

## **Starters**

**Soup of the Day \$6**

**\*Baked French Onion Soup \$8**

**\*Steamed PEI Mussels with Roasted Garlic, Leeks, Plum Tomatoes  
and Fresh Basil \$9**

**\*Tavern Hot Wings with Blue Cheese Dressing and Celery Sticks \$10**

**Crispy Calamari with a Roasted Tomato Basil Aioli \$9**

**Thai Shrimp Spring Roll with Julienne Vegetables, Cilantro and Rice  
Noodles served with a Ginger Lime Chili Dipping Sauce \$11**

**\*Arethusa Cheese Platter \$12 (small) \$22 (large)**

**Local Cheese, Grilled Pheasant Bread and a Seasonal Compote**

## **Salads**

**\*Tavern Caesar Salad with Grape Tomatoes, Kalamata Olives  
and Focaccia Croutons App \$8 Entrée \$12**

**\*Field Greens Tossed with Dried Cranberries, Tart Apples, Roasted  
Pecans and Gorgonzola with a Cider Vinaigrette \$8 Entrée \$12**

**Add Chicken \$4 Add Shrimp \$5 Add Salmon \$7**

## **Entrees**

**\*Gorgonzola Crusted "1855" Black Angus Strip Steak with a  
Rosemary Demi Glaze and Crispy Onions \$24**

**\* Grilled Certified Piedmontese Rib Eye Steak with a  
Caramelized Onion & Mushroom Demi Glaze \$25**

**\*Chicken Saltimbocca with Portabella Mushrooms, Crispy Prosciutto  
and Fresh Mozzarella in a Marsala Pan glaze \$20**

**Romano Crusted Chicken with Slow Roasted Tomatoes Fresh  
Mozzarella and a Tomato Herb Sauce \$19**

**\*Grilled Apple Bourbon Cracked Pepper BBQ Colorado Lamb Chops  
\$24**

**\*Grilled Farrow Island Salmon with a Crab Crust and Lobster Sauce  
\$25**

**\*Shrimp and Julienne Vegetable Stir-fry in a Coconut Lime Broth with  
Jasmine Rice \$23**

**\*Penne Pasta Ala Vodka tossed with Spinach-Feta Stuffed Tomatoes  
and Shaved Romano Cheese \$20**

**Add Chicken \$4 Add Shrimp \$5 Add Salmon \$7**

**Entrees Served with Seasonal Starches and Vegetables**

**\*Tavern Burger with Melted Cheddar, Apple Wood Smoked Bacon,  
and Caramelized Onions \$13**

**\*Cajun Chicken Sandwich with Lettuce Tomato and Basil Aioli on a  
Toasted House Roll \$10**

**\*Grilled Portabella Sandwich with Roasted Tomatoes, Fresh  
Mozzarella and Basil Aioli on Freshly Baked Focaccia \$10**

**\*Grilled BBQ Shrimp BLT with Crisp Romaine, Smoked Bacon,  
Tomato and Aioli \$12**

**-Sandwiches served with Dill Pickle and Coleslaw (sub fries +\$2)**

**-Fries- Plain, Truffle-Romano, Cheese Fries, and Cajun Fries**

**sharing plate \$5-**

**-Sandwiches can be made on gluten free bread \$1-**

**Kids Meals-\$8**

**Chicken Tenders with Fries-Kids Pizza-Kids Pasta Marinara Sauce**

**\*Gluten Free -The steak without onions will also be gluten free, French onion  
and sandwiches ask for gluten free bread, Caesar no croutons, Gluten Free Pasta  
may be substituted on pasta**

**Torrington Area Health Recommends fully cooking all menu items at every restaurant**

**Every Wednesday is Prime Rib Stuffed Shrimp starting at \$14.95**

**Along with Traveling Vinny's Karaoke-Live Music Fridays Too**