

Yankee Doodle Tap Room

DINNER MENU

SOUPS

CHICKEN VEGETABLE. Cup. \$3.75. Bowl. \$4.75.

FRENCH ONION SOUP. Bagel Chips and Melted Swiss. \$6.

NEW ENGLAND CLAM CHOWDER. Cup. \$4. Bowl. \$5.

APPETIZERS

FRIED CALAMARI. Served with Lemon and Marinara Sauce. \$9.50.

NASSAU INN WINGS. Traditional Buffalo, Honey Garlic, or Barbecue. \$9.50.

BAKED BRIE EN CROUTE. With Almonds and Grapes. \$13.

CHILI DIP. Chili Layered with Cheddar Cheese, Cream Cheese and All the Fixings. Served with Tricolor Tortilla Chips. \$11.

ONION STRAWS. Deep Fried Crispy Onions with Chipotle Remoulade. \$9.

CHICKEN QUESADILLA. Chicken Breast, Black Beans, Tomato and Cheddar Cheese In a Chipotle Tortilla. Served with Salsa and Sour Cream. \$11.

SALADS

MIXED FIELD GREENS. Mixed Field Greens Topped with Tomatoes, Cucumbers, Julienne Carrots and Red Onions. Served with Your Choice of Dressing. \$7.

CAESAR SALAD. Romaine, Radicchio, Nassau Inn Croutons and Locatelli Cheese. \$8.
With Grilled Chicken. \$11. With Grilled Shrimp. \$13.

COBB SALAD. Romaine, Roasted Turkey, Crumbled Bleu Cheese, Hard Boiled Egg, Tomatoes, Bacon, Avocado and Celery. Served with Dijon Vinaigrette. \$13.

SESAME CRUSTED TUNA SALAD. Rare Seared Tuna over Romaine Lettuce with Thai Sweet Chili Dressing. \$13.50.

OFF THE GRILL

GRILLED FILET MIGNON

8oz. Filet Mignon with Pear and Port Wine Demi Glace, Spinach, and Whipped Potatoes. \$30.

GRILLED SALMON

Chef's Preparation of the Day. \$25.

GRILLED CHICKEN SANDWICH

Herb Marinated Grilled Chicken Breast Topped with Fresh Mozzarella, Sprouts and Arugula Walnut Pesto on Toasted Multigrain Bread. \$13.

THE YANKEE DOODLE BURGER

1/2 lb. Certified Angus Beef® Burger Topped with Lettuce, Tomato and Onion. Served on a Kaiser Roll. \$11. With Cheese. \$11.50.

BUFFALO BURGER

Topped with Lettuce, Tomato and Onion on a Kaiser Roll, Served with Fries. \$13. Cheese. \$13.50.

ENTRÉES

STEAK AU POIVRE

Pepper Crusted 14oz. Sirloin Steak. Served with Dijon Brandy Cream Sauce, Whipped Potatoes, and Broccolini. \$33.

STRIPED BASS

Wasabi Crusted Striped Bass with Ginger Beurre Blanc, Snow Peas and Basmati Rice. \$30.

CHICKEN POT PIE

Tender Chicken, Vegetables, and Red Bliss Potatoes Simmered in a Rich Home-Style Gravy and Topped with a Flaky Cheddar Cheese Crust. \$15.

BEEF & ALE

Beer Braised Beef Brisket, Caramelized Onions and Cheddar Cheese Piled High on Top of Sourdough Bread. \$13.

VEGETARIAN PASTA

Penne with Arugula, Sliced Garlic, Plum Tomatoes, Fresh Basil and Capers. \$17.

SIDE DISHES

VEGETABLE DU JOUR. \$4.50.

GRILLED ASPARAGUS. \$5.50.

PUB FRIES. \$4.

SPICY SWEET POTATO FRIES. \$5.

DESSERTS

DARK SIDE OF THE MOON

Fudge Cake Soaked with Coffee Liqueur Filled with Chocolate Mousse, Topped with Ganache. \$9.

THE DOODLE MONKEY

Freshly Baked Nassau Inn Cookies, Bruléed Bananas & Vanilla Bean Ice Cream Topped with Peanut Butter Chocolate Sauce, Kentucky Bourbon Caramel Sauce, Chocolate Shavings and Pecan Pieces. \$9.

CHEESE PLATE

Chef's Weekly Selections of European and Domestic Cheeses with Apples, Grapes, Walnuts and Assorted Crackers. \$15.

CHOCOLATE BANANA BREAD PUDDING

Served Warm with Vanilla Ice Cream. \$9.

APPLE CRISP

Cinnamon Baked Apples with Oatmeal Streusel Topping. Served Warm with Vanilla Ice Cream. \$9.

CHEF'S SELECTION OF ICE CREAM & GELATO

Please Ask Your Server for Today's Available Flavors. \$5.50.

Executive Chef Matt Goldman