

DINNER

CHEF LADANNA LAWAS

BREADS, PASTAS, PASTRIES, DESSERTS, AND GELATOS ARE ALL MADE IN HOUSE DAILY

STARTERS

TRUFFLE PARMESAN FRIES 14
Caesar Aioli

TAVERN SOFT PRETZEL 14.5
King Size Bavarian-Style Pretzel
Served with Yuengling Lager
Beer Cheese, Mustards

BAKED MACARONI & CHEESE 15
Aged Vermont Cheddar,
Buttered Bread Crumbs

ROASTED BRUSSEL SPROUTS 15.5
Craisins, Walnuts, Bacon,
Balsamic Fig Glaze

ASIAN CHICKEN WINGS 16
Soy Honey Glaze,
Ginger Ranch Dressing

BUTCHER SHOP MEATBALLS 17
San Marzano Sauce,
Whipped Ricotta

COCONUT CRUSTED SHRIMP 17
Mango, Scotch Bonnet Coulis

PORK BELLY BAO BUN 17
Strawberry Gochujang,
Shiso, Corn, Daikon, Peanut

LAMB KEBAB AND HUMMUS BOARD 17.5
Olives, Pita, Pickled Vegetables

FRESH FRIED CALAMARI (RI) 17.5
Spicy San Marzano Sauce
or Asian Calamari, Peanuts, Apricots,
Sweet-And-Sour Sauce 18

IMPORTED CHEESE BOARD 23
Dried & Fresh Fruits,
Marcona Almonds,
Seeded Honey,
House-Made Jam, Crostini

**MARYLAND JUMBO LUMP
CRABCAKE 24**
Creole Mustard Sauce

**IMPORTED CHEESE AND
SALUMI BOARD 45.5**
Selection of Four Cured Meats,
Crostini & Four Imported Cheeses
with Accompaniments

SALADS

CAESAR 13

TAVERN WEDGE 16
Bacon, Red Onion, Tomatoes, Bleu Cheese Dressing

BIG CITY 15.5
Apple, Pear, Walnuts, Gorgonzola, Cider Vinaigrette

BURRATA CAPRESE 18.5
Heirloom Tomatoes, EVOO, Sea Salt,
12 Year Aged Balsamic

CHOPPED GREEK
Feta, Pepperoncini, Tomato, Olive,
Lemon Thyme Vinaigrette
Blackened Chicken 23 | *Grilled Skirt Steak 29.5

COBB
Egg, Tomato, Gorgonzola, Bacon, Avocado
Grilled Chicken 24 | Grilled Shrimp 26
*Grilled Skirt Steak 29

TAVERN FAVORITES

FISH "N" CHIPS 22
Beer Battered Cod, Wedge Fries, Pickled Vegetables,
Kimchi Coleslaw, Dill Tartar, Malt Aioli

BIG CITY MEATLOAF 25
Buttermilk Herb Mashed Potatoes,
Green Beans, Fried Onion Rings

CHICKEN MILANESE 27
Greens, Burrata, Tomatoes, Fig Vinaigrette

1/2 ROASTED JERK CHICKEN 26.5
Free Range, Bone-In, Red Beans & Rice,
Plantains, Cilantro Lime Sauce

SHRIMP PAD THAI 29
Egg, Peanuts, Bean Sprouts, Scallions, Cilantro

RIGATONI BOLOGNESE 27.5
Veal, Beef, Barolo

CARIBBEAN RUNDOWN 31
Fresh Mahi, Shrimp, Jasmine Rice, Onion,
Tomato, Jalapeño, Curry Coconut Sauce

***PAN ROASTED 12 OZ. PORK CHOP 33**
Ginger Glaze, Charred Pineapple,
Roasted Plantains, Seasonal Vegetable

***PAN ROASTED SALMON FILET 36**
Tomato, Garlic, Extra Virgin Olive Oil,
Grilled Asparagus, Jasmine Rice

MAINE LOBSTER MACARONI & CHEESE 39
Aged Vermont Cheddar

8 OZ ANGUS CENTER CUT FILET 57
Crispy Brussels Sprouts, Aioli, Parmesan,
Hand Cut Fries, Garlic Butter

***GRILLED SKIRT STEAK MP**
Kale Caesar Salad, Chimichurri,
Hand-Cut Steak Fries

***FRESH MARKET FISH MP**
Wood Grilled,
Roasted Fingerling Potatoes,
Seasonal Vegetable

BURGERS & SANDWICHES

GRILLED CHICKEN "BLT" 20.5
Avocado, Garlic Aioli on Multigrain Toasted

BUTTERMILK FRIED CHICKEN SANDWICH 19.5
Griddled Bun, Sriracha Mayo, Dill Pickles,
Lettuce, French Fries

***10 OZ HOUSE BURGER 20.5**
Hand Packed, Grain Fed Beef, Tomato, Onion,
Lettuce, Dill Pickle, French Fries

***DAILY BURGER SPECIAL 22.5**

FRESH BLACKENED MAHI SANDWICH 25
Dill Tartar Sauce, Arugula,
Tomato, Bakery Bun, French Fries

PIZZA

MARGHERITA 19.5
San Marzano Sauce, Fresh Basil, Mozzarella

SALSICCIA 20.5
San Marzano Sauce, Sausage, Mozzarella

PEPPERONI 22
San Marzano Sauce, Pepperoni, Mozzarella

JERK CHICKEN PIZZA 22.5
Mozzarella, Plantains, Pineapple-Basil Drizzle

PIZZA ADD-ONS
Bacon 5 | Meatballs 5.5
Mushrooms 5 | Prosciutto Di Parma 6.5

ONE NIGHT ONLY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
LOBSTER ROLL 26 Split-Top Buttered Bun, Red Cabbage, Carrot Slaw, Old Bay Potato Chips	FRIED CHICKEN 24 Mac N Cheese, Baked Butter Beans, Bacony Collards	CHICKEN PARM 25 Spaghetti Pomodoro, Cacio - Pepe Toast	BOURBON & BBQ RIBS 35 Summer Bean Salad, Corn Bread, Chorizo Butter	DRY AGED RIBEYE 46 Buttermilk Herb Mashed Potatoes, Grilled Asparagus, Bearnaise Butter

WHITE WINES

Martini & Rossi, Veneto, Italy (split)	13
Prosecco, Prosecco Zero, Treviso, Italy	14
Sparkling, Chandon, Brut, CA, (Split)	20
Sparkling, Chandon, Rosé, CA, (Split)	20
Champagne, Moët & Chandon, Brut, N.V. Epemay, (Split)	27
Moscato d'Asti, Vietti, "Cascinetta", Piedmont, Italy	16
Rosé, Pink Flamingo, France	11
Rosé, Whispering Angel, Cotes de Provence, France	15
Sauvignon Blanc, Matua, Marlborough, New Zealand	11
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	15
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	14
Sauvignon Blanc, La Crema, Sonoma County, CA	16
Sancerre, Jean Jacques, France	20
Chardonnay, Cambria, Santa Maria Valley, CA	13
Chardonnay, Intercept, Monterey, CA	15
Chardonnay, Daou, Paso Robles, CA	14
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA	16
Chardonnay, Stags Leap Karia, Napa Valley, CA	22
Pinot Grigio, Ruffino, Lumina, Delle Venezie, Italy	10
Pinot Gris, Portlandia, Willamette Valley, Or	11
Pinot Grigio, Santa Margherita, Alto Adige, Italy	18
Vinho Verde, Azevedo, Portugal	10
Riesling, Chateau St. Michelle, Washington	10

WINE FLIGHT

(4) 3 oz Tastes of Each Wine on Tap 23

RED WINES

Pinot Noir, Mcmanis, Lodi, CA	10
Pinot Noir, Lange Willamette Valley, OR	16
Pinot Noir, The Calling, Monterey, CA	19
Pinot Noir, Belle Glos, Balade, Santa Rita Hills, CA	20
Merlot, Chateau Souverain, CA	10
Malbec, Susana Bilbo, Mendoza, Argentina	17
Malbec, Terrazas, Reserva, Mendoza, Argentina	13
Cabernet/Shiraz, Penfolds Max, Australia	14
Zinfandel, Rabbie, Paso Robles, CA	15
Chianti, Ruffino, Tuscany, Italy	11
Baby Amarone, Masi, Campofiorin, Veneto, Italy	14
Super Tuscan, Argiano, NC, Tuscany, Italy	17
Bordeaux, Grand Cru, Chateau Lassegue, Les Cadrans, Saint Emilion, France	23
Cotes du Rhone, E. Guigal, France	14
Red Blend, Meandro, Douro, Portugal	16
Red Blend, Prisoner Wine Co., The Prisoner, Oakville, CA	26
Cabernet Franc, Laroque, Languedoc-Roussillon, France	12
Cabernet Sauvignon, Wente, Livermore Valley, CA	12
Cabernet Sauvignon, Josh, CA	13
Cabernet Sauvignon, Skyside by Newton, Sonoma, CA	15
Cabernet Sauvignon, Oberon, Napa Valley, CA	19
Cabernet Sauvignon, Gundlach Bundschu, Sonoma, CA	25

WINES ON TAP

	6 OZ	9 OZ
Chardonnay, Trefethen, Napa Valley, CA	14	20
Sauvignon Blanc, Rickshaw, North Coast, CA	14	20
Pinot Noir, Elovan, Oregon	14	20
Cabernet Sauvignon, Tribute, CA	14	20

WEEKLY SPECIALS

Las Olas
MARTINI MONDAY
HALF OFF MARTINIS
ALL DAY

WINE-O WEDNESDAYS
HALF PRICE BOTTLES OF
WINE UNDER \$99
WITH THE PURCHASE OF AN ENTRÉE

UNLIMITED MIMOSAS
OR ENDLESS BLOODY MARYS
OR INFINITE APEROL SPRITZES
OR BOTTOMLESS BELLINIS
WEEKEND BRUNCH
\$19 - SATURDAY & SUNDAY
11AM-4PM
WITH THE PURCHASE OF AN ENTRÉE

Our chicken is free range. They scratch and roam and don't get fed antibiotics. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.