

## APPETIZERS

### Corner Tavern Homemade Fry Platter

Our Real, True, Homemade, Never-Been-Frozen Fries!

*Your Choice of Two Homemade Sauces:*

BBQ, Thai Chili, Horseradish Mayo, Wasabi Mayo, Curried Ketchup or Sour Cream 6.00

### Buffalo Shrimp

Fried Buffalo-style Shrimp Served with Bleu Cheese Dressing, Carrots & Celery. 9.00

### Fried Artichoke Hearts

Beer-Battered Artichoke Hearts, Fried, Served with Ranch Dressing, A House Favorite! 8.00

### Hummus Plate

Our Homemade Roasted Garlic Hummus with Pita Bread, Carrots, Celery, Red Peppers, Goat Cheese & Kalamata Olives. 8.00

### Chips, Cheese & Salsa

Tri-colored Tortilla Chips. Served with Our Homemade Cheese Dip & Salsa. 6.00

**Chips & Cheese Dip** 4.50

**Chips & Salsa** 3.50

### Corner Nachos

Tri-colored Tortilla Chips Topped with Spicy Jack Cheese, Lettuce, Tomatoes, Jalapeños & Sour Cream.

*Your Choice of:* Spicy Ground Beef or Black Beans 8.00

Add Both Spicy Ground Beef & Black Beans 3.00

### BBQ Chicken Sliders

Four Sliders with Homemade Shredded BBQ Chicken & Topped with Cole Slaw. 8.00

### Warm Spinach & Goat Cheese Wrap

Spinach, Leeks, Red Peppers & Goat Cheese Wrapped in a Flour Tortilla & Grilled.

Served with a Sundried Tomato Sauce. 9.00

### Seared Yellow Fin Tuna

Spicy Rubbed Sashimi Tuna Filet Seared & Served with Avocado, Topped with Bacon Vinaigrette. 9.50

### Chicken Wings

5 Wings 5.00

15 Wings 15.00

*Your Choice of Sauce:* Buffalo, Habanero, BBQ or Thai Chili

## SOUPS

Tomato Basil, Chicken Pesto, Soup of the Day Bowl 5.00 Cup 3.00

## SALADS

### Greek Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers, Feta, Kalamata Olives & Pepperoncinis. 7.50

### Caesar Salad

Romaine, Shaved Romano Cheese & Croutons. Tossed with Our Traditional Caesar Dressing. 5.50

### Buffalo Shrimp Salad

Mixed Greens, Carrots, Celery, Tomatoes, Cucumbers & Bleu Cheese Crumbles, Topped with Our Fried Buffalo-style Shrimp. 11.00

### Spinach Salad

Fresh Spinach with Tomatoes, Cucumbers, Carrots, Hard Boiled Egg, Apple Wood Smoked Bacon, Mandarin Oranges & Goat Cheese. 8.00

### Salad Nicoise

Mixed Greens, Kalamata Olives, Tomatoes, Cucumber, Red Onions, Red Peppers, Hard Boiled Egg & Grilled Sashimi Tuna. 11.00

### Tilapia Salad

Mixed Greens Topped with Diced Red Peppers, Onions, Artichokes, Roasted Corn & Sautéed Tilapia. 8.00

### Grilled Hawaiian Chicken Salad

Mixed Greens, Onions, Green Peppers, Tomatoes, Grilled Ginger Chicken & Pineapple Slices. 8.50

**Add:** Chicken, Salmon or Shrimp 4.00

**Dressings:** Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, 1000 Island, House Vinaigrette, Bacon Vinaigrette (Extra Dressing \$.75)

## **SANDWICHES** Served With Your Choice Of One Side

### **Tavern Club**

Black Forest Ham, Smoked Turkey, Apple Wood Smoked Bacon, Cheddar & Swiss Cheese, Mayo, House Vinaigrette, Lettuce & Tomato. Served On a Baguette.

9.00

### **Turkey Sandwich**

Smoked Turkey, Avocado, Lettuce & Tomato, Swiss Cheese, Apple Wood Smoked Bacon & Balsamic Vinaigrette, Served On Your Choice of Bread.

9.00

### **Goat Cheese Veggie Philly**

Strips of Eggplant, Zucchini, Onion & Red Pepper Sautéed with Garlic & Kalamata Olives with Melted Goat Cheese on a Hoagie Roll.

7.50

### **BLT**

Apple Wood Smoked Bacon, Lettuce & Tomato with Mayo. Served On Your Choice of Bread.

6.50

### **Salmon BLT**

Oven Baked Salmon, Apple Wood Smoked Bacon, Lettuce & Tomato with Mayo. Served On Your Choice of Bread.

10.50

### **Grilled Cheese**

Your Choice of Pimento, Cheddar, Swiss, Provolone, Gouda or Jalapeño Jack. Served On Your Choice of Bread.

5.50

### **Reuben**

Corned Beef, Swiss Cheese & Kraut, with 1000 Island Dressing. Served On Marble Rye Bread.

9.00

**Bread Choices:** 8 Grain Wheat, Baguette, Marble Rye or Sourdough

## **TAVERN BURGER & CHICKEN** Served With Your Choice Of One Side

### **Half-pound Burger, Chicken Breast or Turkey Burger**

7.50

*Cooked Just The Way You Like It.*

.50 Toppings: Cheese, Mushrooms, Salsa, Jalapeños, Pineapples & Roasted Red Peppers

1.00 Toppings: Pimento Cheese, Avocado & Apple Wood Smoked Bacon

### **Black And Blue**

Half Pound Blackened Burger Topped with Bleu Cheese Crumbles & Apple Wood Smoked Bacon.

9.50

### **Black Bean Burger**

Our Vegetarian Burger. *"So Good It's Almost Like The Real Thing!"*

7.50

### **Asian Tuna Burger**

Pan Seared Sashimi Tuna Patty Topped with a Ginger-Mustard Glaze & Asian Slaw, Cooked Medium Rare.

9.00

### **Hawaiian Chicken**

Grilled Pineapple Ginger Chicken Breast Topped with Caramelize Peppers, Onions & Pineapple Slices.

8.50

### **Blackened Chicken Sandwich**

Pan Fried Blackened Chicken Breast with Lemon Aioli Topped with Avocado & Roasted Red Peppers.

8.50

### **Buffalo Chicken Sandwich**

Fried Chicken Breast Tossed in Our Buffalo Sauce Topped with Melted Swiss Cheese & Bleu Cheese Dressing.

8.50

**Cheeses:** Pimento, Swiss, Cheddar, Provolone, Bleu Cheese Crumbles, Smoked Gouda & Spicy Jack

## **ENTREES**

### **Pepper Crusted Flank Steak**

Flank Steak with a Black Pepper Crust, White Wine Cream Sauce Served with Mashed Potatoes & Asparagus.

18.50

### **Jalapeño Corn Bread Stuffed Chicken**

6oz. Chicken Breast Filled with Jalapeño Corn Bread Stuffing. Dusted with Flour & Seasonings Pan Seared & Finished In The Oven, Topped with a Chili Cream Sauce. Served with Green Beans.

11.50

### **Argentine Grilled Pork Tenderloin**

Grilled Pork Tenderloin Tenderized & Marinated with Olive Oil, Garlic, Paprika & Various Spices, Served with Rosemary Roast Potatoes, Grilled Zucchini, Red Peppers & Asparagus.

15.50

### **Chipotle Steak Tacos**

Two Tacos with Chipotle Seasoned Shredded Flank Steak, Cilantro, Jack Cheese, Salsa & Sour Cream, with a Side of Black Beans.

9.00

### **Southwestern Chicken Pasta**

Chipotle Seasoned Chicken Breast Grilled & Tossed With Tomato, Garlic, Cilantro & Jalapeños. Over Penne In a Creamy Jalapeño Cheese Sauce.

13.50

## **SIDES**

Almond Green Beans  
Lettuce & Tomato Salad  
Onion Rings

Steamed Asparagus  
Sautéed Mushrooms  
Sweet Potatoes

Garlic Parmesan Mashed Potatoes  
Never-Been-Frozen Fries™  
Sautéed Spinach With Feta