



TABERNA

COUNTRY CLUB

starters

Fresh Breadsticks & Marinara Dip 5

Served Hot with House Marinara Dip

Fish Fingers 8/9

Your Choice Delicate White Fish or Mahi Mahi Filet, Hand Breaded and Lightly Fried, Served with Boom Boom or Tartar Sauce

Taberna Chips 3

House Made Potato Chips, Fried Fresh to Order and Served with Cajun Ranch or Ranch Dip

Spinach & Artichoke Dip 6

Classic Flavors Served with Crispy Tortilla Chips

Coconut Shrimp with Thai Chili Sauce 9

Crispy Coconut Breaded Shrimp with a Sweet and Tangy Dipping Sauce

Jumbo Pretzels with IPA Cheddar Dip 8

A Creamy & Smoky Cheese Dip with Fresh, Salted Soft Pretzels

Classic Quesadilla 6

Crispy Herb Tortilla Filled with Peppers, Onions, and Cheddar Jack Cheese

Veggie 7 / Chicken 8 / Steak 10 / Shrimp 11

entrees

All entrees are served with choice of garden, Caesar or spinach salad and fresh bread.

Flat Iron with Sautéed Mushrooms 19

6oz Flat Iron served with sautéed mushrooms and a red wine reduction, with roasted red potatoes and chef vegetable.

Grilled Beef Medallions 19

Tender butcher's cut medallions grilled to your liking and finished with a peppercorn demi glaze, served with roasted red potatoes and chef vegetable.

Chicken Florentine 16

Pan seared chicken breast with spinach, artichoke and a white cream sauce, served with roasted red potatoes and chef vegetable

Simple Pasta with Grilled Chicken 15

Penne Pasta tossed in garlic, olive oil and butter sauce topped with grilled chicken.

Blackened Chicken over Tri Colored Cheese Tortellini 16

Blackened chicken breast over cheese filled tortellini in a alfredo sauce.

Mahi Mahi 18

Tender, flaky mahi mahi filet prepared grilled or blackened, served over rice with a zesty lemon cream sauce and Chef vegetable.

Baked Salmon 18

Atlantic salmon filet oven baked until moist and flaky, finished with a dill cream sauce and served over rice with Chef vegetable.

White Fish Cape Cod 19

Baked white fish topped with a savory crab meat, spice and breadcrumb mix finished with a white cream sauce, served with rice and chef vegetable.

Crab Cakes 17

Chef Cris' house made crab cakes, lightly grilled and golden brown, served over rice with chef vegetable and side tartar sauce.