



Restaurant Week



STARTERS

Tavern Nachos

Crisp torilla chips covered in melted cheeses, jalapeno, black beans, pico de gallo, guacamole, and sour cream.

Truffle Fries

Chives, parmesan, and white truffle oil.

Certified Ribeye Cheesesteak Egg Rolls

Rolled in a crispy wrapper served with chipotle aioli dipping sauce.

Cajun Fish Tacos

Avocado creme, purple cabbage, and pineapple salsa.

DINNER

Vegetable Stir-Fry

Chicken +5, tofu +5, shrimp +6, shaved ribeye +6

Calypso Stew Chicken

Chicken served with rice and peas.

Housemade Slow Braised Pot Roast

Served over mashed potatoes.

Plantain Lasagna

Layered ground beef, cheese, jicama and red cabbage slaw.



DESSERT



Vanilla Bean Cheesecake

Strawberry coulis, and whipped cream.

Pineapple Upside Down Cake

Vanilla ice cream, caramel drizzle, and whipped cream.

Bread Pudding

Spongy homemade bread pudding, vanilla ice cream, and whipped cream.

Molten Chocolate Lava Cake

Chocolate cake, vanilla ice cream, and whipped cream.

TAKE OUT

610-337-7800

