

THE TAVERN
AT THE
HENLEY PARK

APPETIZERS & SALADS

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| SEASONAL SOUP OF THE DAY | 9 |
| Chef's Daily Creation | |
| CORN BISQUE | 10 |
| Roasted Sweet Yellow and White Corn, She Crab Stock and Sherry | |
| ARUGULA SALAD | 12 |
| Roasted Beets, Maytag Blue Cheese, Citrus Segments over Apple Cider Vinaigrette | |
| GRILLED SHRIMP | 16 |
| Brioche Toast Points, Wild Mushrooms, Lobster Pernod Cream Sauce | |
| TAVERN SALAD | 9 |
| Mixed Greens, Tomatoes, Feta Cheese, Shaved Fennel, Carrots and Champagne Vinaigrette | |
| CAESAR SALAD | 10 |
| Romaine Lettuce with Caesar Dressing, Parmesan Shavings and Garlic Croutons | |
| Add Grilled Chicken Breast | 5 |
| Add Wild Caught Seared Salmon | 10 |
| Add Gulf Shrimp | 8 |

ENTRÉE SALADS

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| SEAFOOD SALAD | 28 |
| Marinated Shrimp, Calamari, Sea Scallop and Cured Salmon over Mixed Greens, Citrus Vinaigrette | |
| CHICKEN & EGGPLANT SALAD | 18 |
| Seared Chicken Breast with Eggplant, Olives, Relish, Sun Dried Tomatoes, Pine Nuts and Feta Cheese | |
| SHRIMP CAPRESE SALAD | 25 |
| Grilled Shrimp, Fresh Spinach, Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil and Balsamic Reduction | |

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ENTRÉES

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| LEMON-BALSAMIC CHICKEN BREAST | 24 |
| Roasted Leek & Fingerling Potato, Pan Jus | |
| CRABCAKE | 32 |
| Sweet Corn and Hearts of Palm Mache Salad, Cactus Pear Vinaigrette | |
| GRILLED SALMON | 26 |
| Served with Parmesan Risotto and Grilled Zucchini | |
| GRILLED FRENCH CUT PORK CHOP | 25 |
| Yukon Gold Mash Potato, Tiny French Beans, Garlic and Green Peppercorn Brandy Demi Sauce | |
| RACK OF LAMB | 36 |
| Pepper-Seared, Ragout of Roma Tomatoes, Kalamata Olives, Rosemary Baked Sweet Potato, Sauté Baby Spinach | |
| GRILLED NEW YORK STRIP STEAK | 32 |
| 12oz. Certified Angus with Mash Potato, Steamed Vegetable and Red Wine Mushroom Sauce | |

SANDWICHES

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| GRILLED SALMON BURGER | 18 |
| Spicy Mayonnaise Served with Fries | |
| CHICKEN MELT | 14 |
| Chicken Breast on a toasted Ciabatta, with Spinach, Tomatoes and Fresh Mozzarella | |
| TAVERN BURGER | 15 |
| Certified Angus Burger on a Brioche Bun Topped with Choice of: Provolone, or Havarti and Bacon, Served with Fries | |

PASTA AND CATCH OF THE DAY

Chef's Daily Creation
Priced Daily

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

20% Gratuity will be added to all parties of six or more