

TOWN TAVERN

DINNER

apps.

LOBSTER NACHOS Sour Cream, Salsa Pickled Jalapenos	12
ROASTED GARLIC HUMMUS ^v Carrots, Watermelon Radish Cauliflower, Toasted Pita	9
CALAMARI Sriracha Aioli, Red Peppers Scallions	9
PARMESAN TRUFFLE FRIES ^v Shallots, Parmesan, Toasted Garlic	7
SHORT RIB TACOS Manchego, Salsa Fresca Avocado Sour Cream	9
BUFFALO SHRIMP Crunchy Vegetables Bleu Cheese Dip	10
JALAPENO POPPER DIP ^v Warm Soft Pretzels	8
BLT SLIDERS Crispy Pork Belly, Lettuce, Pickle Tomato, Korean Chile 1000 Island	9

soups.

FRENCH ONION Swiss, Croutons	7
TODAY'S SOUP	4

plates.

CEDAR PLANKED SALMON* ^{GF} Brown Rice, Seasonal Vegetable Dijon Mustard Glaze	25
JUMBO LUMP CRAB CAKE Old Bay Redskin Potatoes, Green Beans, Mustard Aioli	24
PAN SEARED SEA SCALLOPS ^{GF} Roasted Sweet Potatoes, Spring Pea, Chive Parmesan, Truffle Cream Corn	28
FISH & CHIPS Icelandic Cod, Slaw, Remoulade, Fries	16
BROILED GREAT LAKES WHITEFISH ^{GF} Apple Walnut Brown Rice, Broccoli, Tartar Sauce	19
PANKO CRUSTED CHICKEN MILANESE Artichoke, Arugula, Fennel, Lemon Vinaigrette	17
PULLED PORK ENCHILADAS Roja Sauce, Monterey Jack, Avocado, Salsa Fresca	16
TT BURGER* Ale Braised Mushrooms & Onions, Muenster Lettuce, 1000 Island, Fries	13
ROASTED POBLANO MEATLOAF Sweet Corn Cheddar Mashed Potatoes Green Beans, BBQ Demi	17
SHORT RIB HASH ^{GF} Sunny Eggs, Redskin Potatoes, Onion Chive, Horseradish Cream	17
FILET MIGNON* ^{GF} Roasted Marble Potatoes, Wild Mushroom Grilled Onion, Asparagus, Herbed Horseradish Butter	6oz. 27 8oz. 32

SEE OUR CHALKBOARD FOR TODAY'S FEATURES

macs.

LOBSTER Creamy Mascarpone, Ritz Cracker Crust	17
BUFFALO CHICKEN Bacon, Sharp Cheddar, Bleu Cheese Crust	15

greens.

small.

CAPRESE ^{GF V} Vine Ripened Tomatoes, Mozzarella Micro Basil, Balsamic Pearls Extra Virgin Olive Oil	10
SOUTHWEST GRAIN ^{GF V} Romaine Heart, Sorghum, Sweet Corn Avocado, Black Beans, Grape Tomato Bell Pepper, Red Onion Poblano Vinaigrette	9
WEDGE ^{GF} Bacon, Red Onion, Grape Tomato Bleu Cheese Dressing Chopped & Tossed Upon Request	6
TAVERN ^v Cucumber, Red Onion Tomato, Garbanzo Beans	5

large.

CAESAR Croutons, Parmesan with Buffalo Shrimp	18
with Grilled Chicken Breast	15
PULLED CHICKEN Port Soaked Cranberries, Wild Rice Almonds, Crispy Wontons Maple Mustard Vinaigrette	15
STEAK* ^{GF} Walnuts, Bleu Cheese, Red Onion Balsamic Vinaigrette	16
SUMMER ^{GF V} Kale, Shredded Brussels Sprouts, Quinoa Strawberries, Chevre, Red Onion Granny Smith Apples, Pistachio Agave Vinaigrette	14

V - Vegetarian GF - Gluten Free

* State of Michigan Requirement: These items may be served raw or undercooked. Consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

www.TownTavernRoyalOak.com