

# TAVERN ON THE GREEN

## APPETIZERS

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### Fried calamari — \$13

Crispy fried with marinara and shaved Parmesan

### ☉ Loaded Nachos — \$15

Tri-color tortilla chips, jalapenos, shredded Cheddar, Pico de Gallo & sour cream, guacamole

+ Chicken Nachos 17 Steak Nachos 20

### Oscar deviled egg — \$14

6 bearnaise deviled eggs topped with lump crab

### Spinach artichoke dip — \$11

Creamy spinach and artichoke with tortilla chips

### 8 Jumbo Chicken Wings — \$16

Sauces- Buffalo, Teriyaki, Parmesan garlic, BBQ Dry rubs- brown sugar bourbon, mesquite, Caribbean jerk, Cajun

### Loaded brisket fries — \$14

Slow cooked beef brisket, Cheddar cheese, BBQ

### Creek Chili — \$10

sour cream, cheddar cheese, jalapeno

### French Onion soup — \$9

Caramelized onion, beef broth, herbed croutons, provolone cheese

## GREENS

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### ADD TO ANY SALAD (CHICKEN \$8, SHRIMP \$8, BLACKENED SALMON \$9)

### ☉ House Salad small/large — \$7/\$10

Greens, tomato, cucumber, onion, carrots

### Kale salad — \$11

Sliced apple, bacon, red onion, warm bacon vinaigrette

### Caesar Salad small/large — \$8/\$11

Crisp romaine hearts, drizzled with Caesar, Parmesan cheese, croutons

### Chopped salad — \$15

Iceberg, blue cheese, croutons, grilled vegetables, grilled tri-tip steak

## HAND HELDS

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### SERVED WITH FRENCH FRIES (SUBSTITUTE ONION RINGS \$2, SWEET POTATO FRIES \$2 OR SIDE HOUSE SALAD \$2)

### Club of the Creek — \$15

Oven roasted turkey, Black Forest ham, applewood bacon, avocado, lettuce, tomato and mayo

### French Dip — \$15

Thin sliced beef with melted Provolone cheese and au jus dipping sauce

### Creek Burger — \$16

Cheddar crusted burger, candied jalapeno, onion rings, BBQ sauce

### Hand Breaded Chicken Tenders — \$15

4 jumbo juicy tenders with choice of sauce Buffalo, BBQ, Teriyaki, Parmesan Garlic

### Crabcake Sandwich — \$18

Lump crab meat with house remoulade, red wine pickled cucumbers and Vidalia onion

### Reuben — \$14

Marble rye, corned beef, sauerkraut, Swiss and thousand island

## ENTRÉES AVAILABLE AFTER 4

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### Cornmeal Fried Flounder — \$18

Hushpuppies, coleslaw, braised kale, tartar sauce

### New York Strip — \$30

12 oz with peppercorn Marsala cream sauce, smashed potatoes, roasted broccoli

### Chicken Pot Pie — \$18

Carrots, peas, onions, savory gravy

### Quinoa Bowl — \$20

roasted butternut squash, kale, onions, tofu, warm pumpkin vinaigrette

### Shrimp Pasta — \$21

8 sautéed shrimp tossed with red pepper cream sauce, farfalle

\* Please note that consuming raw or under-cooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

We offer select allergy-friendly items and modifications and care is taken to avoid cross-contamination, however, we are not able to guarantee allergen free products