

# VICTORY ★ TAVERN

city | grille

## SALADS

**Greens** 9  
mixed greens, feta cheese, cucumber, beefsteak tomatoes

**Wedge Salad** 11  
butter lettuce, vine ripe tomatoes, smoked bacon,  
point Reyes blue cheese

**Tavern Cobb Salad** 16  
grilled chicken, smoked bacon, 6 minute egg,  
avocado, brown derby dressing

**Salmon Salad** 18  
baby lettuces, quinoa tabouli, herb sherry vinaigrette

**Grilled Steak Wedge** 17  
butter lettuce, vine ripe tomatoes, smoked bacon,  
point Reyes blue cheese

## ENTRÉES *add side caesar salad or soup \$4*

**Parmesan Crusted Lemon Sole Piccata** 25  
jumbo lump crab meat, lemon parsley sauce, green beans

**Grilled Bay of Fundy Salmon** 23  
wilted spinach, fall mushrooms & roasted campari tomatoes

**Pecan Smoked Baby Back Ribs** 22  
ancho bbq sauce, tavern slaw, fries

**Windy Meadows Lemon-Thyme Roasted Chicken** 24  
cauliflower saffron basmati rice, natural jus

**Sesame Crusted Ahi Tuna** 25  
spicy broccoli & brussels, ponzu

**Fish & Chips** 18  
ale-battered atlantic cod, fries, tartar sauce

**Tavern Meatloaf** 19 *If it's not better than Mom's, it's on us!*  
buttermilk chive mash, ancho chili bbq

**Grilled Flat Iron Steak** 26  
buttermilk chive mash, marinated tomato, maytag blue

**Grilled 16oz Cowboy Ribeye** 35  
loaded baked potato, herb garlic butter

## BURGERS & BBQ *with hand cut kennebec fries*

**Tavern Burger** 15  
black angus, cheddar, tomato, lettuce, pickles, dijon mayo

**Guacamole Burger** 16  
black angus, tomato, bacon, pepperjack, chipotle ranch

**Hickory Pulled Pork Sandwich** 16  
slow roasted pork, coleslaw

**French Dip Au Jus** 19  
shaved prime rib on toasted french bread, caramelized  
onions, baby swiss, horseradish mayo

## STARTERS

**Chicken & Market Veg Soup** 6

**Soup Du Jour** 6

**Spinach Artichoke Dip** 12  
pico de gallo, tortilla chips

**Hummus** 10  
herb pita, cucumbers, feta

**Housemade Chips** 8  
kennebec potato, warm blue cheese

**Crispy Calamari & Shrimp** 14  
sriracha lime mayo, agrodolce

**Crab Nachos** 16  
pepperjack, avocado crema, salsa

**Chicken Quesadilla** 12  
roasted jalapeños, onions, pico, guac

**Ahi Tuna Tacos** 15  
jalapeño, avocado, sriracha-lime aioli

**Texas Poutine** 10  
hand cut fries, brisket gravy, local cheese  
curds, scallions

**Jumbo Shrimp Cocktail** 15  
bloody mary cocktail sauce

**Tavern Mac & Cheese** 10  
house cured ham, english peas

## SIDES 6 each

**Hand Cut Kennebec Fries**

**Quinoa Tabouli Salad**

**Cole Slaw**

**Spicy Broccoli & Brussels**

**Hand Cut Truffle Fries**

## DESSERTS

**Chocolate Lava Cake** 10  
molten center, chocolate malt ice cream

**Key Lime Pie** 9  
nilla wafer crust, whipped cream

**Coconut Cream Pie** 9  
nilla wafer crust, whipped cream

**Cheesecake Brownie Sundae** 10  
vanilla ice cream, caramel sauce

**Homemade Ice Cream** 6  
vanilla, chocolate

**Coffee - French Press** 3

**Lavazza Espresso** 3

**Cappuccino** 3

FALL 2017



Executive Chef Jim Oetting

General Manager Dave Burkett