

LUNCH

YANKEE DOODLE TAP ROOM

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

➤ APPETIZERS ◀

FRENCH ONION SOUP	6
swiss and provolone cheeses served golden brown, baked with bagel crisps	
NASSAU WINGS	9.5
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	
ANGUS SLIDERS	10
four mini burgers topped with pepper jack cheese and drizzled with a chimichurri sauce	
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	10
tahini & roasted red pepper hummus, marinated caperberries with assortment of flat breads	
CALYPSO CALAMARI	11
cornmeal dusted fried calamari tossed in a mixture of sautéed chorizo, peppers, onions, mangos, cilantro and rice wine vinegar	
FRIED OYSTERS	13
five cornmeal crusted oysters and pickled vegetables with saffron aioli	

➤ SALADS ◀

CAESAR	8 / CHICKEN 10 / SHRIMP 12
fresh romaine lettuce, radicchio tossed with croutons, caesar dressing and parmesan cheese	
SPRING SALAD	6
fresh spring mix served with cucumbers, carrots, red onion and cherry tomatoes tossed with our house vinaigrette	
HEIRLOOM TOMATO & MOZZARELLA SALAD	10
sliced heirloom tomatoes with fresh mozzarella, aged balsamic glaze, basil pesto and drizzled with extra virgin olive oil	
CHICKEN & CRANBERRY SALAD	12
fresh spring mix, grilled chicken, toasted almonds, dried cranberries, roasted red peppers, prosciutto crisps, tossed with cranberry balsamic dressing and topped with warm goat cheese	
SESAME TUNA SALAD	14
rare sliced tuna over fresh mixed greens with orange segments, toasted peanuts, roasted peppers, scallions and topped with fried rice noodles and sweet thai chili vinaigrette	
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 grape tomatoes tossed in a lemon basil dressing	

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⇒ SANDWICHES & ENTREES ⇐

ANGUS BURGER	11
8 oz burger cooked to your liking topped with your choice of cheese served with french fries, lettuce, tomato, pickle and cole slaw	
DIJON CHICKEN SANDWICH	12
dijon marinated chicken breast topped with canadian bacon and provolone cheese served with french fries, cole slaw and a pickle	
CRAB CAKE SANDWICH	14
pan fried crab cake served with a tarragon aioli, french fries, lettuce, tomato, cole slaw and a pickle	
SHRIMP SALAD SANDWICH	13
salad consisting of shrimp, celery, onions, tarragon and mayo served on a croissant with lettuce, tomato, chips, cole slaw and a pickle	
PRIME RIB DIP	13
shaved prime rib dipped in au jus served on a toasted hoagie roll that's brushed with scampi butter and topped with swiss cheese, served with french fries and au jus for dipping	
RUSTIC PANINI	12
rustic turkey with brie cheese and sliced green apples on sour dough bread served with french fries, cole slaw and a pickle	
REUBEN PANINI	12
corned beef, sauerkraut, swiss cheese and russian dressing cooked panini style on marble rye bread served with french fries, cole slaw and a pickle	
AVOCADO & BACON PANINI	12
fresh mozzarella with avocados, bacon and local tomatoes on sour dough bread served with french fries, cole slaw and a pickle	
VEGETARIAN PANINI	12
roasted asparagus and sundried tomatoes with goat cheese on a ciabatta roll served with french fries, cole slaw and a pickle	
CHICKEN PENNE	14
plum tomatoes, grilled chicken, arugula, capers and fresh basil tossed with penne pasta	
HANGER STEAK	16
8 oz cilantro marinated hanger steak with mashed potatoes and spinach drizzled with a chimichurri sauce	
DIJON CHICKEN	16
10 oz frenched chicken breast with mashed potatoes and spinach drizzled with a dijon mustard sauce, scallions and chopped tomatoes	

*French fries may be substituted for a house salad or fruit salad

⇒ SIDES ⇐

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 ⇐

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	
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