

# TABERNA

COUNTRY CLUB

## STARTERS

### HOT GOUDA & BACON DIP

smoky gouda & herb dip topped with crispy bacon, served in a baked sourdough boule 10.99

### COCONUT SHRIMP WITH THAI SAUCE

crispy coconut breaded shrimp with a sweet and tangy dipping sauce 8.99

### SOUTHWESTERN LOADED POTATOES SKINS

crispy baked potato skins stuffed with onions, peppers, black beans, corn, cheese & bacon 9.99

### CHICKEN WINGS

New Roasted Flavor! jumbo wings tossed in honey bbq, garlic parmesan, mango habanero or buffalo with ranch or blue cheese dip 6/8.99 9/10.99 12/13.99

### FISH FINGERS

hand breaded and lightly fried, served with spicy boom boom or tartar sauce 8.99

## ENTRÉES *served with choice of two sides*

### STEAKHOUSE RIBEYE WITH HERBED BUTTER

11oz grass fed ribeye grilled to temp and finished with an herbed butter sauce 26.99

### GRILLED BEEF MEDALLIONS WITH PEPPERCORN

butcher's cut medallions grilled to temp with a peppercorn demi glaze 17.99

### BLACK & BLUE SALMON FILET

6oz blackened salmon filet served with creamy blue cheese sauce 17.99 *Baked Salmon with Dill Cream Sauce 16.99*

### PECAN CHICKEN WITH BOURBON MUSTARD SAUCE

baked pecan and herb crusted chicken breast with a smoky bourbon mustard sauce 14.99

### BAKED PINEAPPLE MAHI MAHI

mahi filet baked between pineapple slices, served with a house made pineapple salsa 17.99

### CHICKEN CAPRESE

layers of mozzarella, tomato and pesto, baked and topped with a balsamic glaze 14.99

## SIDES

House Taberna Chips, Sweet Potato Fries, French Fries, Coleslaw, Pasta Salad or Onion Straws

Roasted Red Potatoes, Rice Pilaf, Collards, Seasonal Vegetable, Gouda Mac & Cheese

## DESSERTS

SALTED CARAMEL FRIED CHEESECAKE 5.99

TOASTED COCONUT CAKE 4.99

MOLTEN S'MORE LAVA CAKE 6.99

## SANDWICHES *served with choice of side*

### BUTTERBEAN BURGER WITH MANGO HABENERO

savory housemade butterbean patty with a kick of heat, swiss cheese, lettuce & tomato, served with cinnamon brown sugar sweet potato fries. 11.99

### TABERNA BURGER

6oz angus short rib patty on a split top roll, served with cheddar, american, swiss provolone or pepperjack cheese with lettuce, tomato, onion and pickles 10.99 *Add Bacon, Mushrooms or Onion Straws 0.99*

### BLT WRAP

an herb tortilla loaded with crispy bacon, shredded lettuce, diced tomatoes and mayo 8.99

### ITALIAN CHICKEN SANDWICH

grilled chicken on a toasted split top roll with provolone, house made marinara and fried mozzarella 8.99

## PLATTERS / PASTA

### ST. LOUIS RIBS WITH WHITE BBQ SAUCE

fall of the bone ribs with a tangy white sauce, served with collards and smoked gouda mac & cheese *half rack 13.99 full rack 18.99*

### PULLED PORK & SLAW PLATTER

slow roasted with white BBQ sauce, coleslaw, and cinnamon brown sugar sweet potato fries 13.99

### SOUTHERN SHRIMP & GRITS

jumbo shrimp over white cheddar grits with a bacon and andouille sausage cream sauce 15.99

### BIG EASY CHICKEN & PENNE

Cajun spiced chicken breast with sautéed broccoli, tomatoes, and mushrooms over penne pasta with a garlic parmesan cream sauce 14.99 *Vegetarian Big Easy 11.99*

## SOUP / SALADS

SOUP CUP 2.99 BOWL 5.99

House Made Tomato Basil or Soup du Jour

GARDEN SALAD 3.99

CAESAR OR TRENT SALAD 4.99

### HARVEST CHICKEN & APPLE SALAD

grilled chicken, fresh greens, diced granny smith apple, blue cheese crumbles, onion, pecans and crispy bacon bits served with an apple cider vinaigrette 10.99

### BLACKENED MAHI CAESAR SALAD

blackened filet of mahi atop chopped romaine tossed with parmesan, croutons, black olives, diced tomatoes and Caesar dressing 16.99