



A SPECIAL THANKS TO OUR GUESTS | *We'd like to thank you for your patience as we work to make your dining experience as safe and enjoyable as possible. We appreciate your continued loyalty and support.*

tavern menu

BEER-BATTERED ONION RINGS 14
lightly battered & fried until crispy

CRISPY FRIED CALAMARI MKT
served with marinara & cucumber dill sauce

GRILLED CHICKEN QUESADILLA 16
mushrooms, onions, peppers & cheese served with fresh salsa & sour cream

*OYSTERS ROCKEFELLER MKT
topped with Sambuca, creamed spinach & hollandaise, baked until golden

*SESAME-CRUSTED AHI TUNA MKT
thinly sliced & served with pickled ginger, seaweed salad, wasabi & ginger-soy dipping sauce

GRILLED BALSAMIC CHICKEN SALAD 16
SUBSTITUTE *SALMON MKT

GRILLED CHICKEN CAESAR SALAD 16
SUBSTITUTE *SALMON MKT

*BLACKENED TUNA SANDWICH MKT
served with wasabi mayo & Vinnie's fries

*VINNIE'S CERTIFIED ANGUS BEEF CHEESEBURGER 18
choice of cheddar, provolone, or swiss served with Vinnie's fries

SUBSTITUTE ROQUEFORT 22

VINNIE'S MEATBALL SUB 18
house-made meatballs & marinara, fresh mozzarella, provolone

*CERTIFIED ANGUS BEEF CHOPPED SIRLOIN 22
smothered with mushrooms, onions & gravy served with mashed potatoes

ALLERGY INFORMATION:

Please alert your server to any food allergies or dietary restrictions at your table



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.*