

# DINNER

CHEF LADANNA LAWAS

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

## STARTERS

|                                                                                                                       |                                                                                                                                                    |
|-----------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>TRUFFLE PARMESAN FRIES 14.5</b><br>Caesar Aioli                                                                    | <b>LAMB KEBAB AND HUMMUS BOARD 18</b><br>Olives, Pita, Pickled Vegetables                                                                          |
| <b>TAVERN SOFT PRETZEL 15</b><br>King Size Bavarian-Style Pretzel Served with<br>Yuengling Lager Beer Cheese, Mustard | <b>FRESH FRIED CALAMARI (RI)</b><br>Spicy San Marzano Sauce <b>18</b> or<br>Asian Calamari, Peanuts, Apricots,<br>Sweet-And-Sour Sauce <b>18.5</b> |
| <b>BAKED MACARONI &amp; CHEESE 15.5</b><br>Aged Vermont Cheddar, Buttered Bread Crumbs                                | <b>SMOKED FISH DIP 16</b><br>Grilled Pita, Pickled Jalapeños and Onion                                                                             |
| <b>ROASTED BRUSSEL SPROUTS 16</b><br>Craisins, Walnuts, Bacon, Balsamic Fig Glaze                                     | <b>IMPORTED CHEESE BOARD 24</b><br>Dried & Fresh Fruits, Marcona Almonds,<br>Seeded Honey, House-Made Jam, Crostini                                |
| <b>ASIAN CHICKEN WINGS 16.5</b><br>🐔 Soy Honey Glaze, Ginger Ranch Dressing                                           | <b>MARYLAND JUMBO LUMP CRABCAKE 25</b><br>Creole Mustard Sauce                                                                                     |
| <b>BUTCHER SHOP MEATBALLS 17.5</b><br>San Marzano Sauce, Whipped Ricotta                                              | <b>IMPORTED CHEESE AND SALUMI BOARD 46.5</b><br>Selection of Four Cured Meats, Crostini &<br>Four Imported Cheeses with Accompaniments             |
| <b>COCONUT CRUSTED SHRIMP 17.5</b><br>Mango, Scotch Bonnet Coulis                                                     |                                                                                                                                                    |

## TAVERN FAVORITES

|                                                                                                                       |                                                                                                                                       |
|-----------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| <b>FISH “N” CHIPS 23</b><br>Beer Battered Cod, Wedge Fries,<br>Cilantro Lime Cole Slaw, Dill Tartar, Malt Aioli       | <b>DUROC BAYOU PORK CHOP 34</b><br>Pan Roasted, Andouille Pepper Creole Sauce,<br>Jalapeño, Red Beans and Rice                        |
| <b>BIG CITY MEATLOAF 26</b><br>Buttermilk Herb Mashed Potatoes, Green Beans,<br>Fried Onion Rings, House Made Ketchup | <b>*PAN ROASTED SALMON FILET 37</b><br>Tomato, Garlic, Extra Virgin Olive Oil,<br>Grilled Asparagus, Jasmine Rice                     |
| 🐔 <b>CHICKEN MILANESE 28</b><br>Greens, Burrata, Tomatoes, Fig Vinaigrette                                            | <b>MAINE LOBSTER MACARONI &amp; CHEESE 40</b><br>Aged Vermont Cheddar                                                                 |
| <b>1/2 ROASTED JERK CHICKEN 27.5</b><br>Free Range, Bone-In, Red Beans & Rice,<br>Plantains, Cilantro Lime Sauce      | <b>WAGYU TOP SIRLOIN BUTCHER’S CUT STEAK 43</b><br>Grilled, Buttermilk Herb Mashed Potatoes,<br>Seasonal Vegetables, Béarnaise Butter |
| <b>SHRIMP PAD THAI 30</b><br>Egg, Peanuts, Bean Sprouts, Scallions, Cilantro                                          | <b>*GRILLED SKIRT STEAK MP</b><br>Kale Caesar Salad, Chimichurri,<br>Hand-Cut Steak Fries                                             |
| <b>RIGATONI BOLOGNESE 28.5</b><br>Veal, Beef, Red Wine, Herbs                                                         | <b>*FRESH MARKET FISH MP</b><br>Wood Grilled,<br>Roasted Fingerling Potatoes,<br>Seasonal Vegetable                                   |
| <b>CARIBBEAN RUNDOWN 32</b><br>Fresh Mahi, Shrimp, Jasmine Rice, Onion,<br>Tomato, Jalapeño, Curry Coconut Sauce      |                                                                                                                                       |

## ONE NIGHT ONLY

| MONDAY                                                                                                                                                       | TUESDAY                                                                            | WEDNESDAY                                                              | THURSDAY                                                                                | FRIDAY                                                                   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| <b>HOUSE SMOKED BBQ BRISKET</b><br><b>Platter 25</b><br>Fresh Green Beans,<br>Buttermilk Mashed Potatoes<br><b>Sandwich 19.5</b><br>Fries, Cole Slaw, Pickle | <b>FRIED CHICKEN 25</b><br>Mac N Cheese,<br>Baked Butter Beans,<br>Bacony Collards | <b>CHICKEN PARM 26</b><br>Spaghetti Pomodoro,<br>Cacio - Pepe<br>Toast | <b>BOURBON &amp; BBQ RIBS 36</b><br>Summer Bean Salad,<br>Corn Bread,<br>Chorizo Butter | <b>PRIME RIB 44</b><br>Creamed Spinach,<br>Popovers with<br>Honey Butter |

## WHITE WINES

|                                                               |    |
|---------------------------------------------------------------|----|
| Martini & Rossi, Veneto, Italy (splits) .....                 | 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. Epernay, (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, Chateau De Sancerre, France .....                   | 21 |
| 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, Fio A Fio, Portugal .....                        | 12 |
| 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, Sposato, Mendoza, Argentina .....                                          | 9  |
| Malbec, Terrazas, Reserva, Mendoza, Argentina .....                                | 13 |
| Cabernet/Shiraz, Penfolds Max, Australia .....                                     | 14 |
| Zinfandel, Rabble, 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,<br>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   |

## SALADS

|                                                                                          |
|------------------------------------------------------------------------------------------|
| <b>CAESAR 13.5</b>                                                                       |
| <b>TAVERN WEDGE 16.5</b><br>Bacon, Red Onion, Tomatoes, Bleu Cheese Dressing             |
| <b>BIG CITY 16</b><br>Apple, Pear, Walnuts, Gorgonzola, Cider Vinaigrette                |
| <b>BURRATA CAPRESE 19</b><br>Heirloom Tomatoes, EVOO, Sea Salt,<br>12 Year Aged Balsamic |
| <b>CHOPPED GREEK</b><br>Feta, Pepperoncinni, Tomato, Olive,<br>Lemon Thyme Vinaigrette   |
| 🐔 Blackened Chicken <b>24</b>   *Grilled Skirt Steak <b>30.5</b>                         |
| <b>COBB</b><br>Egg, Tomato, Gorgonzola, Bacon, Avocado                                   |
| 🐔 Grilled Chicken <b>25</b>   Grilled Shrimp <b>27</b><br>*Grilled Skirt Steak <b>30</b> |

## BURGERS & SANDWICHES

|                                                                                                                        |
|------------------------------------------------------------------------------------------------------------------------|
| <b>GRILLED CHICKEN “BLT” 21.5</b><br>Avocado, Garlic Aioli on Multigrain Toasted                                       |
| 🐔 <b>BUTTERMILK FRIED CHICKEN SANDWICH 20.5</b><br>Griddled Bun, Sriracha Mayo, Dill Pickles,<br>Lettuce, French Fries |
| <b>*10 OZ HOUSE BURGER 21.5</b><br>Hand Packed, Grain Fed Beef, Tomato, Onion,<br>Lettuce, Dill Pickle, French Fries   |
| <b>*DAILY BURGER SPECIAL 23.5</b>                                                                                      |
| <b>FRESH BLACKENED MAHI SANDWICH 26</b><br>Dill Tartar Sauce, Arugula,<br>Tomato, Bakery Bun, French Fries             |

## PIZZA

|                                                                                                                      |
|----------------------------------------------------------------------------------------------------------------------|
| <b>MARGHERITA 20.5</b><br>San Marzano Sauce, Fresh Basil, Mozzarella                                                 |
| <b>SALSICCIA 21.5</b><br>San Marzano Sauce, Sausage, Mozzarella                                                      |
| <b>PEPPERONI 23</b><br>San Marzano Sauce, Pepperoni, Mozzarella                                                      |
| <b>JERK CHICKEN PIZZA 23.5</b><br>Mozzarella, Plantains, Pineapple-Basil Drizzle                                     |
| <b>PIZZA ADD-ONS</b><br>Bacon <b>5</b>   Meatballs <b>5.5</b><br>Mushrooms <b>5</b>   Prosciutto Di Parma <b>6.5</b> |

## 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



**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.