



## **Tavern Luncheon #1**

**Package \$21.95 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. 3/2026



## **Tavern Luncheon #2**

**Package \$25.95 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. 3/2026



## **Function Dinner Menu Package #1**

**Package \$22.95 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.  
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Eff. 3/2026



**Function Dinner Menu Package #2**  
**Package \$27.95 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**

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Prices subject to change without notice.

Eff. 3/2026



## **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. 3/2026

