

Appetizers

Grilled Ahi Tuna*

Pepper crusted & grilled rare, served over
sesame seaweed salad with wasabi and teriyaki
9~

Peel and Eat Steamed Shrimp

Seasoned with Old Bay
served with melted butter
Half pound 9~
Full pound 16~

Tempura Battered Asparagus Spears

Fresh asparagus battered, fried and
served with a wasabi cream sauce
8~

Loaded Potato Crisps

Potato rounds topped with BBQ sauce, cheddar
cheese, bacon & scallions, served with ranch
7~

Breaded Oysters

Fresh oysters, breaded to order
served with tomato garlic aioli
9~

Bacon Wrapped Shrimp

Six large shrimp, bacon wrapped and broiled
topped with a light BBQ
9~

Chicken Wings

Garlic Butter, Sweet & Tangy,
Mild, Hot, or Teriyaki
Half dozen 5~
One dozen 9~

Mozzarella Sticks

Fried a golden brown
served with our marinara
7~

Spinach and Artichoke Dip

A creamy blend of spinach, artichokes and
cheeses, served with tortilla chips
8~

Calamari

Lightly breaded and fried
served with our marinara
7~

Soups

Made from scratch using the freshest ingredients

Tavern Onion Soup Topped with sliced French bread baguette and melted provolone
4~

Tavern Chowder A blend of crab, sweet corn & potatoes
in our own rich & creamy chowder stock
5~

Chef's Soup Du Jour Featured daily soup selection

Sides

Baked Potato	2~	Beer Battered Onion Rings	3~
Seasoned French Fries	2~	Sweet Potato Fries	4~
Quartered Potato Fries	2~	Creamy Cole Slaw	2~
Rice Medley	2~	Red Skin Mashed Potatoes	3~
House Salad	4~	Steamed Asparagus Spears	4~

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Sandwiches

Jean Bonnet French Dip

Thinly sliced, slow roasted prime rib layered on a French bread roll topped with caramelized onions and melted provolone cheese, served with au jus for dipping.
9.50~

Battered Fillet of Cod Sandwich

Mild cod fillet battered to order, served on a French bread roll with tartar sauce
8.50~

Oven Baked Smoked Turkey Club Croissant

Generous stack of thinly sliced turkey, topped with bacon & Swiss cheese
7.50~

Corned Beef Reuben

Back by popular demand

Thinly sliced corned beef, kraut, Swiss cheese & 1000 island dressing on grilled rye
9~

Turkey Rachel

Same delicious combination as the Reuben, only with sliced turkey
8~

Broiled Tavern Crab Cake Sandwich

A house specialty loaded with crabmeat and broiled to perfection
10~

BBQ Pulled Pork Sandwich

Slow roasted pork, piled high on a freshly baked roll, topped with BBQ sauce
8~

Ham and Swiss Pretzel Melt

Generous stack of thinly sliced ham topped with melted Swiss cheese, served with honey mustard
7.50~

Grilled Marinated Portobello Sandwich

Large mushroom cap marinated in olive oil and herbs, topped with grilled onions and provolone
6.50~

Filet Mignon Sandwich*

Grilled to a medium doneness and smothered with sautéed mushrooms and provolone cheese
9.50~

Chicken Breast Sandwich

Grilled or lightly breaded & fried	7~
Topped with BBQ sauce, bacon, and cheddar	8~
Topped with buffalo sauce and bleu cheese crumbles	8~

Grilled to Order Burgers *

Ground Beef -8 oz. Or Locally Raised Ground Bison -6 oz.

Topped with American, Swiss, Provolone or Cheddar cheese	Beef 7~	Bison 8~
Topped with sautéed mushrooms and melted Swiss cheese	Beef 8~	Bison 9~
Topped with BBQ sauce, bacon, and cheddar cheese	Beef 8~	Bison 9~

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Entrees

Delmonico Steak

USDA Prime 16 ounce center cut rib-eye with delicate marbling
32~

Center Cut Filet Mignon*

8 oz of thick tenderloin, tender and lean
28~

Dry Aged Strip Loin Steak*

Dry aged for 21 days, hand trimmed in-house to 14 ounces, a true steak lover's must!
32~

Slow Roasted Prime Rib of Beef*

USDA Prime Grade Beef, prepared in-house and served with au jus & horseradish
12 ounces 24~ 18 ounces 30~

Top any of our delicious beef entrees with your choice of the following:

Crab Meat & Béarnaise Sauce	5~
Marinated Grilled Portobello Mushroom Cap	4~
Creamy Bleu Cheese & Black Peppercorn Sauce	4~

Lamb Stew

Hearty lamb stew simmered with onions, carrots and celery & served over mashed potatoes
18~

Wiener Schnitzel

Tender breaded veal cutlet sautéed in a fresh lemon sauce, topped with parsley and parmesan cheese & served over buttered kluski noodles
18~

Veal Neptune

Tender strips of veal sautéed with shrimp, crab meat, mushrooms, and green onions simmered in a white wine cream sauce, served over linguini
24~

Chicken Parmigiana

Lightly breaded and topped with marinara and melted cheeses served over linguini
17~

Chicken Cordon Bleu

Lightly breaded, stuffed with Swiss cheese & ham and topped with a Dijon cream sauce
20~

Roast Chambord Duck

Tender duck half, roasted until golden, topped with a Chambord raspberry sauce
20~

Tavern Crab Cakes

A house specialty, loaded with crabmeat and broiled to perfection
22~

Orange Roughy Fillet stuffed with Crabmeat and Shrimp

Broiled, topped with a citrus butter, and served over long grain rice
22~

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Lobster Ravioli topped with Seafood Newburg

Delicate lobster & cheese ravioli, topped with shrimp, scallops and crab meat in a sherry cream sauce
24~

Broiled Cod Loin

Topped with a parmesan herb crust, served over long grain rice
16~

Shrimp and Crab Scampi

Shrimp & Crab meat sautéed with diced tomatoes and green onions
in a garlic and wine scampi sauce, served over linguini
18~

Fried Diver Sea Scallops

Fresh sea scallops lightly battered & fried served with tangerine ginger sauce
22~

Teriyaki Glazed Atlantic Salmon

Fillet of fresh Atlantic salmon with a soy sauce, ginger, garlic and brown sugar glaze
20~

*All entrees include a house salad, rolls, butter and chef's vegetable selection
Choose asparagus spears for your vegetable 2~*

Salads

Mandarin Chicken Salad

Grilled chicken on a bed of mixed lettuce topped with mandarin oranges, sundried cranberries & pecans
9~

Heart of Romaine Wedge

Crunchy wedge of romaine lettuce topped with crispy bacon, bleu cheese crumbles, diced tomatoes,
red onion and dressed with a balsamic vinegar reduction
8~

Bonnet's Grilled Salads

Choice of grilled chicken or tenderloin tips, served on a bed of mixed lettuce topped with tomatoes,
onions, sweet peppers, sliced eggs, mushrooms, mixed cheeses and french fries

Grilled Chicken Breast 9~

Grilled Filet Mignon Tips* 10~

Blueberry Shrimp Salad

Sautéed shrimp, fresh blueberries, candied pecans and bleu cheese crumbles
over a bed of mixed greens topped with a light citrus vinaigrette dressing
11~

Asian Salmon Salad

Teriyaki salmon fillet served over a bed of romaine lettuce
topped with sweet peas, red onion, mushroom slices and sesame seeds
11~

Dressing Choices

House - *French based dressing with poppy seeds, diced beets, and hard boiled eggs,*
Ranch, French, Creamy Bleu Cheese, Thousand Island, Honey Mustard,
Balsamic Vinaigrette or Non-Fat Raspberry Vinaigrette

Add a side of Bleu Cheese Crumbles 1.50~

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