



Starters

Assorted Meat and Cheese Board | 12

Assortment of domestic cheeses and Di Bruno Brothers capicola,dried Italian sausage and sopressata with wholegrain Dijon Mustard and Artisan crackers

Wings Your Way | 10

8 jumbo chicken wings tossed with your choice of traditional buffalo sauce, garlic parmesan, BBQ or General Tso’s. Served with a chunky blue cheese dip, celery and carrot garnish

*12 Wings | 13.00

Chicken Quesadilla | 10

Blend of monterey jack and sharp cheddar cheeses mixed with fresh chicken with a touch of chipotle cream.

Accompanied with citrus poblano pepper and sweet chili sauce.

Baked Lobster Mac n Cheese | 13

Tender lobster morsels and cavatappi pasta tossed in creamy Asiago cheese sauce

Crispy Crab Cake | 15

Panko crusted house made jumbo lump crab cake served with an Asian vegetable salad with sesame ginger vinaigrette

Bowl of our Homemade Soup du Jour | 6

Sandwiches

All American Burger | 13

8 oz burger with your Choice of American, Cheddar, or Swiss cheeses, served with lettuce tomato onion on a toasted onion brioche roll

LVT Burger | 14

Hearty grilled burger topped with fried onion, Applewood smoked bacon, cheddar cheese and our signature cola-BBQ sauce

Turkey Flat bread | 12

Sliced turkey breast, tart granny smith apples, caramelized onion,sharp white cheddar cheese on a grilled flat bread served with a horseradish dipping sauce

Grilled Steak Pita | 13

Herb marinated grilled flank steak served with lettuce, tomato, pickled red onion and chili lime sour cream spread on a grilled pita

Balsamic Chicken | 12

Grilled chicken breast on an onion brioche roll with roasted red pepper, fresh mozzarella and balsamic reduction

* Make it a Meatless: Change any of the above sandwiches to a portabella

** All Sandwiches made with our house made kettle chips.

*** Upgrade to French Fries | 1

Entree` Salads

Strawberry | 12

Mixed greens, tomato, red onion candied pecans blue cheese crumbles with fresh strawberries and orange segments with a delightful strawberry vinaigrette

Roasted Beet and Goat Cheese | 13

Fresh baby spinach and crisp romaine in a white balsamic vinaigrette topped with red and golden beets, red onion, tomato, goat cheese crumbles and chopped walnuts

Classic Caesar | 10

Crisp romaine with creamy Caesar dressing, shaved parmesan, and seasoned croutons

Tavern House Salad | 10

mixed field greens, grape tomato, cucumber, shredded carrot, red onion with your choice of dressing

*Add Chicken to any salad | 4

** Add Flank Steak to any salad | 6

Entre`es

Angel Hair Pasta | 14

tossed with our signature tomato basil sauce and finished with creamy goat cheese

* Add Chicken | 4

Blackened Portabella | 15

blackened portabella mushroom tossed with linguini pasta in a creamy Cajun sauce

Jumbo Scallops | 24

Pan seared sea scallops served with creamy mushroom risotto and onion salad

Pan Seared Atlantic Salmon Filet | 19

served with a wild rice blend, broccolini and herbed lemon butter sauce

Panko Chicken | 19

Pan fried and topped with a caper cream sauce over wilted spinach, red onion and cavatappi pasta

Boneless Pork Chop | 20

Boneless pork Chop Pan seared with sweet potato gnocchi, apple cabbage slaw finished with a sage butter

Chipotle Rubbed Flank Steak | 23

Grilled sliced marinated flank steak served with herb roasted baby potatoes and fresh pineapple salsa

Beef Filet Medallions | 26

Pan seared with mashed potatoes, grilled asparagus and cracked pepper demi glaze

Fish n Chips | 19

Flaky cod coated in our signature batter and seasonings. Served with a side of homemade french fries

Consuming Raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food Bourne Illness especially with certain medical conditions