

Winter Menu

Butternut Squash Soup

Stay warm! Creamy butternut squash soup topped with crème fraîche.
Small 6.49 Large 8.49

Sweet Beet-n-Arugula Salad

Arugula tossed with feta cheese, fresh beets and pistachios with Maple Vinaigrette dressing.
Small 6.99 Large 11.99

Patty Melt

Seasoned grilled burger with melted American cheese on Texas toast. Served with steak fries and gravy. 15.99

Bourbon Glazed Salmon

Hand cut fresh salmon with a flavorful bourbon glaze. Served with mashed sweet potatoes, buttered snap peas and julienne red peppers. 24.99

Short Rib

Braised short rib topped with rosemary port wine gravy. Served with wild mushroom risotto and roasted carrots. 27.99

and for dessert

Chocolate Divine

Flourless chocolate cake with a warm fudge center. 8.99

Walnut Apple Crisp

Warm apple crisp with a cinnamon walnut crust, topped with ice cream and caramel. 9.99




AMERICAN TAVERN

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

*Please be advised that your gluten-free menu choice may come in contact with ingredients containing gluten.

*Pricing and availability are subject to change based on market fluctuation and cost.

*Before placing your order, please inform your server if a person in your party has a food allergy

 = Gluten Friendly

Winter Cocktails

Winter Sangria

Peach liqueur, apples, cranberries, crisp Pinot Grigio. 10.75

Tap Rum Punch

Single Barrel Rum, Fernet, cherry, orange, pineapple and Tiki Bitters. 10.75

Paloma Spritz

Hand-Selected Tromba Tequila, Aperol, grapefruit and bubbles. 10.75

Rise-n-Chai

Brown Sugar Bourbon, Chai, Espresso Liqueur. 10.25

Dragonfruit Cosmo

Ketel One, dragonfruit, fresh lime. 11.75

Winter Flight

Dark Cherry, Winter Citrus, Crisp Ginger and Classic Margaritas. 16.25