

CHEF'S DAILY LUNCH SPECIALS

	FRESH FISH	CLASSIC SIGNATURE SANDWICHES
MONDAY	Salmon - w/ lemon dill butter	Authentic Philly Cheese Steak
TUESDAY	Mahi-Mahi - w/ cilantro chimichurri	The "Rachel" on Light Rye
WEDNESDAY	Grouper Fingers - w/ house tartar	Chilled Lobster and Shrimp Roll
THURSDAY	Sea Scallops - seared or blackened	Cajun Shrimp Po-Boy
FRIDAY	Fresh Catch / Chef's Choice	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	12.9
College Park - with bacon, avocado and jack cheese	14.9
Steakhouse - jack cheese, bacon and crispy onion strings with A-1 horseradish sauce.	15.5
The Southern Gentleman - house made pimento cheese, capers and Nueske's applewood smoked bacon	14.9
Southwest Par - with pepper jack cheese, jalapeño, tortilla strips and house made guacamole	14.5
Patty Melt - on rye with sautéed onions and melted American cheese	13.9

Add Nueske's applewood smoked bacon 2.5

TAP ROOM FAVORITES

Chicken Milanese - herb breaded cutlet over pasta with tomatoes and lemon caper sauce	18.5
Grilled Chicken Adela - marinated chicken tenders, heirloom tomatoes with asiago cheese	12.9
Blackened Salmon BLT - on toasted rye bread with bacon, lettuce, tomato and red pepper aioli	16.5
College Park Chicken Sandwich - with bacon, avocado and jack cheese	13.9
Fresh Apple & Bacon Grilled Cheese - Gouda, Tillamook cheddar, Emmenthaler swiss, almonds and fig preserves	12.9
Buffalo Chicken Sandwich - with bleu cheese dressing	12.5
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 sauce	12.9
Crab Cake and Fries - Maryland style, jumbo lump, house made	15.9
Fish and Chips - hand dipped, beer battered cod; with french fries and cole slaw	16.9
Fish Tacos - choice of corn or flour tortillas; with black beans and yellow rice	2 Tacos 13.9 / 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

Hummus with Cilantro Chimichurri - fresh vegetables with pita points	9.9
Tap Room Lettuce Wraps - stir fry chicken, mushrooms and water chestnuts in a stir fry sauce	12.5
California Turkey Wrap - avocado, cheddar cheese, tomatoes, lettuce in a flour tortilla	11.5
Homemade Black Bean Burger - on multi-grain bun with arugula, tomato and house made guacamole	11.9
Fresh Turkey Burger - on multi-grain bun with house made guacamole - while they last	13.5
Caprese Salad with Blackened Chicken - fresh mozzarella, tomato and basil	13.9
Mediterranean Wrap - hummus, baby spinach, feta, avocado with kalamata olives and peppadew peppers	11.9

FRESH SIGNATURE SALADS

Ahi Tuna Salad - roasted red peppers, tomato, kalamata olives, egg and asparagus with soy ginger dressing	18.5
Tenderloin Steak Salad - over spinach with portabella mushrooms, bleu cheese, onions and tomato	16.9
The Superman Salad - baby kale, arugula, quinoa, walnuts, raisins, avocado, tomato and edamame	13.9
Apple Almond Chicken Salad - tossed in citrus vinaigrette, with diced tomato, cheddar and jack cheeses	13.9
Wedge Salad - Roth buttermilk blue cheese, Nueske's applewood smoked bacon, heirloom tomatoes and balsamic glaze	9.9
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 with Grilled Chicken 12 with Blackened Shrimp	14.9
Cobb Salad - chicken, bacon, egg, tomato, avocado with bleu and cheddar cheeses	14.5
Spinach Salad - with mushrooms, bacon, artichoke hearts, chopped egg tossed in citrus vinaigrette	11.9
Southwest Chicken Salad - avocado, tomato, black beans, corn, cheddar and jack cheese with salsa and sour cream	14.9

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

*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 diced Nueske's applewood smoked bacon - while they last	9.9
Fresh Prince Edward Island Mussels - steamed in white wine and garlic butter with grilled artisan bread	11.5
Buffalo Cauliflower - flash fried & topped with bleu cheese crumbles, served with carrots, celery and ranch dressing	9.9
Thai Chili Shrimp - a little sweet, a little heat over crispy rice noodles	11.9
Meatballs Marinara - house made; smothered in mozzarella with artisan grilled bread	10.9
Buffalo Shrimp - lightly breaded, with carrots, celery and bleu cheese dressing	12.9
Tap Room Bleu Cheese Chips - home style chips topped with bleu cheese crumbles and balsamic glaze	9.5
Hot Jumbo Lump Crab & Cheese Dip - topped with fresh tomato & scallions; served with toast points	13.9
Fresh Seared Tuna Sashimi - #1 sushi grade center loin cut; choice of sesame or peppercorn	17.9
Pimento Cheese Board - house made; melted into bread bowl with Nueske's applewood smoked bacon	10.9
Grilled Chicken Quesadilla - sautéed onions, cheddar and jack cheese; house made guacamole	11.5
Tomato, Basil and Mozzarella Flat Bread - fresh tomatoes and feta cheese	11.9
Tenderloin Steak Flat Bread - sauteed 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
Chicken Vegetable - made with white and dark meat and fresh vegetables	6
Texas Style Turkey Chili - all meat, no beans	7
Black Bean and Ham - with sour cream and red onions	6.9

HAND CUT STEAKS AND CHOPS

Tuna Mignon - Sushi Grade; sesame or peppercorn crusted, with asparagus and yellow rice	25
Prime 14 oz. Delmonico Steak - with loaded mashed potatoes and sautéed spinach	32
Cowboy Ribeye - Roth buttermilk blue cheese, onion straws, balsamic reduction with asparagus and mashed potatoes	34
Filet Mignon - bacon-wrapped with loaded mashed potatoes and asparagus 6oz 29 8oz 33	
Filet Mignon - 6oz. Maryland Style Crab Cake - with loaded mashed potatoes and asparagus	35
Bone-In Center Cut Pork Chop - thick cut "lollipop chop" with loaded mashed potatoes and broccoli	19
Grilled Filet Tips - with linguini tossed in roasted garlic butter sauce	24

add ons - Sea Scallops 8 • Crab Cake 9 • Cowboy Style 3

FRESH GRILLED FISH & SEAFOOD

Parmesan Encrusted Grouper - topped with lemon beurre blanc; with yellow rice and grilled asparagus	26
Atlantic Salmon - topped with lemon dill butter, with yellow rice and steamed broccoli	19.9
Mediterranean Shrimp Pasta - garlic, artichoke, feta cheese, tomato, peppadew peppers and kalamata olives	19.9
Crab Cakes- 2 Maryland style, jumbo lump, house made; with yellow rice and grilled asparagus	32
Seared Sea Scallops - with yellow rice and sautéed spinach	26
Fried Shrimp - lightly breaded; with cole slaw and french fries	17.9
Mahi-Mahi - topped with cilantro chimichurri; with yellow rice and sautéed spinach	19.9

FRESH VEGETABLE SELECTION

Grilled Asparagus • Sautéed Spinach • Steamed Broccoli • Heirloom Tomato 4

CHEF'S WEEKLY DINNER SPECIALS

Choice of Fresh Garden Salad, Small Caesar Salad or Small Wedge Salad

Monday:	Grilled London Broil with loaded mashed potatoes	17.9
Tuesday:	Half Chicken; brined and smoked in house, with loaded mashed potatoes	17.9
Wednesday:	Spicy Shrimp & Grits with Andouille sausage, with house made parmesan grits	19.9
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	22.9
	Herb Encrusted Prime Rib with loaded mashed potatoes Queen and King cut	23 / 26
Saturday:	The Tap Room Lobster Roll with brown butter; with spinach mushroom risotto	22.9
	Herb Encrusted Prime Rib with loaded mashed potatoes Queen and King cut	23 / 26
Sunday:	Homemade Meatloaf with mashed potatoes	16.5

While They Last!