

Tavern on the Point

Dinner Menu Description

Appetizers

Roasted Brussel Sprouts

8 oz. Brussel sprouts oven roasted, Italian pancetta (Italian ham), candied pecans (brown sugar, butter), balsamic glaze (reduced balsamic vinegar to a syrup), Parmesan-Romano cheese. **GF**

Tuna Poke

6 oz. diced raw Yellow Fin Tuna, sesame oil, ginger-soy (fresh ginger root and soy sauce), avocado, scallions, cucumber, seaweed salad (seaweed, sesame oil, rice wine vinegar), grilled vegetables (zucchini, yellow squash, bell peppers, asparagus) **GF**

Hummus with Garden Veggies

House-made garlic hummus (chick peas, tahini, lemon juice, olive oil, and garlic), seasonal vegetables (zucchini, yellow squash, peppers, carrots, cucumbers, asparagus, and tomatoes), grilled pita.

Vegetarian, GF, Vegan

Irish Nachos

Waffle fries, cheddar cheese sauce, bacon, jalapenos, scallions, olives, sour cream. Can add guacamole for upcharge

Point Poppers

Fresh jalapenos (split and seeded), herbed cream cheese (cream cheese, garlic, basil, oregano, thyme), bacon (wrapped), cool ranch dressing

Calamari – We only use domestic Rhode Island Squid

Fried-8 oz. marinated squid (eggs, heavy cream, garlic, salt, pepper, tabasco, Worcestershire. Drained and dredged in flour, flash fried) tossed in sweet chili glaze (rice vinegar, sugar, sherry, garlic, chili paste), cilantro, toasted sesame seed, sriacha aioli (mayo, sriacha sauce).

Char-grilled-6 oz. Marinated in lemon, olive oil, garlic, oregano. Char grilled topped with garlic-lemon vinaigrette (garlic, lemon, olive oil, oregano). Topped with tri color peppers. **GF**

We use tube and tentacles, no ordering only tubes or only tentacles

To P Wings (8pc)

Buttermilk marinated jumbo wings (buttermilk, garlic, basil, oregano, salt, pepper) flash-fried. Choice of buffalo, garlic-parmesan (fresh garlic, butter, parmesan), Jameson bbq (BBQ sauce, Jameson whiskey). Also served with carrot and celery sticks, choice of ranch or bleu cheese dressings. **GF**

We use 4pc wings, 4 pc drum stick to order. Again no ordering only wings or drum sticks

Shrimp Cocktail (4)

U-8 Jumbo chilled shrimp (about 2 oz. each), horseradish cocktail sauce (ketchup, lemon juice, tabasco, ground horseradish). Add \$3 per extra piece. **GF**

Potato pancakes (3)

Grandma's homemade pancakes (shredded potato, onion, eggs, flour) pan fried served with sour cream, apple sauce **Vegetarian**

Saganaki

5 oz. Pan fried Greek cheese (We use Graviera, a hard cheese made from sheep's milk) dipped in flour and pan fried, served with lemon garnish. **Vegetarian**

We will not be flaming the cheese table side due to fire department and safety concerns

Salads

All salads are tossed, only 2 have choice of dressing (Cobb and House)

Cobb Salad

Roasted chicken, bacon, bleu cheese crumbles, hardboiled egg, tomato, avocado, served over mixed greens (iceberg, romaine, radicchio, baby spinach, frisee). Choice of dressing ranch, bleu cheese, house balsamic

Classic Caesar

Romaine lettuce, aged parmesan cheese, garlic croutons, Caesar dressing (Garlic, anchovies, olive oil, parmesan, white vinegar).

Baby Beet Salad

Roasted Heirloom beets (A variety of yellow, red, golden or striped beets. Oven roasted, peeled and chilled), arugula (peppery leafy green), fried leeks, goat cheese, lemon vinaigrette (fresh lemon juice, olive oil, oregano, garlic), balsamic glaze (reduction) **Vegetarian, GF**

Kale and Avocado Salad

Baby kale and romaine mix, cranberries, bacon, avocado, cucumber, balsamic vinaigrette (balsamic vinegar, olive oil, garlic, shallots, Dijon mustard, honey,) **GF**

Wedge Salad

Iceberg wedge, bleu cheese crumbles, bacon, heirloom tomatoes, bleu cheese dressing (bleu cheese crumbles, mayo, sour cream, vinegar, sugar, chives. **GF**

Village Salad

Tomato, cucumber, red onion, bell peppers, Kalamata olives, oregano, garbanzos, feta, Greek vinaigrette (olive oil, garlic, red wine vinegar, oregano) **Vegetarian, GF**

Point Salad

Mixed greens (iceberg, romaine, radicchio, baby spinach, frisee) diced apples, glazed pecans, sun flower seeds, grapes, balsamic vinaigrette (balsamic vinegar, olive oil, garlic, shallots, Dijon mustard, honey,) **GF, Vegetarian, Vegan**

Point Signature Shrimp Salad

Chopped cooked shrimp, celery, bell peppers, mayo, avocado, hardboiled egg, served over Bibb lettuce. No choice of dressing

House salad

Mixed greens, tomato, olives, cucumber, red onion. Choice of ranch, bleu cheese or balsamic dressings **GF, Vegetarian, Vegan**

All salads can add proteins for a small upcharge. Chicken \$3, Salmon \$6, Steak \$6, grilled Shrimp \$7.

You may omit ingredients but please no modifying and adding items to the salad

Sandwiches/Burgers

Served w/ choice of fries, side salad or fresh fruit

All burgers are 2 4oz. fresh ground patties served on Brioche bun W/LTOP-lettuce, tomato, onion, pickle.

Point Burger

Nueske's thick smoked bacon (Wittenberg Wisconsin), cheddar, grilled onions

Hang-Over Burger

2Beef and 1brat patty, fried egg, bacon, cheddar

Surf And Turf Burger

Beef patty, Maine lobster meat (3 oz.), arugula, garlic tarragon aioli (garlic, mayo, reduced tarragon)

Build your own burger

Served on Brioche bun with lettuce, tomato, onion and pickle

Add American, Swiss, Pepper jack, Cheddar, grilled onions, mushrooms. \$1each

Bacon, fried egg, avocado, brat patty \$2each

Lobster Roll

Maine lobster meat (4-5 oz.), celery, onions, mayo, Old Bay seasoning, served on a New England roll

Southwestern Chicken

Grilled 6 oz. chicken breast, Swiss, avocado, bacon, pesto mayo (basil, garlic, mayo)

Fillet Sliders

3 (2oz.) beef tenderloin sliders, garlic-herb butter (garlic, whole butter, basil, oregano), shoe string potatoes.

Grilled Cheese with Short Rib

White cheddar, braised short rib (slow cooked with tomato, garlic, fresh herbs, red wine), sweet onion jam (onions, garlic, bacon, white vinegar, sugar)

Blackened Grouper

Florida grouper, Cajun seasoning (a mixture of 12 spices, slightly spicy), pan seared topped with spicy mayo (sriacha sauce, mayo)

Breaded Skirt Steak

6oz choice skirt steak, flour, egg, seasoned breadcrumbs, marinara sauce, mozzarella cheese, provolone cheese, torpedo bread

Cubano

Pulled Pork (4oz), sliced off the bone ham, swiss cheese, pickles, mayonnaise, yellow mustard, served warm

Point BLT

Thick sliced smoked applewood bacon, avocado, lettuce, texas toast

Entrees

Brick Chicken

Marinated whole (4#) boneless chicken (marinade-garlic, lemon, oregano, basil, thyme, olive oil), herb-lemon jus (pan drippings, white wine, fresh lemon), roasted potatoes. **GF**

Chicken Pesto

Sautéed boneless breast of chicken, asparagus tips, sun dried tomatoes, mashed potatoes, pesto cream (basil, garlic, heavy cream, parmesan), goat cheese

Point Chicken

Sautéed boneless breast of chicken, heirloom tomatoes, capers, lemon butter (thickened chicken stock, lemon juice), basmati rice

Braised Short Rib

Slow roasted beef short rib (braised-meat is seared then slowly cooked for 4 hours in beef stock, tomato puree, fresh herbs, red wine), root vegetables (celery, carrots, onions), red wine tomato sauce, and mashed potatoes

The 3 P's

5 House-made **Cheese** Pierogi (polish dumplings filled with ricotta cheese/ mashed potato mixture, egg, onion) smoked Polish sausage, potato pancake (shredded potato, onion, eggs, flour), apple sauce, sour cream

Fried Shrimp (6)

U-10 Shrimp Panko crusted (flour, egg, coarse bread crumbs), lemons, cocktail sauce (ketchup, horseradish, lemon juice), fries

Faroe Island Salmon (10 oz)

Faroe Island is located between Iceland and Norway, the cold, deep Norwegian Sea gives this salmon a unique flavor. Cook on a cedar plank, served with roasted vegetables and baked potato GF

Grilled Mahi-Mahi

Wild caught Hawaiian Mahi, Meyer lemon vinaigrette (Meyer lemons are a cross between a lemon and a mandarin orange. Vinaigrette- lemon juice, olive oil, champagne vinegar, fresh rosemary, honey, shallots), cous cous, wilted spinach GF

Mediterranean Bronzino

8 Oz. Pan-roasted boneless filet (Imported from Greece, fresh never frozen), lemon caper butter, roasted vegetables, herbed potatoes GF

Seared Jumbo Sea Scallops

(3-4) Jumbo U-10 Sea scallops, pan seared deglazed with soy sauce and sherry wine, thickened with butter), served over spinach and basmati rice GF

Fried Chicken (4 pc)

Buttermilk marinated (butter milk, garlic, oregano, basil, thyme. Dredged in flour, fried) served with mashed potatoes, gravy, corn, coleslaw.

We only served leg, thigh, breast and wing to an order. When you have an order be aware this can take minimum 15 minutes

Hungarian Goulash

Slowly stewed Beef chuck, onion, celery, garlic, tomato, Hungarian paprika (all ingredients are slowly cooked together for 4 hours), potato pancakes, sour cream

Moms Meatloaf

A mixture of ground beef, ground pork, eggs, onions, garlic, tomato sauce, and cracker crumbs. Served with mashed potato and corn

Steaks and Chops

Served with choice of house salad or soup du jour

All steaks (except the filet) are USDA Prime, the highest grade of meat you can buy. All steaks and chops will be served with homemade cottage fries or something TBD. Our meat purveyor is TBD. Maybe want to say something about our broiler????

8 Oz Fillet

8 oz. choice center cut filet. GF

Skirt Steak Chimichurri

8 oz. prime outside skirt steak topped with chimichurri sauce (fresh parsley, mint, garlic, shallot, oregano, red pepper flake, lemon juice, red wine vinegar, olive oil) GF

Prime NY Strip

14 oz. Prime center-cut (no end to end, so no vein steaks). GF

Prime Bone-in Ribeye

22 oz. center cut prime ribeye with the bone in also called a Chicago cut. GF

Bourbon Glazed Pork Chop

Bone-in 14 oz., Jack Daniel glaze (brown sugar, apple juice, chili flakes, honey, Jack Daniels). GF

Broiled Lamb Chops \$35(6)

Colorado center cut chops (Domestic, not crappy Australian or New Zealand), fresh lemon, and oregano
GF

