

Appetizers

Grilled Ahi Tuna*

Pepper crusted & grilled rare, served over
sesame seaweed salad with wasabi and teriyaki
8~

Peel and Eat Steamed Shrimp

Seasoned with Old Bay and
served with melted butter
Half pound 8~
Full pound 15~

Crab Portobello

Large portobello mushroom cap topped with
our delicious crab recipe & imperial sauce
9~

Spinach and Artichoke Dip

A creamy blend of spinach, artichokes and
cheeses, served with tortilla chips
7~

Breaded Oysters

Breaded to order & served with
tomato garlic aioli
9~

Calamari

Lightly breaded and fried, served with our
marinara sauce
7~

Chicken Wings

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

Mozzarella Sticks

Fried a golden brown and served
with our marinara sauce
6~

Potato Boats

Loaded with bacon and melted cheddar
Served with sour cream & chives
6~

Tempura Battered Asparagus Spears

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

Soups

Made from scratch using the freshest ingredients

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

Crab and Corn Chowder A rich creamy blend of crab,
sweet corn & potatoes in our own 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~	Chef's Vegetable Selection	2~
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

Served on a freshly baked roll with lettuce, tomato, onion, and dill pickle on the side

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~

Battered Fillet of Cod Sandwich

Mild cod fillet battered in-house and served on a French bread roll with tartar sauce

8~

Turkey Club Croissant

Deli turkey, topped with bacon, melted Swiss cheese, lettuce & tomato

7~

Oyster Po' Boy Sandwich

Fresh oysters, lightly breaded and fried, served on a French bread roll

9~

Broiled Tavern Crab Cake Sandwich

A house specialty loaded with crabmeat and broiled to perfection

10~

Corned Beef Reuben

Grilled on hearty rye bread with sauerkraut, Swiss cheese and Thousand Island dressing

8~

Ham and Swiss Pretzel Melt

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

7~

Marinated Portobello Mushroom Sandwich

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

6~

Filet Mignon Sandwich*

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

9~

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~

Topped with marinara sauce and melted cheeses 8~

Burgers*

Fresh ground beef -8 oz. Or locally raised **ground bison -6 oz.** char grilled to order.

Topped with American, Swiss, Provolone or Cheddar cheese **Beef** 6~ **Bison** 7~

Topped with sautéed mushrooms and melted Swiss cheese **Beef** 7~ **Bison** 8~

Topped with BBQ sauce, bacon, and cheddar cheese **Beef** 7~ **Bison** 8~

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Entrees

Center Cut Filet Mignon*

8 ounces, topped with a cracked pepper port sauce
24~

12 Ounce Strip Loin Steak*

Topped with a bleu cheese black pepper corn sauce
22~

Slow Roasted Prime Rib of Beef*

Prepared in house and served with au jus & horseradish
12 ounces 22~ 18 ounces 28~

Veal Gremolata

Lightly breaded veal cutlet sautéed with white wine, garlic, lemon zest, fresh parsley, red onion, & diced tomato served over linguini
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~

Bavarian Smoked Bone-In Pork Loin

Topped with an Apple Jack sauce
17~

Sugar Glazed Tavern Ham

Topped with a brandied fruit compote
16~

French Cut Lamb Chops*

Pan seared and topped with a balsamic, cherry, & mint glaze
26~

Chicken Parmigiana

Lightly breaded and topped with marinara sauce and melted cheeses served over linguini
15~

Chicken Cordon Bleu

Lightly breaded, stuffed with Swiss cheese & ham and topped with a Dijon cream sauce
18~

Roast Chambord Duck

Tender duck half roasted until golden, topped with raspberry Chambord sauce
18~

Tavern Crab Cakes

A house specialty, loaded with crabmeat and broiled to perfection
20~

Orange Roughy Fillet stuffed with Crabmeat and Shrimp

Broiled, topped with a citrus butter, and served over long grain rice
20~

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Shrimp and Crab Scampi

Linguini pasta tossed with diced tomatoes and green onions in a fresh scampi sauce

18~

Blackened Yellow Fin Tuna*

Seared to medium and topped with a Sauce Royale

16~

Broiled Cod Loin

Seasoned with Old Bay and fresh lemon, served over long grain rice

14~

Diver Sea Scallops Primavera

Fresh pan seared sea scallops tossed with asparagus, spinach, tomato and red onion in a white wine butter garlic sauce, served over linguini

22~

Vegetarian Linguini Primavera

15~

Stuffed Fillet of Atlantic Salmon

Filled with cheese, spinach and artichoke, topped with a Dijon cream sauce

18~

All entrees include a house salad, rolls, butter and chef's vegetable selection

Substitute asparagus spears for an additional 2~

Salads

Mandarin Chicken Salad

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

8~

Chef Salad

Turkey breast, ham, bacon, cheddar & mozzarella cheeses, sliced egg, tomato, onion, and cucumbers on a bed of mixed greens

8~

Taco Salad

Seasoned ground beef, cheddar cheese, diced tomatoes, onion, sweet peppers, salsa, and sour cream

Served over a bed of lettuce in a tortilla bowl

8~ *with guacamole* 9~

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~

Side Garden Salad

Mixed lettuce, grape tomatoes, cucumber, red onion and croutons

4~

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 or Non-Fat Raspberry Vinaigrette

Add a side of Bleu Cheese Crumbles 1~

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Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Freshly Brewed Iced Tea,
Lemonade, Coffee and Hot Tea (*Complimentary Refills*)

2~

Hot Spiced Apple Cider, Hot Chocolate, Milk, Chocolate Milk, Bottled Water,
Orange, Tomato, Cranberry, Grapefruit and Pineapple Juice

2~

Boylan Bottleworks Old Fashioned Bottled Root Beer or Orange Cream Soda

2~

Bottled & Draft Beers*

Wines by the Glass or Bottle*

Spirits and Feature Drinks*

***Please consult our drink menu**

Jean Bonnet Tavern Signature Desserts

In addition to seasonally featured desserts, try one of the following:

Oatmeal Pie

A delicious, mild flavored dessert that will exceed your expectations

Peanut Butter Pie

A creamy whipped peanut butter filling in a graham cracker crust
topped with hot fudge

Pecan Pie

Loaded with pecans and flavored with honey and bourbon

Business Hours

Open 7 days a week at 11 am

Closed Major Holidays

Thank you for visiting us at the Historic Jean Bonnet Tavern

We take pride in preparing your food to order using the freshest ingredients.

Our goal is to provide an excellent dining experience for all of our guests.

We welcome your feedback and comments.

Shannon and Melissa Jacobs

Jean Bonnet Tavern

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Please visit our website for more information about the Jean Bonnet

www.jeanbonnettavern.com