

LUNCH



A P P S



LOBSTER NACHOS Sour Cream, Salsa, Pickled Jalapenos.....	12
BUFFALO SHRIMP Crunchy Vegetables, Bleu Cheese Dip.....	10
CALAMARI Sriracha Aioli, Red Peppers, Scallions.....	9
ROASTED GARLIC HUMMUS ^V Green Beans, Cucumber, Roasted Cauliflower Feta, Toasted Pita.....	8
PARMESAN TRUFFLE FRIES ^V Shallots, Parmesan, Toasted Garlic.....	7
SHORT RIB TACOS Manchego, Salsa Fresca.....	8
JALAPENO POPPER DIP ^V Warm Soft Pretzels.....	8
{ VENISON CHILI } ^{GF}	
Sour Cream, Scallions, White Cheddar.....	
Royal Oak Jaycees' Chili Cook Off People's Choice Winner 2012 & 2013 Best of the Best Winner 2013	
TODAY'S SOUP	4
FRENCH ONION SOUP Swiss, Croutons.....	7
CREAM OF TOMATO SOUP	4



S M A L L G R E E N S



CITRUS BURRATA SALAD ^{GF V} {10}	TAVERN ^V {5}
Baby Kale, Arugula Pesto Blood Orange Clementine, Grapefruit Pomegranate Balsamic Reduction	Tomato, Red Onion Cucumber Garbanzo Beans
WEDGE ^{GF} {6}	KALE ^{GF V} {7}
Bacon, Red Onion Bleu Cheese Dressing Chopped & Tossed Upon Request	Dried Cranberries Pecans, Radish, Feta Honey Cider



L A R G E G R E E N S



CAESAR Croutons, Parmesan W/ Buffalo Shrimp.....	14
W/ Grilled Chicken Breast.....	12
PULLED CHICKEN Port Soaked Cranberries, Wild Rice, Almonds Crispy Wontons, Maple Mustard Vinaigrette.....	12
STEAK* ^{GF} Walnuts, Bleu Cheese, Red Onions, Balsamic Vinaigrette.....	13
WINTER SALAD ^{GF V} Kale, Shredded Brussels Sprouts, Butternut Squash Granny Smith Apples, Red Onion, Candied Pecans Herbed Lemon Vinaigrette.....	12



M A C S



LOBSTER
Creamy Mascarpone
Ritz Cracker Crust

{14}

BUFFALO CHICKEN
Bacon, Sharp Cheddar
Bleu Cheese Crust

{12}



P L A T E S



FILET MIGNON TACOS* Portobello Mushroom, Caramelized Onions, Arugula Dijonnaise, Steak Fries.....	15
OMELETTE OF THE DAY Fresh Fruit, Wolferman's English Muffin.....	MP
PULLED PORK ENCHILADAS Roja Sauce, Monterey Jack, Avocado, Salsa Fresca.....	14
FISH & CHIPS Icelandic Cod, Slaw, Remoulade, Fries.....	13
BROILED GREAT LAKES WHITEFISH ^{GF} Apple Walnut Brown Rice, Broccoli, Tartar Sauce.....	16
CEDAR PLANKED SALMON* ^{GF} Brown Rice, Seasonal Vegetable, Dijon Mustard Glaze.....	18

{ See Our Chalkboard
For Today's Features }



S A N D W I C H E S



PULLED PORK 'FRENCH DIP' Apple Slaw, Smoked Gouda, Pork Jus.....	10
CHICKPEA BURGER ^V Tomatoes, Feta, Kale, Lemon Aioli, Fresh Fruit.....	10
TT BURGER* Ale Braised Mushrooms & Onions, Muenster Lettuce, Thousand Island, Fries.....	12
TURKEY REUBEN Slaw, Russian Dressing, Swiss, Fries.....	10
SHORT RIB GRILLED CHEESE Pickled Carrots & Onions, Havarti Horseradish Aioli, Fries.....	12

V - Vegetarian

GF - Gluten Free

TOWN TAVERN

www.TownTavernRoyalOak.com

*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.