

## **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

