LUNCH: TUE-FRI 11:30AM-4PM TAVERN MENU: TUE-FRI 4-5PM, SAT+SUN 3:30-5PM DINNER: SUN-WED 5-10PM THU-SAT 5-11PM BRUNCH: SAT+SUN 10:30AM-3:30PM
BAR HOURS: SUN-TUES UNTIL 11:30PM, WED UNTIL 12, THURS until 12:30, FRI AND SAT UNTIL 1AM

## LOCATION HISTORY MENUS GALLERY CONTACT PRIVATE EVENTS ORDER ONLINE

Light Horse Tavern serves modern American Cuisine Using local and seasonal ingredients whenever possible. We receive fresh products on a daily basis such as oysters from Fishers Island that are pulled out of the water and sent to us on the same day. We pride ourselves on producing the best food for our guests.

DINNER >>>

LUNCH >>>

TAVERN >>>

BRUNCH >>>

DESSERTS >>>

## DINNER MENU

RAW BAR

FRESH OYSTERS

ISLAND CREEK, Cape Cod Bay 3.25 each

FISHERS ISLAND, Block Island Sound, 3.00 each

SPECIALTY OYSTERS - M/P

DOZEN ASSORTED OYSTERS 34

LITTLE NECKS, TOP NECKS, CHERRYSTONES 1.75 each

SHRIMP COCKTAIL 2.75 each

LIGHT HORSE RAW BAR PLATTER

Oysters, Clams, Poached Mussels, Shrimp Cocktail

(full) 32 \* (half) 21

GRAND PLATEAU 50

APPETIZERS

FRENCH ONION SOUP 11

Three Cheeses, Croutons

WEDGE SALAD 11

BEET SALAD 13

Roasted Beets, Arugula, Goat Cheese, Olive Oil, Port Wine Reduction

KALE CAESAR SALAD 13

Quinoa, Walnuts, Croutons

OCTOPUS SALAD 17

Basil, Frisee, Almonds & Pecorino

TUNA TARTARE 17

Avacado, Cucumber, seaweed Salad, Lotus Crisp, Mandarin Ginger, Vinaigrette

DEEP FRIED OYSTERS 15

Garlic Aioli

STEAMED MUSSELS 13

White Wine garlic, Shallots, Herb Butter

CRISPY FRIED CALAMARI 13

Rustic Tomato Sauce, Fermented Hot Sauce, Chives

PARMA HAM GRILLED ARTICHOKES 15

Truffle Pecorino, Arugula, Basil, Lemon

CRISPY PORK RIBS

Slow Cooked 8 Hours, Garlic, Ginger & Sweet and Sour Glaze

(Order of 5) - 10 \* (Order of 10) - 18

ENTREES

ROASTED EGGPLANT AND SQUASH RISOTTO 23

Creme Fraiche, Parmigiano Reggiano

ORECCHIETTE 23

Homemade Sweet Italian Sausage, Broccolini, Garlic, White Wine Parmesan

PAN SEARED CENTER CUT PORK CHOP 29

## Light Horse Tavern - Dinner

Red Cabbage, Spaetzle, Horseradish Mustard Sauce

ROASTED CHICKEN BREAST 27

Creamed Kale, Crispy New Potatoes, Pan Gravy, Shallot jam

DUCK BREAST 29

Mustard Greens, Black Garlic Croquettes, Mustard Sauce

PASTRAMI SPICED SALMON 27

Roasted Beets, Lentils, Horseradish, Fennel Aioli

GRILLED SWORDFISH STEAK 29

Roasted Cauliflower, Fava Beans, Dill Caper Vinaigrette

PRIME HANGER STEAK 31

Roasted Potatoes, Charred Leeks and Scallion Sauce

ROSEMARY BRAISED LAMB SHANK 32

Salsify, Turnips, baked Polenta, Red wine jus

NEW YORK STRIP STEAK 39

Prime Cut, Celery Root Whipped Potato, Mushroom, Shallot Ragu

TAVERN CLASSICS

BAKED MEATLOAF 19

Wrapped in Bacon, Whipped Potatoes, Sauteed Baby Spinach

CRISPY FISH & CHIPS 19

Homemade Tartar Sauce, Coleslaw

LHT BURGER 13

Smoked Onions, Lettuce, Tomato, Chipotle Mayo & Fries

LOBSTER ROLL 27

Maine Or Garlic Butter, Handmade Chips, Coleslaw

TAVERN SIDES

GARLIC WHIPPED POTATOES 6

GRILLED ASPARAGUS 9

W/Shaved Parmesan

ROASTED BRUSSELS SPROUTS 9

Caesar Dressing, Shaved Parmesan

ROASTED ROMANESCO CAULIFLOWER 9

Golden Raisins and Pistachios

TRUFFLE CHEESE FRIES 11

SAUTEED SPINACH 5

FRENCH FRIES 5

W/Chilli Mayo

WEEKLY SPECIALS

WEEKLY(Market Weight)

STEAMED LOBSTER M/P

Drawn Butter, Baked Potato with Herb Butter

TUESDAY

BEEF STROGANOFF 24

Pappardelle, Mushrooms, Horseradish Cream

WEDNESDAY

MEATLOAF WELLINGTON 27

Bison, Blue Cheese, Black Garlic, Carrots, Fingerling Potatoes

THURSDAY

SALT-ROASTED PRIME RIB 35

## Light Horse Tavern - Dinner

Onion Rings, Au Jus

FRIDAY

SHORT RIBS 28

Cauliflower Puree, Roasted Baby Carrots, swiss Chard, Sherry Reduction sauce

SATURDAY

BLACK COD 36

Soba Noodles, Shiitake Mushrooms, Cabbage, Red Miso Dashi Broth, Daikon, Wasabi

199 WASHINGTON STREET, JERSEY CITY, NJ 07302 TEL: 201-946-2028 FAX: 201-946-2029 LIGHTHORSE@LIGHTHORSETAVERN.COM

CONTACT EMPLOYMENT GIFT CARDS © LIGHT HORSE TAVERN **f** 





PARKING: STREET PARKING IS AVAILABLE - FIRST COME FIRST PARKED. WE OFFER A DISCOUNT ON PARKING GARAGE TWO BLOCKS AWAY.