

# VILLAGE TAVERN®

est. 1984

## DINNER \$45.00

### FIRST COURSE-CHOICE OF ONE

#### NEW ENGLAND CLAM CHOWDER

#### GARDEN SALAD

mixed greens, Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing

#### FRESHLY-FRIED POTATO CHIPS

sea salt, ranch dressing

#### CRISPY BRUSSELS SPROUTS

maple syrup, applewood-smoked bacon

### SECOND COURSE-CHOICE OF ONE

#### TEN SPICE GLAZED SALMON\*

fresh Atlantic salmon, toasted almonds, garlic mashed potatoes, green beans

#### GRILLED MEATLOAF

*Certified Angus Beef®* mushroom Madeira sauce, mashed potatoes, green beans

#### GRILLED CHICKEN TERIYAKI

marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf

#### MEDITERRANEAN BOWL

grilled Greek-seasoned chicken breasts, baby kale, organic quinoa, red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, Tavern vinaigrette

### THIRD COURSE-CHOICE OF ONE

#### WARM BUTTER CAKE

topped with Bassetts® French vanilla ice cream, raspberry sauce, fresh strawberries and blueberries

#### VERY BEST CARROT CAKE

fresh carrots, pecans and cream cheese icing, served warm

#### CHOCOLATE PEANUT BUTTER PIE

*Ghirardelli®* chocolate and peanut butter mousse, graham cracker crust, fudge sauce, *Reese's®* Cups pieces and crushed honey roasted peanuts

*\*These menu items contain (or may contain) raw or undercooked product.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*