

SOUP >

LOBSTER BISQUE- CREAMY AND SMOOTH, MADE FRESH WITH A HINT OF SHERRY SAUCE AND CHUNKS OF LOBSTER **8.95**

THREE CHEESE FRENCH ONION- CRUSTINI, MELTED SWISS, MOZZARELLA & PARMESAN **7.95**

SALAD >

BEET SALAD- SPRING MIX, GOAT CHEESE, STRAWBERRIES, TOASTED PECANS, RED ONION & GREEN GODDESS DRESSING **12.95**

COBB SALAD- GRILLED CHICKEN, MIXED GREENS, AVOCADO, BACON, RED ONION, BLACK OLIVES, HARD COOKED EGG, CROUTONS, SUNDRIED TOMATO & BUTTERMILK RANCH DRESSING **15.95**

AEGEAN FARM SALAD- CUCUMBERS, TOMATOES, KALAMATA OLIVES, RED ONION, BELL PEPPERS, FETA CHEESE, CAPERS, EVOO, VINEGAR, OREGANO, SALT & PEPPER **10.95**

KALE CAESAR SALAD- ROMAINE & BABY KALE, CRISPY CAPERS, CROUTONS, ANCHOVY DRESSING, SHAVED PARMESAN **10.95**

ADD GRILLED SHRIMP **7.00**
ADD GRILLED CHICKEN **5.00**

SEAFOOD >

STEAMERS- DRAWN BUTTER **16.25**

LITTLE NECK CLAMS- LEMON GARLIC WHITE WINE, CHOPPED BACON **12.50**

SHRIMP COCKTAIL- SERVED WITH HOUSEMADE COCKTAIL SAUCE **13.25**

CHIPOTLE BOURBON ROASTED OYSTERS- BOURBON, BROWN SUGAR, BUTTER, GARLIC, CHIPOTLE **16.50**

ROSEMARY CITRUS ROASTED OYSTERS- ROSEMARY, BUTTER, CITRUS ZEST **16.50**

MUSSELS FRA DIAVOLO- SPICY MARINARA **14.95**

SHAREABLES >

MELON & BURRATTA- MELON SALSA, RED & YELLOW TOMATO, BURRATTA, BALSAMIC, EVOO, SALT & PEPPER, PITA CHIPS **12.95**

QUESADILLAS- CHICKEN OR STEAK, HOUSE PICO DE GALLO, SOUR CREAM **10.95**

TPG WINGS- BUFFALO, HONEY CHIPOTLE, BBQ OR GARLIC PARMESAN **10.95**

BUFFALO CAULIFLOWER- BUTTERMILK MARINADE, BUFFALO SAUCE, PICKLED CELERY & BLUE CHEESE **9.50**

MEDITERRANEAN SAMPLER- HUMMUS, TZATZIKI & ROASTED EGGPLANT SALAD, STUFFED GRAPE LEAVES, GRILLED PITA & VEGGIE STICKS **12.95**

PRETZEL LOAF- LIGHTLY SALTED, SERVED WITH OUR MELTED TAVERN CHEESE SAUCE AND SPICY MUSTARD **9.95**

HAM & EGGS- SPICY DEVILED EGGS, SLICED IMPORTED PROSCUITTO **11.00**

HANDHELDS >

BURGERS ARE 8 OZ & MADE FROM A BLEND OF BRISKET, CHUCK & SIRLOIN SERVED WITH SKIN ON FRIES

BAM BAM BURGER- BACON, AVOCADO, MOZZARELLA, LETTUCE, DUSTED KAISER **12.95**

BREW BURGER- CHEESE SAUCE, GUINNESS ONIONS & BOURBON BBQ SAUCE, PRETZEL BUN **11.95**

BRISKET SANDWICH- SHAVED SLOW ROASTED BRISKET, CHEDDAR CHEESE, GUINNESS ONIONS, DILL PICKLES, BBQ SAUCE, PRETZEL BUN **11.50**

VEGGIE BURGER- PLANT BASED, LETTUCE, TOMATO, ONION, BRIOCHE BUN **12.95**

BUTTERMILK FRIED CHICKEN SANDWICH- CHICKEN THIGH (DARK MEAT), SRIRACHA MAYO, DILL PICKLES, LETTUCE, TOMATO, ONION **11.50**

PROVING GROUND

ENTREES >

MAHI MAHI- THAI COCONUT CURRY SAUCE, SERVED OVER BROCCOLINI **26.25**

MONK FISH & CLAMS- GARLIC & WHITE WINE SAUCE, SERVED SCAMPI STYLE **25.99**

24OZ TOMAHAWK- CHARGRILLED CAJUN RIBEYE, ROASTED GOLD POTATOES & GRILLED ASPARAGUS **54.95**

PAN SEARED SCALLOPS- GARLIC BUTTER LEMON & WINE SAUCE, CREAMED SPINACH & KALE **28.95**

8OZ FILET MIGNON- PORT WINE REDUCTION, ROASTED GOLD POTATOES & GRILLED ASPARAGUS **37.95**

CHICKEN PARM- FRESH PLUM TOMATO SAUCE, MOZZARELLA AND PARMESAN MELT, SIDE OF LINGUINE **21.95**

SALMON- PAN SEARED WITH CHIPOTLE BUTTER, CRISPY CAPERS & GRILLED ASPARAGUS **25.95**

CRABCAKES- PAN SEARED HOMEMADE CRABCAKES & GRILLED ASPARAGUS, SERVED WITH LEMON AIOLI **26.95**

SEAFOOD RISOTTO- GARLIC, WHITE WINE, TOMATOES, SHRIMP, SCALLOPS, MUSSELS, SALMON, MAHI **34.95**

PORTERHOUSE FOR TWO- 36 OZ, SLICED AND SERVED WITH ASPARAGUS & ROASTED GOLD POTATOES, PORT WINE REDUCTION **92.00**

LOBSTER CRAB MAC & CHEESE- LUMP CRAB MEAT, CHUNKS OF LOBSTER, THREE CHEESE SAUCE **24.95**