10.95

New England style served with spicy tasso cream sauce.

CALAMARI • 9.95

Breaded, flash fried & served with banana peppers and zesty red pepper couli.

ROASTED RED PEPPER HUMMUS • 8.95

Red pepper hummus served with grilled pita bread.

PORTABELLA STRIPS • 9.95

Lightly breaded and served with a creamy horseradish sauce.

SPINACH FLATBREAD • 9.95

Spinach artichoke dip baked on a made-to-order flatbread.

MAHI MAHI QUESADILLA • 10.95

Mahi Mahi, onion, tomato and jalapeno lime aioli grilled in fresh tortillas and served with house made salsa.

BBQ SHRIMP • 11.95

New Orleans classic served with goat cheese grits and toast points.

BRUSCHETTA • 8.95

A mix of olives, tomatoes, roasted peppers and feta cheese, finished with a fresh basil and balsamic vinegar glaze.

BRADY WINGS • 9.95

Large buffalo wings charbroiled & served with your choice of ranch or bleu cheese sauce.





Salads

Side • 4 | Regular • 8.95 | Large • 10.95

Add Grilled, Fried or Blackened Chicken Breast 2 • 3 • 4

Add Grilled, Sauteed or Blackened Shrimp 3 • 4 • 5

SWEET ITALIAN SALAD

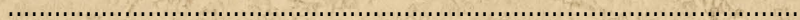
Blend of romaine and iceberg lettuces mixed with provolone & romano cheeses.
Tossed with bacon, scallions & sweet Italian house dressing.

GARDEN SALAD

Mixed greens with tomatoes, cheese & croutons.

CLASSIC CAESAR

Chopped romaine lettuce coated in creamy Caesar dressing. Topped with fresh baked croutons and grated parmesan & asiago cheese.



GOAT CHEESE SPINACH SALAD • 10.95

Fresh spinach tossed with strawberry poppy seed vinaigrette and topped with candied walnuts, mandarin oranges, dried cranberries and goat cheese.

COBB SALAD • 10.95

Spring mix with grape tomatoes, mushrooms, egg, bacon, provel, cheddar and fried chicken.
Served with avocado ranch.



Entreés

All Entrees Served with House Salad, and choice of Rice, Garlic Mash, Baked Potato or Vegetable.

Beef

NEW YORK NAPOLEON • 20.95

Grilled, hand cut NY strip topped with tomatoes, fresh mozzarella & basil.

Served with a port wine balsamic glaze,

FILET • 22.95

8oz. Hand cut beef tenderloin wrapped in pepper crusted bacon. Served with grilled pita bread and a red wine herb compound butter.

ASIAN TENDERLOIN • 19.95

Beef tenderloin skewered with onion, green and red peppers. Served with a toasted French baguette and our signature Asian sauce.

TAVERN MEATLOAF • 14.95

An old tavern recipe of ground veal and lamb served with garlic mashed potatoes.

Topped with veal demi-glaze.

BEEF MARCO • 19.95

Tenderloin medallions topped with our provel mushroom cream sauce & freshly sautéed mushrooms.

• SURF & TURF •

6oz. Hand cut beef tenderloin served with red wine compound butter.

• With sautéed jumbo shrimp • \$22.95

• With seared scallops • \$24.95

THE BURGER • 12.95

10oz Certified Angus beef choice of American, Cheddar, Swiss, Gouda, Provolone, Pepperjack cheese.

Served with fries, lettuce, tomato, pickle and onion.

Seafood

AHI TUNA • 18.95

8 oz. Sushi grade tuna encrusted with black & white sesame seeds, pan-seared rare and topped with our signature Asian sauce.

SALMON • 18.95

Fresh handcut salmon filet topped with Chef's sauce of the day.

SAUTÉED SEA SCALLOPS • 22.95

Fresh jumbo sea scallops pan seared in brown butter and finished with chili soy sauce.

Chicken

TAVERN CHICKEN • 13.95

Seasoned, grilled and topped with a white wine and poached pear reduction sauce.

Substitute our signature Asian sauce or bourbon sauce at no additional cost.

CHICKEN CAPACOLLA • 14.95

Lightly breaded and baked with spinach, capocola, mozzarella, and asiago.

Topped with house honey-mustard.

BOURBON CHICKEN • 13.95

Skewered chicken breast braised in a bourbon marinade.

TAVERN CHOP • 17.95

French cut 12oz. bone-in pork chop Served with toasted French baguette and topped with our brandy walnut glaze.



Pastas

All pastas served with house salad and garlic toast

FRUTTA MARA • 16.95

Scallop, clams, shrimp & crab sautéed in a cream sauce. Served over gemilli noodles.

LINGUINI ALA MARCO • 16.95

Tender shrimp and mushrooms sautéed in olive oil, butter & garlic.
Folded into linguini noodles & topped with romano cheese.

BAKED LASAGNA • 15.95

Lasagna noodles piled high with ricotta, mozzarella and parmesan cheeses.
Italian sausage, seasoned beef, and rich tomato sauce

CAPELLINI BOLAGNESE • 11.95

Zesty tomato and meat sauce folded into angel hair pasta.
Add meatballs • 3

FETTUCCINE ALFREDO • 11.95

Fettuccine noodles tossed with parmesan cream sauce.
Add shrimp • 4 | Add chicken • 3 | Add broccoli • 2

CHICKEN & PROSCIUTTO TORTELLONI • 14.95

Large stuffed noodles in a prosciutto cream sauce with mushrooms and peas.

PASTA CARBONARA • 13.95

Rich pancetta and onion cream sauce folded into angel hair pasta.
Add chicken • 3

Vegetables • 4

Asparagus, Broccoli, Carrots
Cauliflower, Green Beans





Specialty Pizzas

9" • 11" | 12" • 16" | 16" • 24"

TEQUILLA PESTO

Pesto cream sauce, mozzarella & choice of tequila-marinated shrimp or chicken.

DELUXE

Pepperoni, Italian sausage, mushroom, onion, green pepper & mozzarella.

BBQ CHICKEN

Smoked gouda & mozzarella, chicken, red onion & Sweet Baby Ray's BBQ sauce.

ITALIAN VEGGIE

Broccoli, black olives, roma tomatoes, spinach, portabella mushroom, red and yellow peppers, red onion dusted with Parmesan & mozzarella.

SICILIAN

Meatballs, Italian sausage, pepperoni, black olives, mozzarella & ricotta cheese.

ITALIAN STALLION

Meatballs, prociutto, panchetta, capicola, pepperoni & mozzarella.

CAPRESE PIZZA

Garlic & olive oil crust with roma tomatoes, basil and fresh mozzarella.

MEAT LOVERS

Pepperoni, sausage, ham, bacon, hamburger and mozzarella cheese.

LOBSTER BLT

9" • 13" | 12" • 18" | 16" • 26"

Brushed with olive oil and garlic then layered with lobster, peppered bacon, roma tomatoes. Topped with a blend of mozzarella and asiago cheeses then finished with a garlic aioli plus garden greens.

STEAKHOUSE

Parmesan cream sauce, roasted sirloin, red onion, tomato, bleu cheese, rosemary & mozzarella cheese.



BUILD YOUR OWN PIZZA

TOPPINGS

Pepperoni • Italian Sausage • Canadian Bacon • Hamburger • Bacon
Meatballs • Mushrooms • Green Pepper • Onion • Pineapple • Tomato
Portabella Mushrooms • Banana Pepper • Black Olives • Jalapeno

CHEESE

9" • 7" | 12" • 10" | 16" • 17"

ONE TOPPING

9" • 8" | 12" • 11" | 16" • 18"

ADDITIONAL TOPPINGS

9" • 1" | 12" • 1.50 | 16" • 2"





Desserts

APPLE CAVALIER • 6

Apple pie with vanilla ice cream topped with warm rum sauce.

NY STYLE CHEESECAKE • 5

Chocolate, caramel or raspberry sauces available.

FEATURED CHOCOLATE CAKE • 6

Topped with chocolate sauce.

SALTED CARAMEL CRUNCH CAKE • 6

Layers of vanilla and caramel creme topped with homemade candied walnuts.

SPUMONI • 4

Topped with Amaretto and sliced almonds • Add 1

VANILLA ICE CREAM • 3

Chocolate, caramel or raspberry sauces available.

TURTLE GOOEY BUTTERCAKE • 6

Freshly baked with chocolate chips and pecans. Served with vanilla ice cream and topped with chocolate and caramel sauce.

Ask your server for additional choices





Locations

TAVERN ON MAIN

301 East Main Street • 618-233-6246 (MAIN)

www.tavernonmain618.com

Open 11 a.m. everyday for lunch

- Lunch buffet and menu, Monday - Saturday, 11 a.m. - 2 p.m. •
- Sunday Brunch 11 a.m. - 3 p.m. •
 - Nightly dinner specials •
 - Outdoor patio dining & music •

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TAPS & TAPAS

307 East Main Street * 618 233 6246

tavernonmainbelleville.com

