



Tavern Luncheon #1

Package \$19.95 per person (+ gratuity and tax)
Private Room Charge \$100.00

Tavern House Salad

Luncheon Entree Choices

Roasted Half Chicken-

Seasoned slow roasted chicken served with mashed potatoes and
Chef vegetable

Baked Stuffed Manicotti –

Ricotta stuffed manicotti topped with our house marinara sauce
and baked to perfection

Vegetable Stir Fry –

Fresh seasonal vegetables in our teriyaki glaze served over rice

Coffee or Tea

Add: Classic Vanilla Ice Cream
topped with chocolate sauce for \$3.95 each

All prices subject to 18% service charge & 7% Meals & Local Tax applied to final bill.
Prices are subject to change without notice.

Eff. 9/2023



Tavern Luncheon #2

Package \$23.95 per person (+ gratuity and tax)
Private Room Charge \$100.00

Tavern House Salad

Luncheon Entree Choices

Chicken Picatta -

Sauteed chicken breast in a lemon and caper cream sauce over pasta

Baked Haddock -

Fresh Atlantic haddock, topped with Tavern breadcrumbs, served with rice and Chef vegetable

Grilled Marinated Beef Tips –

Hand-cut prime tender choice, marinated and grilled to your liking, served with rice and Chef vegetable

Coffee or Tea

Add: Classic Vanilla Ice Cream topped with chocolate sauce for \$3.95 each

All prices subject to 18% service charge & 7% Meals & Local Tax applied to final bill.
Prices are subject to change without notice.

Eff. 9/2023



Function Dinner Menu Package #1

Package \$20.95 per person (+ gratuity and tax)

Private Room Charge \$100.00

Tavern House Salad

Dinner Entrée Choices:

Roasted Half Chicken-

Seasoned slow roasted chicken served with mashed potatoes and Chef vegetable

Stuffed Manicotti –

Stuffed ricotta manicotti, topped with Tavern marinara and parmesan cheese, baked to perfection

Eggplant Parmesan -

Lightly breaded eggplant, topped with mozzarella cheese and our homemade marinara sauce over spaghetti

Coffee or Tea

Add: Classic Vanilla Ice Cream topped with chocolate sauce for \$3.95 each

All prices subject to 18% service charge & 7% Meals & Local Tax applied to final bill.
Prices are subject to change without notice.

Eff. 9/2023



Function Dinner Menu Package #2
Package \$24.95 per person (+ gratuity and tax)
Private Room Charge \$100.00

Tavern House Salad

Dinner Entrée Choices

Chicken Parmesan –

Lightly breaded chicken breast, topped with Tavern marinara sauce and mozzarella cheese over spaghetti

Baked Haddock –

Freshest Atlantic haddock, topped with Tavern breadcrumbs, baked to perfection served with rice and Chef vegetable

Pork Tenderloin –

Lightly seasoned pork tenderloin, finished with au jus served with mashed potatoes and Chef vegetable

Coffee or Tea

Add: Classic Vanilla Ice Cream topped with chocolate sauce for \$3.95 each

All prices subject to 18% service charge & 7% Meals & Local Tax applied to final bill.

Prices subject to change without notice.

Eff. 9/2023



Function Dinner Menu Package #3

Package \$29.95 per person (+ gratuity and tax)

Private Room Charge \$100.00

Tavern House Salad

Dinner Entrée Choices:

Chicken Saltimbocca –

Fresh sautéed chicken breast topped with prosciutto and mushrooms in a Marsala garlic white wine sauce over spaghetti

Mixed Seafood Broil –

Fresh haddock, shrimp and scallops topped with seasoned breadcrumbs, lightly broiled served with rice and Chef vegetable

Marinated Steak Tips with Grilled Shrimp –

Marinated, grilled to your liking, steak tips served with grilled shrimp, mashed potatoes and Chef vegetable

Coffee or Tea

Add: Classic Vanilla Ice Cream topped with chocolate sauce for \$3.95 each

All prices subject to 18% service charge & 7% Meals & Local Tax applied to final bill.

Prices subject to change without notice

Eff. 9/2023