

## **2016 Fall Seasonal Menu**

**Cheese Basket-** Fried pepperjack cheese skewers, seasoned and fried mozzarella served with marinara and chipotle aioli. \$7.99

**Pasta Carbonara-** Linguine tossed with crisp bacon, grilled chicken, roasted garlic, and shallots in a Chardonnay Parmesan cream sauce. \$14.99

**Lemon Salmon Risotto-** Grilled Salmon skewer with fresh lemon slices over creamy Parmesan risotto topped with asparagus. \$16.99

**Fried Fish Sandwich-** Beer battered fish, cheddar cheese on a toasted brioche bun garnished with lettuce, tomato, onion, pickle, and a side of house tartar sauce. Served with choice of one side level. 11.99

**Champagne Chicken and Shrimp-** Two pan seared chicken breast, five succulent shrimp, exotic wild mushrooms in our chef's champagne sauce. Served with Boursin Yukon mashed potatoes and grilled asparagus. 17.99

**Meat Lovers Flatbread-** Pepperoni, Italian sausage, crisp bacon, banana peppers, mozzarella and provolone cheeses with traditional marinara sauce. 12.99

**Southern Pork Ribeye-** Memphis BBQ glazed 8 oz. grilled pork ribeye topped with onion straws. Served with bacon and blue cheese Brussels sprouts and Boursin Yukon mashed potatoes. 15.99

**Chicken Parmesan-** Classic hand breaded panko parmesan pan-fried chicken breast over linguine alfredo topped with marinara, mozzarella and provolone cheeses. \$13.99

**Tavern Chicken & Waffles-** hand breaded organic chicken tenders, smoked gouda, Belgium Waffle, garlic butter and finished with Ohio Maple Syrup. \$13.99

**Black and Blue Salad-** Mixed greens topped with blackened Ahi tuna, tomatoes, bacon, red onions, blue cheese crumbles, and croutons. Served with a side of blue cheese dressing. 12.99

**Bourbon Steak & Shrimp-** skirt steak and grilled shrimp finished with a sweet bourbon glaze served with bacon and blue cheese Brussels sprouts and roasted potatoes \$19.99

**Baked Apple Delight-** Chef's sweet sensation of Lavash, Fireball baked apples, brown sugar cinnamon streusel finished with caramel sauce, vanilla anglaise, and powdered sugar served ala mode \$5.99