

#### AT TAPHOUSE GRILLE

# CHILLED SEAFOOD

## **Blue Point Oysters**

2.5/pc, 6 pc minimum cocktail sauce & mignonette

## **Beer Poached Shrimp Cocktail 12**

cocktail sauce, old bay, lemon

#### **Tuna Tartare 14**

avocado, sesame, red onion, ginger, crispy wonton chips

# GREENS

### **Iceberg Wedge 13**

smoked bacon, beefsteak tomatoes, red onion, bleu cheese dressing

#### Caesar Salad 12

romaine, herb butter croutons, parmesan, caesar dressing

## **Roasted Beet Salad 13**

goat cheese. mixed greens, tomatoes, red onions, cucumber, macadamia nuts, champagne basil vinaigrette

# STARTERS

## Soup du Jour

chef's soup of the day

#### French Onion Soup 9

provolone, swiss, toasted crouton, crispy onions

#### **House Made Meatballs 13**

mozzarella, pesto, plum tomato sauce, toasted bread

#### **Burrata 14**

black truffle vinaigrette, slow roasted tomatoes, arugula, grilled bread

# ENTREES

#### **Balsamic Roasted Chicken 24**

mushrooms, onions, crispy garlic potatoes

### **Grilled Skirt Steak 32**

crispy garlic potatoes, chimichurri sauce

### **Stuffed Faroe Island Salmon 27**

jumbo lump crab & shrimp stuffing, green beans, rice

### **Country Style Pork Chop 26**

bone-in premium pork chop, crumbled sausage, peppers, onions, mushrooms, pepperoncini, crispy garlic potatoes, brown gravy

### **Jumbo Lump Crab Crostinis 13**

three cheese blend, old bay, gerkins, parsley

#### **Thick Cut Bacon 13**

candied onions, brown sugar chipotle butter

#### **Sweet Chili Fried Calamari 14**

hot peppers, pineapple, scallions, sweet thai-chili sauce

#### **Stuffed Mushrooms 13**

blend of cream cheese & parmesan, spinach, garlic, truffle oil, asparagus salsa verde

#### House Made Gnocchi 20

vegetarian 'bolognese', roasted mushrooms, breadcrumbs, herb ricotta

### **Blackened Seared Ahi Tuna 26**

grilled bok choy, sesame vegetable medley

## **Steakhouse Burger 16**

cheddar, smoked bacon, onion rings, steak sauce, french fries

# Blackened Seared Ahi Tuna Burger 18

spicy slaw, pineapple siracha aioli, brioche, old bay fries

# STEAK FOR ONE

### **Prime New York Strip 50**

16oz prime, superior marbling and texture

### **Boneless Ribeye 45**

16oz from cedar river farms, full of flavor

## **Center Cut Filet Mignon 36**

8oz char-grilled, our leanest cut

# STEAK FOR TWO

## **Bone-In Rib Steak 95**

prime, 30 day dry-aged extra thick cut bone-in ribeye

### 32 oz Porterhouse Steak 95

prime, 30 day dry-aged., the ultimate steakhouse cut

## CLASSIC SIDES

# **Creamed Spinach 8**

**Crispy Brussels Sprouts 8** 

**Green Bean Almondine 7** 

**Crispy Garlic Potatoes 7** 

Parmesan Truffle Fries 7

Mac & Cheese 7

**Mashed Potatoes 7** 

ALL STEAKS SERVED WITH CHOICE OF SAUCE:

**Mushroom Demi-Glace** 

Herb Chimichurri

**Garlic Parsley Butter**