



Wood Fired Pizzas

Traditional

Mozzarella Cheese/ Marinara 11

Margherita

Tomato/ Basil / Garlic/ Fresh Mozzarella 12

Fig

Prosciutto/ Caramelized Onion/ Goat Cheese/
Balsamic Reduction 14

Broccoli

Ricotta/ Parmesan/ Olives 12

Sausage & Broccoli

Caramelized Onion / Ricotta Cheese 13

Mashed Potato

Cheddar Cheese/ Crispy Bacon/ Pan Gravy/ Fizzled
Onions 14

Chicken Parm

Panko Crusted Chicken / Ricotta Cheese 14

Buff Chicken

Crispy Chicken/ Buffalo Sauce/ Crumbled Bleu Cheese
& Dressing 14

Meat Lovers

Bacon/ Sausage/ Pepperoni/ Prosciutto/ Meatball 15

Steak Sinatra

Grilled Steak/ Mushrooms/ Onions/ Red Peppers
Sweet Vermouth Demi-Glace Marinara 14

Veggie

Roasted Seasonal Vegetables/ Mozzarella 13

Jack mac

PULLED ROASTED CHICKEN TOSSED IN JACK DANIEL'S SAUCE
Cheddar Mac N Cheese/ Applewood Smoked Bacon 14

Strawberry Fields

Honey Ricotta/ Grilled Chicken/ Basil / Strawberries
Bacon 14

Two Face

1/2 Hot Oil – 1/2 Clams Casino 14

Spin Dip

Artichoke Hearts/ Roasted Red Pepper / Spinach Cream
Sauce 13

Soups & Salads

^French Onion

Broiled Gruyere 8

^Tomato Bisque

^Caesar

Crisp Romaine/ Parmesan/ Croutons 8

^Ensalade

Tomatoes/ Goat Cheese/ Candied Walnuts/ Balsamic 9

^Cobb

Hardboiled Egg/ Crumbled Bleu Cheese/ Bacon
Tomato/ Avocado/ Iceberg/ Ranch Dressing 9

^Wedge

Iceberg/ Bacon Crisps/ Tomatoes/ Walnuts/ Bleu
Cheese Dressing 8

^Veggie Chop Salad

Gorgonzola/ Balsamic Vinaigrette/ Tortilla bowl 8

^Spinach Berry

Mashed Blue/ Strawberry/ Raspberry Medley/ Red Onion
Crumbled Bleu Cheese/ Strawberry Vinaigrette 8

^*Mixed Grill

Part Caesar / House Ensalade / Grilled Shrimp
Lobster & Steak 22

Salad protein options:

Chicken 5 Shrimp 9 Salmon 10 steak 12

Small Plates

Calamari

Hand-Dusted & Golden Fried With Hot & Sweet
Peppers / Marinara dip OR Tossed in Bang Bang Honey
Sriracha Citrus Sauce 12

Deep-Fried Tomato Stack

Goat Cheese/ Balsamic Glaze 10

Grilled Stuffed Portabella

Spinach/ Red Pepper / Artichoke / Gorgonzola Cream
Sauce/ Ritz Cracker Topping 10

^Mussels Pomodoro

Italian Herbs/ White Wine/ Basil Tomato Broth
Crostoni Bread 12

Lobster Sticks

Butter Drunk Lobster / Toasted Roll 16

Crabby Patties

Crispy Fried/ Tangy Remoulade Sauce 16

Jumbo Stuffed Meatball

panko Crusted/ Fresh Mozzarella Stuffed/ Smothered
In Vodka Sauce 12

^Clams Casino

Little Neck Clams/ Bell Peppers/ Crispy Bacon
Casino Butter 12

Tavern wings

Parmesan Cheese & Truffle Oil OR Honey/ Maple
Bourbon & Bacon 12

^Scallops

Wrapped In Applewood Smoked Bacon 14

^Sausage & Spinach

White Beans/ Garlic/ Olive Oil Over Crostoni 10

Pretzel Chicken Fries

Hand Carved Chicken Crusted With Pretzel Bits
Honey & Dijon Mustard Dip 10

Coconut Shrimp

Pan Fried/ Pomegranate Dipping Sauce 14

Champagne Scallops

Champagne Bacon Butter / Red Pepper Puree 14

Slippy Joe Arancinis

Toasted Risotto Balls Stuffed With Classic Slippy Joe
Sauce 10

Table Plates

Seafood Sampler

with Calamari, Scallops Wrapped In Bacon,
Baked Clams & Crab Cakes 37

Dips on dips

Tavern Chili/ Hot Crab Dip/ Spinach Dip
Served With Pretzels/ Tortilla Chips & Bread 19

Pasta

Penne For (4) Marinara –Or– Vodka 20

Salad

For (4) Garden –Or– Caesar 20

Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. ^ Notes our Gluten Free Selections & Items Available to be prepared Gluten Free*

Spaghetti & Such

Pumpkin Ravioli

Truffle Mushroom Cream Sauce 22

Chicken & eggplant lasagna

Layered Panko Crusted Chicken & Eggplant Ricotta Cheese/ Spinach/ Roasted Red Peppers/ Vodka Sauce 25

^Tortellini Honey Teriyaki Shrimp/ Steak & Chicken Over Tortellini Alfredo 30

^Pasta your way 18

-Choice Of Pasta And Sauce-
Cavatelli/Gnocchi/Linguine/Pappardelle
Marinara/ Scampi/ Vodka/ Alfredo/Fra Diavolo/ Primavera

Add-Chicken 6-Shrimp 8-Scallops 8-Clams-8

Try Out My Sea Legs

^Zuppa de Pesce

Mussels/ Clams/ COD/ Shrimp
Available -Marinara/ White -Or- Fra Diavolo
Over Linguine 33

Shrimp & Scallop or Sole Florentine

Egg Battered & Pan Seared /White Wine
Butter Sauce / Spinach Risotto 29

^Cajun Sea Scallops

Pappardelle/ Pesto Cream Sauce 30

^Sea Bass

Parmesan Vegetable Risotto/ Roasted Red
Pepper Puree 31

^*Salmon

Baked/ Topped With Quadberry Red Wine
Sauce/ Orange Wild Rice 25

From the Farm

^*Filet Mignon

Simply Grilled /Red Wine Bordelaise Sauce
Grilled Asparagus & Smashed Potatoes 34

^^French Onion NY Strip

Sliced Over Garlic Toast/ Topped With Classic
French Onion Au Jus & Melted Gruyere
Roasted Potatoes 32

^*Honey Glazed Pork Chop

Red Wine, Mushroom & Pea Risotto Stuffed
Portobello Mushroom/ Grilled Asparagus 28

Stuffed Chicken

Prosciutto/ Spinach/ Sun Dried Tomato/ Fresh
Mozzarella Finished With a Parmesan Cream
Sauce /Basil Pesto Garlic Aioli Orecchiette
Pasta 25

^*Rack of Lamb

Marinated in Rosemary & Garlic/ Roasted Roma
Tomato, Shallots & Potatoes 34

Napoleon

Pan Seared Chicken Breast/Layered with
Squash & Zucchini / Roasted Red Peppers &
Fresh Mozzarella / Tomato Basil Risotto
Sambuca White Wine Sauce 27

^*Tavern Burger

8oz Choice Ground Beef Patty/ Horseradish
Cream Sauce/ Fried Onions Cheddar Cheese
Lettuce & Tomato/ Potato Wedges 14

Pistachio Chicken

Crusted in Ground Pistachio /Honey Mustard
Cream Sauce/ With Cranberry Risotto
Balsamic Zucchini 27

^BabyCakes

Trio of Truffle Risotto Cakes Topped with
Petite Filet Mignon & Crab cakes/ Duo of
Roasted Shallot & Rosemary Gravy & Lump Crab
Butter / Flash Fried Spinach 36

HOME OF THE
JUMBO
STUFFED MEAT
BALLS
tavern1757.com

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Weekly Happenings

Dinner For 2 Tuesday

Appetizer / Salad
Entrée
Bottle of Wine \$57

Bottomless Pasta Bowl Wednesday

House Salad \$20

Mixed Grill Thursday

Prime Rib
13 Select Cuts/ Sauces &
Rubs
A La Carte Sides

Sunday Brunch Buffet

Made To Order Omellets
Waffles/ Standard Brunch
Fare \$20
784 Flavors of Mimosas

Family Dinners To-Go

Tues-Wed-Thurs
Chicken/ Pasta/ Salad &
Bread \$35