

Dinner ~ November, 2018

APPETIZERS

Hummus Plate

Housemade Hummus, Carrots, Celery, Cucumber.....9.95

Rhode Island Style Fried Calamari

Tossed with Sautéed Pepperoncini Peppers and Garlic 16.95

Spinach and Hearts of Palm Dip

with Tortilla Chips10.95

Prawn Cocktail

Housemade Cocktail Sauce and Lemon..... 10.95

Beef Tenderloin Carpaccio*

Arugula Salad, Shallots, Capers, White Truffle Oil ...15.95

White Wine of the Month

Decoy Chardonnay

Sonoma County, CA 2016

This deliciously bright Chardonnay offers layers of Apricot, citrus and Summer Melon as well as hints of fresh Honeysuckle. The lovely pure fruit flavors are underscored by delicate acidity and a supple richness from the sur lie aging.

Glass....10.00 Bottle....39.00

SOUPS AND SIDE SALADS

Soup of the Day

Cup4.50 Bowl7.95

Pine Tavern French Onion Soup

Swiss, Gruyere and Parmesan Cheese7.95

Classic Iceberg Wedge gf

Bleu Cheese Dressing, Tomatoes and Bacon Bits7.95

Mixed Greens gf

Tomatoes, Red Onion, Craisins, Lemon Pepper Vinaigrette ...6.50

Cæsar Salad*

Housemade Dressing, and Housemade Garlic Croutons7.95

ENTRÉE SALADS

Southwest Chicken Salad gf

Crispy Tortilla Strips, Olives, Avocado, Corn Salsa, Spicy Ranch 16.95

Pine Tavern Steak Salad gf*

Almonds, Avocado, Tomato, Bacon, Bleu Cheese 18.95

Red Wine of the Month

Duckhorn Vineyards

Cabernet Sauvignon

Napa Valley, CA 2015

Beginning with a gorgeous nose of boysenberry, cherry, strawberry, cedar, sage and licorice, this lush and lively Cabernet captures the rich diversity of Napa Valley. On the palate, fruit flavors are underscored by bright acidity, firm polished tannins and notes of fig, licorice and cinnamon that linger on the well-structured finish.

Glass....16.00 Bottle....64.00

PINE TAVERN CLASSICS

Pine Tavern Meatloaf

with Hot Fanny Gravy and Mashed Potatoes 18.95

Three Cheese Macaroni and Cheese

Topped with Toasted Bread Crumbs 14.35

with Grilled Chicken 21.35

with Bacon 17.35

Chicken Marsala

Mushrooms, Marsala Wine and Mashed Potatoes 19.25

Chicken Fried Chicken Breast

with Gravy, Mashed Potatoes and Daily Vegetable..... 18.25

Seared Atlantic Salmon gf

Red Potatoes, Beurre Blanc and Daily Vegetable 29.50

Today's Catch of the Day

Ask your Server about today's featured catchMkt

Pine Tavern's BBQ Baby Back Ribs

French Fries and Coleslaw

22.95

PASTAS

Classic Beef Stroganoff

Mushrooms, Onions, Egg Noodles and Sour Cream..21.95

Linguini Pomodoro

Fresh Basil, Chopped Tomatoes and Olive Oil17.75

with Grilled Chicken24.75

Chicken Alfredo Linguini

Shallots, Garlic and White Wine..... 21.95

STEAKS*

All Steaks can be made Gluten Free. Please notify your server.

Filet Mignon 6oz.

with Daily Vegetable and choice of Potato33.45

New York Strip 12oz.

with Daily Vegetables and Choice of Potato. 31.95

Boneless Rib Eye Steak

12oz with Daily Vegetable and choice of Potato35.25

Add Sautéed Balsamic Mushrooms 5.95

Add Hot Fanny Gravy 1.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please alert your server of any food allergies.

gf denotes a Gluten Free Item.