

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 Cheesesteak
The "Rachel" on Light Rye
Chilled Lobster and Shrimp Roll
Blackened Mahi BLT
Smoked BBQ Pulled Pork

HAND-PATTIED AWARD WINNING BURGERS

Try your burger with our "Iceberger Bun"

Tap Room Classic - with Tillamook cheddar cheese.....	13.9
College Park - with bacon, avocado and jack cheese.....	15.9
Steakhouse - jack cheese, bacon and crispy onion straws with A-1 horseradish sauce.....	15.9
Above Par - bacon, fried goat cheese, fig preserves and arugula.....	15.9
Cowboy - blackened with bleu cheese crumbles, crispy onion straws and balsamic glaze.....	15.5
Patty Melt - on rye with sautéed onions and melted American cheese.....	14.9
The Wedge Burger - burger patty with a wedge salad; no bun, no carbs.....	13.9

***Substitute any burger with a turkey burger**

TAP ROOM LUNCH FAVORITES

Blackened Salmon BLT - on toasted rye bread with bacon, lettuce, tomato and red pepper aioli.....	17.9
College Park Chicken Sandwich - with bacon, avocado and jack cheese.....	14.9
Fresh Apple & Bacon Grilled Cheese - Gouda, Tillamook cheddar, Emmenthaler swiss, almonds and fig preserves.....	13.9
Buffalo Chicken Sandwich - with bleu cheese dressing.....	13.4
Our Famous Corned Beef Reuben - on lightly toasted rye with sauerkraut, swiss cheese and russian dressing.....	13.9
Hand Battered Chicken Tender Basket - hand cut, hand battered; with french fries, with honey mustard.....	13.9
Maryland Style Crab Cake and Fries - jumbo lump with house made rémoulade.....	16.4
Mahi Fish Tacos - choice of corn or flour tortillas; with yellow rice and black beans.....	2 Tacos 14.9 / 3 Tacos 17.9

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 Sandwich - on multi-grain bun with sautéed onions, fried goat cheese, arugula and tomato . . .	13.9
Black Bean Wrap - house made with spinach, arugula, avocado, roasted red peppers, kalamata olives with cilantro chimichurri	12.9
Fresh Turkey Burger - on multi-grain bun with smashed avocado - while they last	14.4
Grilled Chicken Adela - marinated chicken tenders, heirloom tomatoes with asiago cheese.	13.4
Tap Room Lettuce Wraps - stir fry chicken, mushrooms and water chestnuts.	13.4
California Turkey Wrap - avocado, cheddar and jack cheese, tomatoes, shredded iceberg	12.4
Caprese with Blackened Chicken - fresh mozzarella, tomato, basil and balsamic glaze	14.9
Avocado Toast - with goat cheese, red onion, olive oil and heirloom tomatoes.	14.5

SIGNATURE SALADS

Sushi Grade Ahi Tuna Salad - roasted red peppers, tomato, kalamata olives, egg and asparagus	19.5
Tenderloin Steak Salad - spinach, portobello mushrooms, onions, bleu cheese crumbles and tomato	17.9
The Superman Salad - spinach, arugula, walnuts, crasins, avocado, tomato, quinoa and edamame	14.9
Apple Almond Chicken Salad - tossed in citrus vinaigrette, with diced tomato, cheddar and jack cheeses	14.5
Crispy Chicken Salad - chopped egg, tomato, cheddar and jack cheese	15.5
House Made Caesar Salad add Grilled Chicken 13. add Blackened Shrimp.	15.5
Cobb Salad - chicken, bacon, egg, tomato, avocado with bleu, cheddar and jack cheeses	15.5
Summer Spinach Salad - strawberries, pecans, goat cheese, crasins, red onion, balsamic glaze and olive oil	14.5
Southwest Blackened Chicken Salad - avocado, tomato, black beans, corn, cheddar and jack cheese	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

Southern Style Deviled Eggs - house made 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 fondue, balsamic glaze and scallions	10.5
Fresh Prince Edward Island Mussels - steamed in garlic butter with grilled artisan bread	12.4
Buffalo Cauliflower - flash fried, served with bleu cheese fondue, buffalo sauce and celery	10.9
Meatballs Marinara - house made; smothered in mozzarella with toast points	11.9
Buffalo Shrimp - lightly breaded; celery and bleu cheese dressing	13.5
Hot Jumbo Lump Crab & Cheese Dip -topped with fresh tomato & scallions; served with toast points	14.9
Sushi Grade Ahi Tuna Sashimi - center loin cut; choice of sesame or peppercorn	19.4
Grilled Chicken Quesadilla - sautéed onions, cheddar and jack cheese	11.9
Tomato, Basil and Mozzarella Flat Bread - fresh tomatoes and feta cheese	12.9
Tenderloin Steak Flat Bread - sautéed onions, bacon, bleu cheese and balsamic glaze	15.4
	15.5

Hand Cut Steaks and Chops

Prime Grade Delmonico Cut 14oz Ribeye	38
Prime Grade Cowboy Ribeye - blackened with bleu cheese, onion straws, balsamic glaze	40
Prime Grade 12oz NY Strip	32
Barrel Cut Filet Mignon	6oz.....29 8oz.....35
Filet Mignon and Maryland Style Crab Cake	6oz.....39 8oz.....45
Bone-In Center Cut 10 oz Pork Chop - thick cut "lollipop chop"	22
Grilled Filet Tips - angel hair pasta tossed in roasted garlic butter sauce with heirloom tomatoes	28

Fresh Grilled Fish & Seafood

Grilled Black Florida Grouper - wild caught; topped with lemon dill butter	26
Local Caught Mahi-Mahi - topped with cilantro chimichurri	23
Sushi Grade Ahi Tuna Mignon - sesame or peppercorn encrusted	28
Parmesan Encrusted Grouper - topped with lemon beurre blanc	28
Fresh Atlantic Salmon - topped with lemon dill butter	22
Mediterranean Shrimp and Scallop Pasta - with artichoke, feta cheese, tomato, peppadews, and kalamatas	25
Maryland Style Crab Cakes - jumbo lump with house made rémoulade	33
Jumbo Sea Scallops - seared or blackened	28

Tap Room Dinner Favorites

Chicken Milanese - herb breaded cutlet over pasta with tomatoes and a lemon caper sauce	18.9
Tequila Citrus Chicken - marinated chicken thighs over black beans and yellow rice	19.5
Alpine Chicken - smothered in mushrooms, spinach and Emmenthaler swiss cheese	21.9
Hand Battered Fried Shrimp - lightly breaded with house made cocktail, french fries and cole slaw	21.9
Beer Battered Fish and Chips - hand dipped, beer battered cod, with french fries, coleslaw and house made tartar	17.9

Dinner Side Selection

Baked Sweet Potato • Yukon Gold Mashed Potatoes • Heirloom Tomatoes • Yellow Rice
Sautéed Asparagus • Sautéed Spinach • Sautéed Broccolini • Baked Potato

Chef's Weekly Dinner Specials

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

Monday:	Shrimp & Grits with andouille sausage in a cajun cream sauce	21
Tuesday:	Chicken Fried Chicken with bacon gravy	18
Wednesday:	Grilled Pork Chop with bourbon glazed apples	24
Thursday:	Crab Stuffed Grouper with a lemon dill butter	32
Friday:	The Tap Room Lobster Roll with brown butter	26
	Herb Encrusted Prime Rib with Au jus	Queen and King cut 26 / 29
Saturday:	The Tap Room Lobster Roll with brown butter	26
	Herb Encrusted Prime Rib with Au jus	Queen and King cut 26 / 29
Sunday:	Our Famous Homemade Meatloaf	17

While They Last!