

# VILLAGE TAVERN®

est. 1984

## DINNER \$55.00

### FIRST COURSE-CHOICE OF ONE

#### THE TAVERN SALAD

bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette

#### SPRING ROLLS

hand made with grilled chicken, Napa cabbage, ginger and soy. Three dipping sauces, Thai peanut, sweet soy, Thai chili, mixed greens with Miso dressing

#### SHANGHAI FLASH-FRIED CALAMARI

ginger-chili and Thai peanut sauces, scallions, pickled jalapenos, cilantro, peanuts

### SECOND COURSE-CHOICE OF ONE

#### FILET MIGNON\*

served with your choice of two sides 8 oz

#### FRESH CATCH HEMINGWAY\*

fresh catch pan-seared in lemon butter and white wine, tomatoes, capers, served over angel hair pasta with Parmesan

#### BRICK CHICKEN

two semi-boneless chicken breasts, seared under a hot cast iron skillet until crisp, fresh green beans, garlic mashed potatoes

#### MAPLE GLAZED PORK CHOP

served with homemade apple chutney, garlic mashed potatoes and fresh green beans

### 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.*