

Appetizers

CRAB CAKES • 11.95

New England style served with a creamy garlic dill sauce.

CALAMARI • 11.95

Breaded, flash fried & served with marinara and ranch.

ROASTED RED PEPPER HUMMUS • 9.95

Red pepper hummus served with grilled pita bread.
GFO

PORTABELLA STRIPS • 10.95

Lightly breaded and served with a creamy horseradish sauce.

SPINACH FLATBREAD • 11.95

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

MAHI MAHI QUESADILLA • 11.95

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

BBQ SHRIMP • 13.95

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

BRUSCHETTA • 9.95

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

BRADY WINGS • 10.95

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

Salads

Side • 5 | Regular • 9.95 | Large • 11.95

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

GARDEN SALAD

Mixed greens with tomatoes, cheese & croutons.
GFO

CLASSIC CAESAR

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

GOAT CHEESE SPINACH SALAD • 11.95

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

COBB SALAD • 12.95

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

Entrees

All entrees served with house salad and choice of rice, garlic mash (GF), baked potato (V/GF) or vegetable.

Beef

12 oz. NEW YORK STRIP • 24.95

Hand-cut, cooked-to-order.

GF

🍷 Dynamite Cabernet Sauvignon

12 oz. NEW YORK STRIP | NAPOLEON STYLE • 27.95

Grilled and topped with fresh mozzarella, tomatoes and basil, served with a port wine balsamic glaze.

GF

🍷 Berlinger Merlot

FILET • 25.95

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

GFO

🍷 Joel Gott Cabernet Sauvignon

ASIAN TENDERLOIN • 22.95

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

🍷 Black Ink Red Blend

TAVERN MEATLOAF • 15.95

An old tavern recipe of ground veal and lamb served with garlic mashed potatoes. Topped with veal demi-glaze.

🍷 Petite Sirah

BEEF MARCO • 24.95

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

🍷 19 Crimes Red Blend

SURF & TURF

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

• With sautéed jumbo shrimp - \$24.95

With seared scallops - \$26.95

🍷 Alamos Malbec

THE BURGER • 13.95

10oz Certified Angus beef with choice of American, Cheddar, Swiss, Gouda, Provolone or Pepperjack cheese. Served with fries, lettuce, tomato, pickle and onion.

GFO

🍷 Joel Gott Zinfandel

Seafood

AHI TUNA • 22.95

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

🍷 Funf Riesling

SALMON • 19.95

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

GFO

🍷 Lucky Star Pinot Noir

SAUTÉED SEA SCALLOPS • 25.95

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

🍷 Kenwood Chardonnay

Gratuity of 20% will be added to all parties of 8 or more

🍷 = Suggested Wine Pairing

GF = Gluten Free • GFO = Gluten Free Option Available (please ask your server) • V = Vegan • VO = Vegan Option Available (please ask your server)

Please inform the staff if you have a severe allergy to soy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

Chicken

TAVERN CHICKEN • 15.95

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

GFO

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

🍷 Seven Falls Chardonnay

CHICKEN CAPICOLA • 16.95

Lightly breaded and baked with spinach, capicola, mozzarella, and asiago. Topped with house honey-mustard.

🍷 Candoni Pinot Grigio

BOURBON CHICKEN • 15.95

Skewered chicken breast braised in a bourbon marinade.

🍷 Bollini Pinot Grigio

Pork

TAVERN CHOP • 19.95

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

GFO

🍷 1000 Stories Zinfandel

Vegetables • 4

Grilled asparagus, Steamed broccoli, Glazed carrots, Roasted cauliflower, Fresh green beans GF

Pastas

All pastas served with house salad and garlic toast

FRUTTA MARA • 18.95

Sautéed clams, shrimp & crab in our house cream sauce topped with a large grilled scallop over gemilli noodles.

🍷 The Seeker Sauvignon Blanc

LINGUINI ALA MARCO • 18.95

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

🍷 La Playa Sauvignon Blanc

BAKED LASAGNA • 16.95

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

🍷 C&C Merlot

CAPELLINI BOLAGNESE • 14.95

Zesty tomato and meat sauce folded into angel hair pasta.

Add meatballs • 3

🍷 19 Crimes Pinot Noir

FETTUCCINE ALFREDO • 14.95

Fettuccine noodles tossed with parmesan cream sauce.

Add shrimp • 4 | Add chicken • 3 | Add broccoli • 2

🍷 Candoni Pinot Grigio

CHICKEN & PROSCIUTTO TORTELLONI • 16.95

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

🍷 Seven Falls Chardonnay

PASTA CARBONARA • 15.95

Rich pancetta and onion cream sauce folded into angel hair pasta.

Add chicken • 3

🍷 Mantua Rosé

Specialty Pizzas

9" • 11" | 12" • 17" | 16" • 25"

GF crust available | 12" • 17"

TEQUILLA PESTO

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

BBQ CHICKEN

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

SICILIAN

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

CAPRESE PIZZA

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

LOBSTER BLT

9" • 13" | 12" • 19" | 16" • 27"

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 and garden greens.

GFO not available

DELUXE

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

ITALIAN VEGGIE

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

ITALIAN STALLION

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

MEAT LOVERS

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

STEAKHOUSE

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

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BUILD YOUR OWN PIZZA

Choose from the toppings below

GF crust available 12" • add \$3

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"

GF | 12" • 13"

ONE TOPPING

9" • 8" | 12" • 11" | 16" • 18"

GF | 12" • 14"

ADDITIONAL TOPPINGS

9" • 1" | 12" • 1.50 | 16" • 2"

GF | 12" • 1.50