



tavern menu

BEER-BATTERED ONION RINGS <i>lightly battered & fried until crispy</i>	\$12
CRISPY FRIED CALAMARI <i>served with marinara & cucumber dill sauces</i>	14
GRILLED CHICKEN QUESADILLA <i>mushrooms, onions, peppers & cheese served with fresh salsa & sour cream</i>	14
SUBSTITUTE STEAK	16
PECAN-CRUSTED SEA SCALLOPS <i>served with Sriracha aioli</i>	18
OYSTERS ROCKEFELLER <i>topped with Sambuca, creamed spinach & hollandaise, baked until golden</i>	18
*SESAME-CRUSTED AHI TUNA <i>thinly sliced & served with pickled ginger, seaweed salad, wasabi & ginger-soy dipping sauce</i>	18
GRILLED BALSAMIC CHICKEN SALAD	14
*SUBSTITUTE SALMON	16
GRILLED CHICKEN CAESAR SALAD	14
*SUBSTITUTE SALMON	16
*BLACKENED TUNA SANDWICH <i>served with wasabi mayo & Vinnie's fries</i>	18
*VINNIE'S CERTIFIED ANGUS BEEF CHEESEBURGER <i>choice of cheddar, provolone, or swiss served with Vinnie's fries</i>	16
SUBSTITUTE ROQUEFORT	18
*CERTIFIED ANGUS BEEF PRIME RIB FRENCH DIP <i>served with Vinnie's fries & au jus *when available</i>	16
VINNIE'S MEATBALL SUB <i>house-made meatballs & marinara, fresh mozzarella, provolone</i>	16
*CERTIFIED ANGUS BEEF CHOPPED SIRLOIN <i>smothered with mushrooms, onions & gravy served with mashed potatoes</i>	20
JOYCE FARMS LEMON-HERB CHICKEN <i>basted with lemon and fresh herbs served with your choice of potato or pasta</i>	26



NOT ALL ANGUS IS EQUAL

We're proud to serve Certified Angus Beef.*

Other labels may say Angus, but that's where the similarities end. Our beef must pass 10 stringent quality specifications to earn the brand's premium mark, ensuring you always enjoy the most flavorful, tender, juicy cuts of beef.

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

Vinnie's[®]
SINCE 1987