

VICTORY ★ TAVERN

city | grille

SALADS

Greens 9
mixed greens, feta cheese, cucumber, beefsteak tomatoes

Wedge Salad 11
butter lettuce, vine ripe tomatoes, house cured bacon, point reyes blue cheese

Tavern Cobb Salad 16
grilled chicken, house cured bacon, 6 minute egg, avocado, buttermilk ranch

Salmon Salad 18
baby lettuces, quinoa tabouli, herb sherry vinaigrette

Grilled Steak Wedge 17
butter lettuce, vine ripe tomatoes, house cured bacon, point reyes blue cheese

ENTRÉES *add side caesar salad or soup \$4*

Parmesan Crusted Lemon Sole Piccata 25
jumbo lump crab meat, lemon parsley sauce, green beans

Grilled Bay of Fundy Salmon 23
wilted spinach, fall mushrooms & roasted campari tomatoes

Pecan Smoked Pork Spare Ribs 22
ancho bbq sauce, tavern slaw, fries

Windy Meadows Lemon-Thyme Roasted Chicken 24
saffron currant basmati, natural jus

Sesame Crusted Ahi Tuna 25
golden beets, kennebec potatoes, brussels sprouts, sweet chile ponzu

Jumbo Lump Crab Cake 26
coleslaw, creole mustard sauce, fries

Fish & Chips 18
ale-battered atlantic cod, fries, tartar sauce

Tavern Meatloaf 19 *If it's not better than Mom's, it's on us!*
buttermilk chive mash, ancho chili bbq

Grilled Flat Iron Steak 26
buttermilk chive mash, marinated tomato, maytag blue

Roasted Prime Rib 34 *(limited availability)*
herb roasted aged prime rib, loaded baked potato

BURGERS & BBQ *with hand cut kennebec fries*

Tavern Burger 15
black angus, cheddar, tomato, lettuce, pickles, dijon mayo

Guacamole Burger 16
black angus, tomato, bacon, pepperjack, chipotle ranch

Hickory Pulled Pork Sandwich 16
slow roasted pork, coleslaw

French Dip Au Jus 19
shaved prime rib on toasted french bread, baby swiss, horseradish mayo

STARTERS

Chicken & Market Veg Soup 6

Soup Du Jour 6

Spinach Artichoke Dip 12
pico de gallo, pita chips

Hummus 10
herb pita, cucumbers, feta

Housemade Chips 8
kennebec potato, warm blue cheese

Crispy Calamari & Shrimp 14
sriracha lime mayo, agrodolce

Crab Nachos 16
pepperjack, avocado crema, salsa

Chicken Quesadilla 12
roasted jalapeños, onions, pico, guac

Ahi Tuna Tacos 15
jalapeño, avocado, sriracha-lime aioli

Shishito Peppers & Crispy Potatoes 10
chimichurri, red sea salt

Tavern Mac & Cheese 12
house cured ham, english peas

SIDES 6 each

Hand Cut Kennebec Fries

Quinoa Tabouli Salad

Cole Slaw

Buttered Broccoli

Hand Cut Truffle Fries

DESSERTS

Chocolate Lava Cake 10
molten center, chocolate malt ice cream

Key Lime Pie 9
nilla wafer crust, whipped cream

Coconut Cream Pie 9
nilla wafer crust, whipped cream

IBC Old Fashioned Root Beer Float 7

Homemade Ice Cream 6
vanilla, chocolate

Coffee - French Press 3

Lavazza Espresso 3

Cappuccino 3

FALL 2016



Executive Chef Jim Oetting

General Manager Jose Perez