

## Entrées

### Char~Grilled Veal Chop

*Porterhouse Cut Veal Chop, Served with Sautéed Mushrooms  
and The Tavern's Special Demi-glace*

### Poppy~Seed Crusted Atlantic Salmon Filet

*Served with an Artichoke, Mushroom and Fresh Tomato Ragu*

### Roasted Rack of Lamb, Mediterranean Style

*The Tavern's Exclusive Recipe, with Spinach, Sun Dried Tomatoes  
and Fresh herbs*

### Sautéed Duck Breast

*A Boneless Duck Breast, Marinated In Our Exclusive Blend of  
Spices  
Served with Sautéed Wild Mushrooms in a Port Wine Sauce.*

## Appetizers

### Smoked Pepper~Crusted Maine Trout

*Served with Onions, Capers and Cream Cheese, Horseradish Sauce*

### Sautéed Shrimp Scampi

*Prepared in a Garlic and Herb Sauce*

### Pan~Seared YellowFin Tuna Steak

*Served with a Wasabi Dipping Sauce*

## Salads

### Arugula Salad

*A Fresh Combination of Arugula, Pears and Toasted Walnuts  
in a Raspberry Vinaigrette; topped with Aged Parmesan Reggiano*

### Tomato and Mozzarella Salad

*A Combination of Fresh Vine Ripened Tomatoes and Mozzarella Au  
Naturel,  
Served with a Balsamic Vinaigrette*