

# Appetizers

## CRAB CAKES • 12.95

New England style served with a creamy garlic dill sauce.

## CALAMARI • 12.95

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 • 11.95

Lightly breaded and served with a creamy horseradish sauce.

## SPINACH FLATBREAD • 13.95

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

## MAHI MAHI QUESADILLA • 12.95

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

## BBQ SHRIMP • 14.95

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 • 12.95

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

## TOASTED RAVIOLI • 10.95

One dozen served with house marinara

## BANG BANG SHRIMP • 12.95

Breaded Cajun Shrimp tossed in our house made honey sweet Thai chili sauce

# Salads

Side • 5.95 | Regular • 10.95 | Large • 12.95

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.  
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 • 12.95

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

## COBB SALAD • 13.95

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

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

# 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 • 28.95

Hand-cut, cooked-to-order.

GF

🍷 Dynamite Cabernet Sauvignon

### FILET • 29.95

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

Add sautéed jumbo shrimp (4) • 5.95

GFO

🍷 Joel Gott Cabernet Sauvignon

### ASIAN TENDERLOIN • 28.95

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 • 18.95

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

🍷 Petite Sirah

### BEEF MARCO • 28.95

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

🍷 19 Crimes Red Blend

### THE BURGER • 16.95

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

## Pork

### TAVERN CHOP • 22.95

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

GFO

🍷 1000 Stories Zinfandel

## Seafood

### AHI TUNA • 23.95

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

🍷 Funf Riesling

### SALMON • 23.95

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

GFO

🍷 Lucky Star Pinot Noir

### SAUTÉED SEA SCALLOPS • MKT

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

🍷 Kenwood Chardonnay

## Chicken

### TAVERN CHICKEN • 18.95

Seasoned, grilled and topped with our signature Asian sauce or bourbon sauce.

GFO

🍷 Seven Falls Chardonay

### CHICKEN CAPICOLA • 19.95

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

🍷 Candoni Pinot Grigio

### BOURBON CHICKEN • 18.95

Skewered chicken breast braised in a bourbon marinade.

🍷 Bollini Pinot Grigio

## 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 • 19.95

Sautéed shrimp, crab & scallops in our house cream sauce over gemilli noodles.

🍷 The Seeker Sauvignon Blanc

### LINGUINI ALA MARCO • 19.95

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

🍷 La Playa Sauvignon Blanc

### BAKED LASAGNA • 18.95

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

🍷 C&C Merlot

### CAPELLINI BOLAGNESE • 16.95

Zesty tomato and meat sauce folded into angel hair pasta.

Add meatballs • 3

🍷 19 Crimes Pinot Noir

### FETTUCCINE ALFREDO • 16.95

Fettuccine noodles tossed with parmesan cream sauce.

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

🍷 Candoni Pinot Grigio

### CHICKEN & PROSCIUTTO TORTELLONI • 18.95

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

🍷 Seven Falls Chardonay

### PASTA CARBONARA • 18.95

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

Add chicken • 3

🍷 Mantua Rosé

## Specialty Pizzas

9" • 11.95 | 12" • 18.95 | 16" • 26.95

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.

### 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.

### LOBSTER BLT

9" • 13.95 | 12" • 19.95 | 16" • 29.95

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

## 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" • 8.95 | 12" • 11.95 | 16" • 18.95

GF | 12" • 13

### ONE TOPPING

9" • 9.95 | 12" • 12.95 | 16" • 19.95

GF | 12" • 14

### ADDITIONAL TOPPINGS

9" • 1 | 12" • 1.50 | 16" • 2.50

GF | 12" • 1.50