

DINNER SELECTIONS

\$51.95 / PERSON

FIRST COURSE

(FAMILY STYLE)

HUMMUS

PORK POTSTICKERS

MARGHERITA PIZZA

SECOND COURSE

(YOUR CHOICE OF)

CAESAR SALAD

HOUSE SALAD

TOMATO BISQUE

THIRD COURSE

(YOUR CHOICE OF)

GRILLED ADOBO CHICKEN BREAST

corn & green chili rice, bell peppers,
asparagus, zucchini

ALDERWOOD PLANKED WHITEFISH

roasted vegetables, duchess potatoes

CAVATAPPI MARINARA

topped with fresh mozzarella cheese

SINGLE PORK CHOP

bacon mashed potatoes, fire roasted applesauce

FOURTH COURSE

(YOUR CHOICE OF)

TIRAMISU

BANANA-CHOCOLATE CHIP

CHEESECAKE

CAICOS COCONUT PIE

\$72.95 / PERSON

FIRST COURSE

(FAMILY STYLE)

BLACKENED CAJUN SHRIMP

GRILLED OR FRIED CALAMARI

BEEF CARPACCIO

SECOND COURSE

(YOUR CHOICE OF)

CAESAR SALAD

SOUP OF THE DAY

HOUSE SALAD

TOMATO BISQUE

THIRD COURSE

(YOUR CHOICE OF)

BABY BACK RIBS

ALDERWOOD PLANKED SALMON

roasted vegetables, duchess potatoes

JAMBALAYA

creole rice, shrimp, mussels, scallops,
andouille sausage

8oz FILET MIGNON

SIDES

(FAMILY STYLE, CHOOSE 2)

GRILLED ASPARAGUS

STEAMED BROCCOLI

MASHED POTATOES

WHITE CHEDDAR AU GRATIN POTATOES

FOURTH COURSE

(YOUR CHOICE OF)

TIRAMISU

CAICOS COCONUT PIE

ORGANIC CARROT CAKE

TAVERN'S WARM BROWNIE

DINNER SELECTIONS

\$81.95 / PERSON

FIRST COURSE

(FAMILY STYLE)

CAPRESE SALAD
GRILLED OR FRIED CALAMARI
PORK POTSTICKERS
MARGHERITA PIZZA

SECOND COURSE

(FAMILY STYLE)

CAESAR SALAD
HOUSE SALAD

THIRD COURSE

(FAMILY STYLE)

BABY BACK RIBS
LEMON-JALEPANE ROASTED CHICKEN
FILET MIGNON MEDALLIONS
CAVATAPPI CIPRIANI

SIDES

(FAMILY STYLE, CHOOSE 2)

GRILLED ASPARAGUS
STEAMED BROCCOLI
MASHED POTATOES
WHITE CHEDDAR AU GRATIN POTATOES

FOURTH COURSE

CHEF'S DESSERT PLATTER

\$129.95 / PERSON

FIRST COURSE

(FAMILY STYLE)

CAPRESE SALAD
BEEF CARPACCIO
SEAFOOD TOWER
jumbo shrimp, seared tuna, snow crab claws,
avocado-crab salad, oysters on the half shell

SECOND COURSE

(YOUR CHOICE OF)

CAESAR SALAD
SOUP OF THE DAY
HOUSE SALAD
TOMATO BISQUE

THIRD COURSE

TAVERN'S FAMOUS STEAK TRAY
choice of filet mignon, bone-in filet, new york
strip, ribeye chop, veal chop, chateaubriand (2
person minimum)
GRILLED ADOBO CHICKEN BREAST
corn & green chili rice, bell peppers,
asparagus, zucchini
ALDERWOOD PLANKED SALMON
roasted vegetables, duchess potatoes

SIDES

(FAMILY STYLE)

GRILLED ASPARAGUS
STEAMED BROCCOLI
MASHED POTATOES
WHITE CHEDDAR AU GRATIN POTATOES

FOURTH COURSE

CHEF'S DESSERT PLATTER