

DINNER

YANKEE DOODLE TAP ROOM

“REST TRAVELLER, REST, AND BANISH THOUGHTS OF CARE;
DRINK TO THY FRIENDS AND RECOMMEND THEM HERE.”

➤ APPETIZERS ◀

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| FRENCH ONION SOUP | 6 |
| swiss and provolone cheeses served golden brown, baked with bagel crisps | |
| NASSAU WINGS | 10 |
| one dozen chicken wings fried golden brown and tossed in our buffalo sauce, honey garlic or bbq sauce served with celery and blue cheese | |
| MUSSELS | 10 |
| prince edward island mussels steamed in a saffron broth with garlic, shallots and fresh herbs. | |
| FRIED OYSTERS | 13 |
| five cornmeal crusted oysters and pickled vegetables with saffron aioli | |
| LITTLE NECK CLAMS | 12 |
| one dozen little neck clams steamed with garlic, chorizo, shallots, white wine and basil | |
| CRAB BALLS | 13 |
| six lump crab balls deep fried and served with a trio of sauces of tarragon dijon, saffron and roasted shallot | |
| DUET OF HUMMUS | 9 |
| tahini & roasted red pepper hummus, marinated caper berries with an assortment of flatbreads | |
| CALYPSO CALAMARI | 11 |
| cornmeal dusted fried calamari tossed in a mixture of sautéed chorizo, peppers, onions, mangos, cilantro and rice wine vinegar | |
| ANGUS SLIDERS | 10 |
| four mini burgers topped with beer braised onions and drizzled with a chimichurri sauce | |

➤ SALADS ◀

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| CAESAR | 8 / CHICKEN 10 / SHRIMP 12 |
| fresh romaine lettuce, radicchio tossed with croutons, house made caesar dressing and parmesan cheese | |
| SPRING SALAD | 6 |
| fresh spring mix served with cucumbers, carrots, red onion, cherry tomatoes tossed with our house vinaigrette | |
| SEARED SESAME TUNA SALAD | 14 |
| rare sliced tuna served over romaine with mandarin oranges, toasted peanuts, roasted peppers and topped with fried rice noodles with sweet thai chili vinaigrette | |
| CRANBERRY & CHICKEN SALAD | 12 |
| fresh spring mix, grilled chicken, almonds, dried cranberries, roasted red peppers, and prosciutto crisps tossed with a cranberry balsamic dressing topped with warm goat cheese | |
| HEIRLOOM TOMATO & MOZZARELLA SALAD | 10 |
| sliced heirloom tomatoes with fresh mozzarella, aged balsamic glaze, basil pesto and drizzled with extra virgin olive oil | |
| BABY SHRIMP & SPINACH SALAD | 13 |
| fresh baby spinach with organic mushrooms, baby rock shrimp, and chopped egg tossed in a warm horseradish bacon dressing | |
| SEASONAL FRUIT & GOAT CHEESE SALAD | 12 |
| fresh mixed greens with candied walnuts, fresh seasonal berries and goat cheese fritters with stoned fruit gazpacho dressing | |
| CRAB CORN & TOMATO SALAD | 14 |
| lump crab meat over mixed greens with red onion, local corn and tomatoes tossed in a lemon basil dressing | |

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☞ SANDWICHES & ENTREES ☜

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|---|----|
| ANGUS BURGER | 11 |
| 8 oz burger cooked to your liking topped with your choice of cheese, comes with french fries, lettuce, tomato, pickle and cole slaw | |
| MUSHROOM GNOCCHI | 17 |
| potato gnocchi with shitake, portabella and oyster mushrooms with fresh peas in a wild mushroom scented broth | |
| DIJON CHICKEN SANDWICH | 12 |
| dijon marinated chicken breast topped with canadian bacon and provolone cheese, with french fries, cole slaw and a pickle | |
| BRIE CRUSTED FILET | 28 |
| 8 oz beef tenderloin cooked to desired temperature, topped with melted brie cheese, and served with baby spinach, mashed potatoes, and a poached pear laced with a zinfandel demi glace | |
| HANGER STEAK | 22 |
| 8 oz. cilantro marinated hanger steak with mashed potatoes and spinach drizzled with a chimichurri sauce | |
| GORGONZOLA RIB EYE | 26 |
| 12 oz rib eye steak cooked to desired temperature and topped with gorgonzola cheese, served with asparagus and mashed potatoes topped with a syrah demi glace | |
| WOOD PLANK SALMON | 24 |
| 8 oz salmon filet grilled to desired doneness, served with herbed rice pilaf and broccolini topped with a tomato and basil beurre blanc | |
| FRENCHED CHICKEN BREAST | 20 |
| oven roasted 10 oz. chicken breast with sautéed spinach and whipped potato drizzled with a green peppercorn sauce | |
| PORK TENDERLOIN | 20 |
| chipotle blasted pork with roasted potato hash, asparagus and drizzled with plum bourbon sauce | |
| GRILLED CHILEAN SEA BASS | 31 |
| 8 oz sea bass filet grilled to desired doneness served with herbed rice pilaf and asparagus topped with a citrus beurre blanc and preserved lemon | |
| CRAB CAKES | 20 |
| two crab cakes pan fried to order. with herbed rice pilaf, tarragon dijon aioli and sautéed spinach topped with a sweet corn and tomato relish | |
| CHICKEN PENNE | 18 |
| grilled chicken breast with plum tomato, arugula, capers and basil tossed with penne pasta | |

☞ SIDES ☜

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| WILTED SPINACH | 5.5 | SWEET POTATO FRIES | 5 |
| GARLIC SCENTED BROCCOLINI | 6.5 | WHITE TRUFFLE & PARMESAN FRIES | 7 |
| ROASTED ASPARAGUS & SHALLOTS | 5.5 | WHIPPED YUKON GOLD POTATOES | 4.5 |

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» DESSERTS «

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| CHOCOLATE MOUSSE SHOOTERS | 9 |
| individual chocolate mousse shooters topped with raspberry, peanut butter and hazelnut with freshly whipped cream | |
| TRIO OF CRÈME BRULEE | 9 |
| traditional, chocolate, and double espresso with macerated strawberries and house made biscotti | |
| STRAWBERRY SHORTCAKE PANINI | 9 |
| grilled shortbread with sambuca marinated strawberries, vanilla ice cream and freshly whipped cream | |
| CINNAMON ROASTED APPLE TART | 9 |
| roasted apples with a puff pastry crust drizzled with a cinnamon crème anglaise and vanilla ice cream | |
| BERRIES ANGLAISE | 9 |
| fresh seasonal berries topped with a crème anglaise and freshly whipped cream | |
| PEACH MELBA PANINI | 9 |
| grilled pound cake with marinated peaches, vanilla ice cream and drizzled with a raspberry sauce | |
| ASSORTED ICE CREAMS, CIAO BELLA GELATOS AND SORBETS | 5.5 |

» DRINKS «

| AFTER DINNER DRINKS | | SHERRY AND PORT WINES | |
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| COURVOISIER UP | 12 | DRY SACK SHERRY | 7.5 |
| HENNESSEY UP | 12 | HARVEY'S BRISTOL CREAM | 8.5 |
| REMY MARTIN VSOP UP | 12 | CROFT PORT WINE | 8 |
| REMY MARTIN XO UP | 18.5 | WARRES PORT WINE | 8 |
| GRAND MARNIER UP | 8.5 | COFFEES | |
| SAMBUCA UP | 7 | CAPPUCCINO | 4 |
| SAMBUCA BLACK UP | 7 | ESPRESSO | 3.25 |