

CHEF'S DAILY LUNCH SPECIALS

FRESH FISH

MONDAY	Salmon - w/ lemon dill butter
TUESDAY	Mahi-Mahi - w/ cilantro chimichurri
WEDNESDAY	Grouper Fingers - w/ house tartar
THURSDAY	Sea Scallops - seared or blackened
FRIDAY	Seared Ahi Tuna Tacos

CLASSIC SIGNATURE SANDWICHES

Authentic Philly Cheese Steak
The "Rachel" on Light Rye
Chilled Lobster and Shrimp Roll
Chef's Choice Crafted Burger
Smoked BBQ Pulled Pork

ORLANDO'S AWARD WINNING BURGERS

1/2 pound burgers are pattied fresh daily - served with french fries

Try your burger with our "Iceberger Bun"

Tap Room Classic - with Tillamook cheddar cheese	13.5
College Park - with bacon, avocado and jack cheese	15.5
Steakhouse - jack cheese, bacon and crispy onion straws with A-1 horseradish sauce.	15.9
Southwest Par - with pepper jack cheese, jalapeño, tortilla strips and house made guacamole	15.9
Cowboy - blackened with bleu cheese crumbles, crispy onion straws and balsamic glaze	14.9
Patty Melt - on rye with sautéed onions and melted American cheese	14.4
The Wedge Burger - burger patty with a wedge salad; no bun, no carbs.	13.9

TAP ROOM FAVORITES

Chicken Milanese - herb breaded cutlet over pasta with tomatoes and lemon caper sauce	18.9
Blackened Salmon BLT - on toasted rye bread with bacon, lettuce, tomato and red pepper aioli	16.9
College Park Chicken Sandwich - with bacon, avocado and jack cheese	14.5
Fresh Apple & Bacon Grilled Cheese - Gouda, Tillamook cheddar, Emmenthaler swiss, almonds and fig preserves	13.5
Buffalo Chicken Sandwich - with bleu cheese dressing	12.9
Corned Beef Reuben - on lightly toasted rye with sauerkraut, swiss cheese and russian dressing.	13.5
Chicken Tender Basket - hand cut, hand battered; with french fries, with honey mustard	13.5
Crab Cake and Fries - Maryland style, jumbo lump with house made rémoulade.	15.9
Fried Shrimp - lightly breaded with house made cocktail; with french fries and cole slaw	20.9
Fish and Chips - hand dipped, beer battered cod; with french fries and cole slaw	17.5
Fish Tacos - choice of corn or flour tortillas; with yellow rice.	2 Tacos 14.5 / 3 Tacos 17.5

Sandwiches Served with French Fries or Substitute Sweet Potato Fries, Onion Rings or Fresh Fruit for an additional 1.5

HEALTHY OPTIONS

Grilled Portobello Mushroom - on multi-grain bun with sautéed onions and herbed goat cheese spread - while they last	13.5
Black Bean Wrap - house made with kale, arugula, avocado, roasted red peppers, kalamata olives with cilantro chimichurri	12.5
Fresh Turkey Burger - on multi-grain bun with house made guacamole - while they last	13.9
Grilled Chicken Adela - marinated chicken tenders, heirloom tomatoes with asiago cheese	12.9
Tap Room Lettuce Wraps - stir fry chicken, mushrooms and water chestnuts in a stir fry sauce	12.9
California Turkey Wrap - avocado, cheddar and jack cheese, tomatoes, lettuce in a flour tortilla.	11.9
Caprese with Blackened Chicken - fresh mozzarella, tomato, basil and balsamic glaze	14.5

SIGNATURE SALADS

Ahi Tuna Salad - roasted red peppers, tomato, kalamata olives, egg and asparagus with soy ginger dressing.	18.9
Tenderloin Steak Salad - over spinach with portabella mushrooms, bleu cheese, onions and tomato	17.5
The Superman Salad - baby kale, arugula, quinoa, walnuts, craisins, avocado, tomato and edamame.	14.5
Apple Almond Chicken Salad - tossed in citrus vinaigrette, with diced tomato, cheddar and jack cheeses	13.9
Crispy Chicken Salad - chopped egg, tomato, cheddar and jack cheese with honey mustard dressing.	14.9
Caesar Salad - with fresh romaine lettuce, house made dressing add Grilled Chicken 13 add Blackened Shrimp	15.5
Cobb Salad - chicken, bacon, egg, tomato, avocado with bleu, cheddar and jack cheeses.	15.5
Spinach Salad - with mushrooms, bacon, artichoke hearts, chopped egg	11.9
Southwest Chicken Salad - avocado, tomato, black beans, corn, cheddar and jack cheese with salsa and sour cream.	15.5

**Russian • Bleu Cheese • Honey Mustard • Ranch • Citrus Vinaigrette
Balsamic Vinaigrette • Soy Ginger • Lime Basil Vinaigrette**

*Florida State food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase the risk of food borne illness.

Appetizers, Flat Breads and Shared Plates

Deviled Eggs - house made, southern style with applewood smoked bacon - while they last	9.9
Baked Chevre - herb infused goat cheese topped with marinara; with toast points	9.9
Tap Room Bleu Cheese Chips - home style chips topped with bleu cheese crumbles and balsamic glaze	9.9
Fresh Prince Edward Island Mussels - steamed in garlic butter with grilled artisan bread	11.9
Buffalo Cauliflower - flash fried & topped with bleu cheese crumbles, served with carrots, celery and ranch dressing	10.5
Thai Chili Shrimp - a little sweet, a little heat over crispy rice noodles	12.4
Meatballs Marinara - house made; smothered in mozzarella with artisan grilled bread	11.9
Buffalo Shrimp - lightly breaded, with carrots, celery and bleu cheese dressing	13.4
Hot Jumbo Lump Crab & Cheese Dip -topped with fresh tomato & scallions; served with toast points	14.5
Fresh Seared Tuna Sashimi - #1 sushi grade center loin cut; choice of sesame or peppercorn	18.9
Grilled Chicken Quesadilla - sautéed onions, cheddar and jack cheese; house made guacamole	11.9
Tomato, Basil and Mozzarella Flat Bread - fresh tomatoes and feta cheese	12.5
Tenderloin Steak Flat Bread - sautéed onions, bacon, bleu cheese and balsamic glaze	14.9

Flat Bread add ons - House Made Meatball 3.5 Grilled Chicken 4.5 Grilled Shrimp 7.5

Homemade Soups

French Onion - baked with crouton and melted Emmenthaler swiss cheese	7.5
Chicken Vegetable - made with white and dark meat and fresh vegetables	6.9
Texas Style Turkey Chili - all meat, no beans.	7.4

Hand Cut Steaks and Chops

14oz Ribeye - prime grade, Delmonico cut	37
Cowboy Ribeye - blackened with bleu cheese, onion straws, balsamic glaze	39
Filet Mignon - barrel cut, bacon wrapped	6oz29 8oz35
Filet Mignon and Crab Cake - 6oz filet, Maryland style crab cake	37
Bone-In Center Cut Pork Chop - thick cut "lollipop chop"	21
Grilled Filet Tips - with angel hair pasta tossed in roasted garlic butter sauce	25

All entrees served with your choice of 2 sides.

Fresh Grilled Fish & Seafood

Grilled Grouper - wild caught; topped with lemon dill butter	26
Mahi-Mahi - topped with cilantro chimichurri	23
Tuna Mignon - Sushi Grade; sesame or peppercorn encrusted	27
Parmesan Encrusted Grouper - topped with lemon beurre blanc	27
Atlantic Salmon - topped with lemon dill butter	21
Mediterranean Shrimp and Scallop Pasta - with artichoke, feta cheese, tomato, peppadews, and kalamatas	25
Crab Cakes - 2 Maryland style, jumbo lump with house made rémoulade	33
Sea Scallops - seared or blackened.	27

All entrees served with your choice of 2 sides.

Dinner Side Selection

Mashed Potatoes • Loaded Mashed Potatoes • Sweet Potato • Yellow Rice
Grilled Asparagus • Sautéed Spinach • Steamed Broccoli • Heirloom Tomatoes

Chef's Weekly Dinner Specials

Choice of fresh garden salad, small Caesar salad or substitute wedge salad for \$4

Monday:	Grilled London Broil with loaded mashed potatoes	18.9
Tuesday:	Half Chicken; brined and smoked in house, with loaded mashed potatoes	17.9
Wednesday:	Pork Loin Parmesan; seasoned breadcrumbs, mozzarella and pasta with marinara	17.9
Thursday:	Chicken Fried Chicken; hand battered, homemade bacon gravy with mashed potatoes	18
Friday:	The Tap Room Lobster Roll with brown butter; with spinach mushroom risotto	23.9
	Herb Encrusted Prime Rib with mashed potatoes Queen and King cut	25 / 28
Saturday:	The Tap Room Lobster Roll with brown butter; with spinach mushroom risotto	23.9
	Herb Encrusted Prime Rib with mashed potatoes Queen and King cut	25 / 28
Sunday:	Homemade Meatloaf with mashed potatoes	16.5

While They Last!