

# Appetizers

## **Chicken Wings or Boneless Tenders \$10**

Your choice- Buffalo, Honey BBQ or Au Natural

## **Wood Fire Grilled Chicken Quesadilla \$8**

Boneless chicken breast seasoned with Mexican spices and wood fire grilled with sautéed peppers, onions and melted cheddar sandwiched inside a grilled tortilla

## **Fried Calamari \$10**

Crisp lightly battered calamari rings tossed with banana peppers and mozzarella cheese, served with a side of marinara sauce for dipping or try Szechuan style with fresh pineapple

## **Mozzarella Cheese Sticks \$9**

Mozzarella cheese lightly coated with seasoned crumbs and deep fried to a golden brown, served with our famous zesty marinara sauce

## **Loaded Potato Skins \$8**

Crispy potato skins loaded with cheese and bacon bits served with sour cream

## **Scallops Wrapped in Bacon \$10**

Tender scallops wrapped in hickory smoked bacon

## **Flatbread Crisps \$11**

Ultra thin oven toasted flatbread, lightly brushed with a garlic herb butter served with a trio of humus, chopped tomatoes, fresh basil & an artichoke and spinach spread

## **Freeport Tavern Nachos \$12**

Fresh tortilla chips piled high and baked with Monterey Jack & topped with fire grilled seasoned beef, diced tomato, diced onions and scallion, served with sour cream, salsa and guacamole.

## **Deadwood IPA Steamed Mussels \$11**

A plentiful portion of mussels simmered in our very own Deadwood OFD IPA gives these mussels their unique flavor, rich broth and wonderful aroma

## **Tavern Sampler \$14**

Fried calamari, buffalo chicken fingers, haystack onions & loaded fries

# Wood Grilled Pizzas

All our pizzas are made with hand stretched dough for the crispiest thin crust

## **Margherita \$11**

Blend of three cheeses including mozzarella, cheddar and provolone topped with fresh basil and San Marzano tomato sauce

## **Tre Formaggio e Pepperoni \$12**

Hand sliced pepperoni, blend of three cheeses, and San Marzano tomato sauce

## **Tuscan Chicken \$13**

Italian seasoned grilled chicken with fire-roasted peppers, caramelized onions and black olives topped with melted cheddar, mozzarella and imported Parmigiano Reggiano cheeses

## **Mediterranean Greek Pizza \$12**

A mix of chopped tomatoes, broccoli, onions, red & green peppers and Kalamata olives with feta, mozzarella and cheddar cheeses

## **Create Your Own Pizza Combination**

### **“Be Creative”**

Pepperoni, Sausage, Green Pepper, Bacon, Grilled Chicken, Buffalo Chicken, Bleu Cheese, Broccoli, Onion, Mushroom, BBQ Sauce, Ham, Black Olives, Sliced Tomato

# Sensational Soups & Salads

## **French Onion Soup \$5**

“Classic Style” baked with croutons and a three cheese blend

## **New England Clam Chowder \$6**

Chopped Atlantic clams with bacon, diced potatoes, fresh cream and our special seasonings

## **Great Caesar Salad \$8**

Crispy romaine lettuce, croutons & shaved Parmigiano Reggiano cheese with a Tuscan style Caesar dressing

## **Gorgonzola Steak Tip Salad \$17\***

Our melt in your mouth, 100% all natural steak tips are marinated in a secret recipe & wood fire grilled-served on a bed of mixed greens with Gorgonzola cheese, tomatoes, cucumbers, red onion, black olives & a balsamic reduction drizzle

## **Tavern Salad \$8**

Mixed greens, shaved carrots, cucumber and tomatoes served with your choice of dressing

## **Spinach Salad \$9**

Fresh baby spinach tossed with crumbled bleu cheese, sliced mushrooms and drizzled with a tangy Bermuda onion hot bacon dressing

## **Seasonal Fresh Fruit Platter \$10**

Freshly sliced melons, pineapple, grapes and strawberries served with your choice of cottage cheese or yogurt

## **Freeport Cobb Salad \$12**

Fresh greens topped with fire grilled chicken, blue cheese, tomatoes, cucumbers, onions, artichoke hearts and egg wedges, served with your choice of dressing

→WOOD GRILLED ENHANCMENTS←

Add Chicken \$5, Shrimp \$6 or Steak Tips \$8 to any salad

# Fired Up

*Our wood fire grill gives meats and seafood that great outdoor BBQ flavor!*

## **Boston Baseball Steak \$18 \***

One-half pound of *Certified Angus* wood fire grilled top sirloin-served with haystack onions

## **Famous "Brandt Beef" Steak tips \$20 3/4 pound \$17 1/2 pound \***

*Melt in your mouth-100% all natural, corn fed beef, marinated in our secret recipe and wood fire grilled- Big Lou says.. "They may not be cheap but they are the best tips that I have ever had"*

## **Smok'n Ribs \$16 1/2 rack \$22 full rack**

Six hours of slow smoking and a seven spice rub make these St. Louis pork ribs "fall off the bone" glazed with a Texas sweet and spicy BBQ sauce

### **New York Sirloin \$22 \***

Wood fire grilled Angus New York sirloin steak with caramelized onions & sautéed mushrooms

### **Chicken & Shrimp Spinoccoli \$18**

Tender slices of boneless breast of chicken and shrimp sautéed with spinach, prosciutto and broccoli tossed in a creamy Alfredo sauce and served over penne pasta

### **Chicken Parmigiana \$18**

Boneless breast of chicken lightly breaded and topped with mozzarella cheese and served with our own marinara sauce over pasta \*\*\*

### **Fried Seafood Platter \$24**

Fresh haddock, Gulf shrimp, plump sea scallops and Calamari deep fried to a golden brown and served with French fries and coleslaw

### **Fish & Chips \$17**

Fresh haddock filet breaded and fried in canola oil-served over fries and garnished with haystack onions and coleslaw \*\*\*

### **Statler Chicken \$17**

**Statler Chicken** first debuted at the Boston Hotel Statler in 1927. It is a boneless chicken breast with an attached drumette that is crispy on the outside juicy on the inside, served with your choice of potato and fresh vegetables

### **Seafood Trio Kabob \$21**

Shrimp, scallops, swordfish, onions, peppers, tomato, marinated and wood fire grilled

### **Boston Scrod \$19**

Georges Bank "catch of the day" baked with delicately seasoned breadcrumbs and lemon butter-served with buttermilk mashed potatoes and steamed broccoli

### **Atlantic Salmon \$20**

Choice of pan-seared, wood fire grilled, potato encrusted or broiled fresh salmon topped with a light lemon buerre blanc sauce

### **New England Sea Scallops \$20**

Fresh scallops prepared your way -choose from wood fire grilled, broiled, baked with our seasoned bread crumbs, pan seared, or fried in canola oil

### **Shrimp & Scallop Stir-Fry \$21**

Scallops and shrimp wok-seared together with julienne vegetables in a ginger soy reduction-over steamed jasmine rice \*\*\*

### **New England Lobster Roll \$19**

**New England Lobster Roll** sweet New England lobster lightly dressed and mounded inside of a buttery grilled split-top bun. Served with French Fries and coleslaw  
-It is a treat that simply must be experienced- \*\*\*

All the above entrée are served with choice of today's fresh vegetable and potato unless otherwise noted (\*\*\*)

## **Burgers and Sandwiches**

Served with fries

### **Tavern Burger \$11 \***

One-half pound of ground sirloin, wood fire grilled-served with lettuce, tomato, onion and pickles on a soft roll with your choice of cheese

### **Tavern Fish Sandwich \$12**

Atlantic haddock lightly battered and cooked in canola oil and served on a fresh roll with lettuce, tomato, lemon wedge and a side of tartar sauce

### **Chicken Parmigiana Sandwich \$11**

A sandwich version of our classic dinner served on French bread

### **Honey BBQ Chicken \$10**

Boneless chicken breast brushed with honey BBQ sauce, wood grilled and topped with bacon, sliced tomatoes and cheddar cheese

### **Turkey Kabob Sandwich \$12**

Healthy tender turkey tips wood fire grilled on a bamboo skewer with onions and peppers, served on toasted fresh roll

### **Steak & Cheese \$12**

One half pound of shaved sirloin steak on French bread with your choice of cheese

### **Smoked Turkey Club \$12**

A triple decker made with smoked turkey, bacon, lettuce and tomato served with French fries

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Notice: Before placing your order, please inform your server if a person in your party has a food allergy