

# TAVERN ON THE GREEN

## APPETIZERS

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### Coconut Shrimp — \$13

4 breaded shrimp with pineapple salsa

### Soup of the Day — \$10

Please ask your server for the daily soup

### Fried Oysters — \$13

Spicy old bay mustard & house-made cocktail sauce

### Black & Bleu Kebobs — \$14

Marinated beef skewered with Brussels sprouts and red onion topped with blue cheese

### Chicken Wings 6 or 12 — \$15 / \$22

Sauces- Buffalo, teriyaki, Parmesan garlic, bbq, Dry rubs- brown sugar bourbon, mesquite, Caribbean jerk

### Loaded Nachos — \$15

Tri Color Tortilla Chips, Jalapenos, Shredded Cheddar Cheese, Pico de Gallo & Sour Cream  
+ Grilled Vegetable Nachos 15      Grilled Chicken Nachos 17

### Daily Sliders — MP

3 Sliders du Jour

## GREENS

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

### House Salad — \$9

Arcadian greens, tomato, cucumber, onion, carrots

### Caesar Salad — \$11

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

### Caprese Salad — \$11

Arugula, fresh mozzarella, tomato, pesto, balsamic and toast points

## HAND HELDS

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### CHOICE OF FRENCH FRIES, ONION RINGS, SWEET POTATO FRIES OR SIDE HOUSE SALAD

### The Creek Burger — \$16

Hand pattied burger sautéed mushrooms, Swiss cheese, roasted garlic mayo on a pretzel bun.  
+ add bacon \$2

### Ham Grilled Cheese — \$15

Black Forest ham, pepper jelly, Cheddar cheese choice of bread

### Po Boy — \$15

Fried oysters and shrimp with lettuce, tomato, onion, house remoulade served on an Amoroso roll

### Chicken Parmesan Sub — \$16

Hand Breaded Chicken topped with mozzarella and marinara sauce served on an Amoroso roll

### Club of the Creek — \$15

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

### Hand Breaded Chicken Tenders — \$14

4 jumbo juicy tenders with choice of sauce Buffalo, bbq, teriyaki, Parmesan garlic

## ENTRÉES AVAILABLE AFTER 4

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### Center Cut Sirloin — \$25

8oz. sirloin with a mushroom demi glaze, baked potato and daily vegetable

### Dill Crusted Salmon — \$23

Parmesan garlic risotto, lemon garlic butter and daily vegetable

### Mahi-Mahi — \$22

Pineapple salsa, cilantro pesto over coconut rice

### Eggplant Parmesan — \$18

Fried eggplant over linguine pasta and marinara sauce

### Braised Short Rib — \$24

Red wine braised beef short rib, stone ground cheese grits and roasted Brussels sprouts

### Bone-in Pork Chop — \$23

Grilled pork chop with peach mustard, roasted sweet potato and asparagus

### Pan Roasted Chicken Picatta — \$22

Parmesan risotto and daily vegetable

\* 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