



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 <i>lightly battered & fried until crispy</i>	14
CRISPY FRIED CALAMARI <i>served with marinara & cucumber dill sauce</i>	19
GRILLED CHICKEN QUESADILLA <i>mushrooms, onions, peppers & cheese served with fresh salsa & sour cream</i>	17
*OYSTERS ROCKEFELLER <i>topped with Sambuca, creamed spinach & hollandaise, baked until golden</i>	25
*SESAME-CRUSTED AHI TUNA <i>thinly sliced & served with pickled ginger, seaweed salad, wasabi & ginger-soy dipping sauce</i>	21
GRILLED BALSAMIC CHICKEN SALAD	21
SUBSTITUTE *SALMON	4
GRILLED CHICKEN CAESAR SALAD	21
SUBSTITUTE *SALMON	4
*BLACKENED TUNA SANDWICH <i>served with wasabi mayo & Vinnie's fries</i>	21
*VINNIE'S CERTIFIED ANGUS BEEF CHEESEBURGER <i>choice of cheddar, provolone, or swiss served with Vinnie's fries</i>	18
SUBSTITUTE ROQUEFORT	22
VINNIE'S MEATBALL SUB <i>house-made meatballs & marinara, fresh mozzarella, provolone</i>	18
*CERTIFIED ANGUS BEEF CHOPPED SIRLOIN <i>smothered with mushrooms, onions & gravy served with mashed potatoes</i>	27

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.*