

LATE NIGHT MENU

SOUPS

She Crab Soup - 5/8 **Chicken & Sausage Gumbo** - 5/8

APPETIZERS

Crab & Artichoke Dip - 14 Half order - 7
With crisp corn tortilla chips

Sesame Steak Skewers* - 14
With soy-ginger aioli

Cajun Chicken Egg Rolls - 10
With Creole mustard dipping sauce

Buffalo Wings - 10
Mild, medium or hot; with Great Hill blue cheese dressing, celery & carrot sticks

Sriracha Wings - 10
Brown butter, honey, sriracha, carrots, celery & soy-ginger aioli

Chicken Tenders - 9
Flash fried & served with honey mustard sauce; served with house fries

Baked Goat Cheese - 8
Artisanal goat cheese baked in house made marinara & served with grilled garlic baguette

Bavarian Pretzels 1 pretzel - 5, 2 pretzels - 8
Served with spicy mustard & bacon-jalapeno-smoked gouda dip

Peppered Calamari - 9
With artichoke hearts, Kalamata olives, garlic aioli & sweet chili dipping sauce

SALADS

House - 5/sm 8/lg
Iceberg, romaine, matchstick carrots, tomatoes, cucumbers, sweet & sour red cabbage; with your choice of dressing

Spinach - 7/sm 12/lg
Mandarin oranges, almonds, Great Hill blue cheese crumbles, tomatoes & red onions; with champagne-lime vinaigrette

Caesar - 5/sm 9/lg
Crisp romaine, garlic croutons & Grana Padano

To any salad add:

Calamari - 8	Grilled or blackened salmon - 9
Steak - 12	Jumbo shrimp - 9
Chilled grilled chicken - 7	Buffalo or fried chicken - 7

SANDWICHES

Reuben - 11
Boar's Head corned beef or pastrami turkey, Swiss cheese, sauerkraut & Russian dressing on grilled rye

Springer Mountain Organic Chicken - 9
With with brie, apples, spinach & caramelized onions on a La Brea bakery Telera bun

Dickey's Grilled Chicken Caesar Wrap - 8
Chilled grilled chicken, chopped romaine, Grana Padano, & baby croutons

Tavern Burger - 9
Double stacked, hickory smoked bacon, American cheese, sriracha aioli, mustard, house B&B pickles

Dantanna's Burger* - 9
USDA certified Choice, Creekstone Farms Black Angus beef
Toppings: American, Swiss, cheddar, provolone, pepper jack, blue, brie, portabella mushrooms, button mushrooms, grilled onions, jalapeno peppers (add .50 each), bacon or avocado (add \$2 each)

The Eye-Opener - 12
Creekstone Farms ground beef, cheddar cheese, thick sliced brown sugar-pepper bacon, sunny side up egg

ENTREÉS

All of our beef is USDA certified Choice, Creekstone Farms Black Angus beef aged a minimum of 28 days.

Filet Mignon* (6/8 oz) - 27/36
Creekstone Farms Black Angus beef, served with choice of two sides

New York Strip* (14 oz) - 36
Creekstone Farms Black Angus beef, served with choice of two sides

Ribeye* (14 oz) - 36
Creekstone Farms Black Angus beef, served with choice of two sides

Top Sirloin* (8 oz) - 21
Creekstone Farms Black Angus beef, served with choice of two sides

Fish and Chips - 15
With spicy remoulade sauce & house fries

Beer Battered Shrimp - 19
Spicy remoulade, caper cocktail sauce; served with choice of two sides

Fish of the Day* - 21
Your server will explain today's availability, served with choice of two sides

Salmon* - 21
Grilled or blackened, served with choice of two sides

SIDE ITEMS:

Bacon Braised Kale - 6	House Fries - 3
Mashed Sweet Potatoes - 4	Potato Salad - 3
Sautéed Mushrooms - 5	Roasted Garlic Mashed Potatoes - 4
Asparagus - 5	Blue Cheese Mashed Potatoes - 5
Broccoli - 4	Sautéed Garlic Spinach - 5

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