

WINES

Begin your dinner with a glass . . . or two

SPARKLING

Andre Brut *California* 6

WHITES

Ecco Domani Chianti *Italy* 7

Martin Codax Albarino *Spain* 7

Monkey Bay Sauvignon Blanc *New Zealand* 7

Ecco Domani Chardonnay/Pinot Grigio *Italy* 7

Toasted Head Chardonnay *California* 8

Hunt Country Chardonnay *New York* 7

Heron Hill Dry Reisling *New York* 8

Hosmer Riesling *New York* 7

Swedish Hill Riesling *New York* 7

Beringer White Zinfandel *California* 6

REDS

Mirassou Sonoma Coast Pinot Noir *California* 6

Jean Luc Columbo Cotes du Rhone Les Abeilles
France 6

Red Rock Merlot *California* 7

Ecco Domani Chianti *Italy* 6

Banfi "Col di Sasso" Sangiovese/Cabernet *Italy* 6

Rosemount Shiraz *California* 7

Don Miguel Gascon Malbec *Argentina* 8

Meridian Cabernet Sauvignon *California* 6

Vino Gormaz Ribera del Duero Tempranillo *Spain* 6

Ravenzwood Zinfandel *California* 7

HOUSE WINES

Liberty Creek Chardonnay & Merlot *California* 5

SOUPS

OXTAIL BARLEY 6 SHRIMP BISQUE 7

CHEFS SOUP 6

GIBBS GARDEN

TAVERN HOUSE SALAD

mixed baby greens tossed with candied pecan, fresh berries, gorgonzola cheese, and balsamic vinaigrette. 8*

CAESAR SALAD

with lemon anchovy dressing, asiago cheese and grilled crostini. 8*

*Above served family style—plenty for two or more available single portion. 5

TAVERN58 "COBB" SALAD

with bacon, smoked turkey, chopped egg, gorgonzola cheese, tomato and grilled avocado. 8

GRILLED "ANGUS" FLAT IRON STEAK CAESAR SALAD

with a traditional lemon anchovy dressing, asiago cheese and grilled crostini. 13

CHIPOTLE GLAZED SHRIMP SALAD

shrimp skewers over spinach salad with a warm bacon vinaigrette, chopped egg, Kalamata olives, mushrooms, and a grilled crostini. 13

THAI CHICKEN SALAD

sliced grilled chicken breast with roasted peppers, cashews, sprouts and nappa cabbage layered between crisp won ton and drizzled with coconut cilantro vinaigrette 10

STARTERS

TAVERN CHIPS

Fresh baked tortilla chips covered with artichoke, spinach and cheese dip. 8

SMOKED CHICKEN & GOAT CHEESE TURNOVER

with Jicama apple slaw and red onion marmalade. 9

TAVERN58 CRAB CAKES

with spicy mustard aioli and micro greens. 10

SMOKED SHRIMP ROLL

over roasted jalapeno pepper salad and very black bean sauce 10

BLACKENED CHICKEN QUESADILLA

stuffed with olives, cheddar cheese, scallions and bacon over onion slaw, guacamole and tomato relish. 9

TAVERN WINGS

Jumbo Chicken Wings tossed with unique Tavern58 wing sauce, drizzled balsamic reduction and srirachi with celery and blue cheese. 9

FRESH VEGETABLE SPRING ROLL

with ponzu dipping sauce, wasabi and Thai noodle salad. 10

CRISPY CALAMARI

with Jicama pineapple dipping sauce. 9

GENNY ALE, CRAB AND CHEESE "FONDUE"

with grilled crostini. 10

CLAMS CASINO58

Chorizo stuffed with crispy tortilla salad and béchamel sauce. 8

THE 58 SAMPLER

Chicken Quesadilla, Fresh Vegetable Spring Roll, Chicken with Goat Cheese Turnover, and Tavern Wings, with all the fixings. 12

TAVERN SHORE SAMPLER

Crab Cake, Shrimp Roll, Calamari, and Clams Casino, with all those great sides. 16

HEARTY SANDWICHES

TAVERN58 CRABBY BURGER

lump crab cake patty with spicy mustard, spinach, micro greens and tomato on grilled whole wheat roll. 11

CHARRED ANGUS BURGER

on sour dough roll with lettuce, tomato and onion. 9

GIBBS STREET ANGUS BURGER

on sour dough with apple wood bacon, American, boursin and Swiss cheeses. 12

SHAVED NY STRIP STEAK SANDWICH

on grilled cheddar cheese bread, with mushrooms, onions, horseradish and melted cheddar cheese. 12

BLACKENED CHICKEN PANINI

with melted cheddar, chipotle mayo and tomato relish. 8

STEVE'S HAWAIIAN "REUBEN"

with roast turkey, sauerkraut, melted Swiss cheese and Jicama pineapple 1000 island dressing. 8

CUBAN SANDWICH

on pressed French bread with smoked pork, turkey, Swiss cheese, pickles and mustard. 8

☘ *refers to vegetarian offerings. Our chef will also attempt to adopt any plate to your specific dietary needs*

TAVERN STEAKS

All steaks are Choice beef that's aged for four weeks, then hand-cut and open flame broiled . . . to your preferred degree of doneness.

TAVERN SIRLOIN FILET

Classic 8 oz . . . with Tavern58's Steak Sauce 19

Big Sir 12 oz . . . the steak lover's choice 24

The Tavern Surf n Turf . . . 6oz fillet with two lump crab stuffed shrimp with tarragon mustard sauce. 22

All served with sautéed spinach, tumbleweed onions and choice of garlic, bacon-horseradish, or chipotle cheddar mashed potato

ENGINE HOUSE HANGER STEAK

Sam Adams basted, grilled and served over cheesy polenta fries and charred vegetables. 18

GRILLED ANGUS IRON STEAK

over chipotle cheddar mash and charred vegetables with mushrooms and crispy tumbleweed onions. 21

PAN SEARED BEEF TENDERLOIN MEDALLIONS

over Lyonnaise potatoes and grilled asparagus with a lump crab beurre blanc. 22

CHARRED ANGUS STRIP STEAK

over bleu cheese au gratin potatoes with grilled asparagus and shallot demi glaze. 26

THE 58'ER ANGUS RIB EYE

Colossal double bone 58 oz. Angus rib steak, topped with a beer-battered onion ring and Tavern58's famous steak sauce, served with chipotle Cheddar mashed potatoes and charred vegetable. 58

Enjoy at your own pace, but if you happen to clean the plate in under 30 minutes . . . it's on us!

Available to add to any steak

Grilled Shrimp 6 Lobster 9 Scallops 7

Is it Saturday?

Ask about our slow-roasted Black Angus Prime Rib!

GROVE PLACE TAVERN PLATE

Each and every night we feature a special dinner that we call "traditional comfort food." Your server will tell you all about tonight's offering.

SEAFOOD DISHES

BLACKENED MAHI

over dirty rice and sautéed spinach with mango jalapeno salsa. 19

GRILLED SEA SCALLOPS

over curried rice and julienne vegetables. 23

SHRIMP CARBONARA

Sautéed shrimp tossed with cracked pepper fettuccine, sun dried tomato, apple wood smoked bacon, asparagus, and mushrooms, all tossed with an asiago cream sauce. 21

CHILEAN SEA BASS

over charred vegetables and baby lettuces drizzled with dried cherry vinaigrette. 23

SELDEN ST. CRAB STUFFED JUMBO SHRIMP

over spinach risotto with grilled asparagus and tarragon mustard sauce. 24



Chef Mike Schnupp

TAVERN CLASSICS

PAPA SAM'S PENNE BOLOGNAISE

tossed with ground veal, pork, and beef tomato sauce and garlic bread. 14

HICKORY-SMOKED PORK LOIN

over sweet potato mash and charred vegetables with apple cider glaze. 16

TAVERN STYLE SCHNITZEL

over warm German potato salad with candied apple chutney. 17

CHICKEN PANZANELLA

grilled and tossed with polenta, artichoke, sun dried tomato, olives, mushrooms, goat cheese and asparagus in basil olive oil. 17

EASTMAN GREENS AND BEANS

with grilled chicken tossed with chorizo sausage and asiago cheese. 14

OPEN-FACED RAVIOLI

stuffed with wild mushrooms, goat cheese and spinach in a charred tomato puree. 16

PANKO-CRUSTED CHICKEN BREAST

over sweet potato mashed and candied pecan butter sauce. 17

ON THE SIDE

Enough to share

SPINACH RISOTTO . . . TAVERN'S MAC & CHEESE

BLUE CHEESE AU GRATIN POTATO

5

CHEESE POLENTA FRIES . . . GRILLED ASPARAGUS

GERMAN POTATO SALAD . . . SAUTÉED SPINACH

4

DESSERTS

Save room for one of these tasty treats

Chocolate Chip Kahlua Bread Pudding with Candied Pecan Ice Cream 6

Crispy Ice Cream Sundae Napoleon with fried dough vanilla ice cream, multiple sauces and candied pecans 6

Chocolate Ganache Bundt Cake with raspberry sauce 7

Espresso Crème Brulee and Shortbread Cookie 7

Chocolate Peanut Butter Pie with Caramel Sauce 7

Apple Spice Cake with Vanilla Bean Ice Cream 6

A gratuity of 18% is automatically applied on parties of 8 or more.