

TAVOLA

RESTAURANT + BAR

• DINNER MENU •


SOUPS + SALADS


SOUP DU JOUR – chef's daily selection of seasonal ingredients ... 6


FRENCH ONION SOUP – caramelized onions, beef broth, melted cheese, crostini ... 7

CAESAR – chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 8

SOUTHWESTERN – romaine, roasted corn and jalapeños, black beans, tomatoes, shredded monterey jack and cheddar cheese blend, crispy tortillas, chipotle ranch dressing ... 9

 **BABY SPINACH** – with strawberries, candied pecans, crumbled bleu cheese, sliced red onions, avocado, white balsamic poppy seed dressing ... 9

 **ARUGULA + MIXED GREENS** – with crispy prosciutto, julienned cantaloupe, grape tomatoes, goat cheese, sherry vinaigrette ... 10

 **BOSTON BIBB** – with diced roasted Portobello mushrooms, Taleggio cheese, grilled garlic scapes, walnuts, raspberry vinaigrette ... 10

 **SAVORY WATERMELON** – with arugula, feta cheese, shaved onions and fennel, pistachio dust, mint vinaigrette ... 9

ADD PROTEIN TO ANY SALAD

For an additional price...

Grilled or Blackened Chicken ... + 7

Grilled or Blackened Salmon ... + 12

Two Mini Jumbo Lump Crab Cakes ... + 15

Grilled or Blackened Shrimp ... + 14

Grilled or Blackened Scallops ... + 14

Sesame Crusted Ahi Tuna ... + 14

STARTERS

TOMATO BRUSCHETTA – with garlic, basil, shaved Parmigiano - Reggiano, balsamic glaze, over crostini ... 10


 **SHRIMP LEJON** - stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce ... 15

 **BLACKENED SCALLOPS** – with wilted spinach, horseradish cream sauce, balsamic glaze, diced tomatoes ... 16

 **AHI TUNA** – sesame crusted and seared, miso glaze, seaweed salad ... 15

CHEESESTEAK EGGROLLS – scratch made with Certified Angus Beef and melted cooper sharp cheese, side of chipotle remoulade sauce ... 10

HUMMUS DUO – roasted red pepper hummus and roasted garlic hummus, fresh seasonal vegetables, crumbled feta, pita bread ... 13

 **JUMBO WINGS (8)** – your choice: chipotle brown sugar | fresh rosemary + garlic | sweet + spicy Korean sauce | jalapeno | hot | mild | BBQ ... 12

CALAMARI – lightly fried, parsley, basil, parmesan cheese, toasted breadcrumbs, side of marinara ... 14

 **BAKED CLAMS (12)** – baked fresh with basil, garlic, white wine, parsley ... 15


QUESADILLA – sautéed peppers and onions, shredded monterey jack and cheddar cheese blend, side of pico de gallo, guacamole, sour cream and shredded lettuce ... 11 | *Add grilled chicken ... +3*

ON THE SIDE

FRENCH FRIES ... 6

SWEET POTATO FRIES – with ranch dipping sauce ... 8

ONION RINGS ... 7

 **SIDE SALAD** – mixed greens, cucumber, onion, heirloom tomatoes, balsamic vinaigrette ... 5

LINGUINI - tossed in house made marinara ... 7

MOCKTAILS

CUCUMBER LEMONADE ... 5.50

BLUEBERRY MASH LEMONADE ... 5.50

STRAWBERRY BASIL SODA ... 5.50

BRICK OVEN PIZZA

TAVOLA - marinara, shredded mozzarella cheese, Italian sausage, roasted peppers ... 15

MARGHERITA - marinara, fresh mozzarella cheese, basil, extra virgin olive oil drizzle ... 13

CALABRESE – marinara, shredded mozzarella and fontina cheeses, salami, prosciutto, garlic, pickled Fresno chili peppers ... 15

SHARP UPSIDE DOWN – marinara, sharp Provolone cheese, basil, extra virgin olive oil ... 14

CHEESEBURGER – seasoned ground beef, American cheese, pickles, shredded lettuce, ketchup and thousand island drizzle, sesame seed crust ... 14


FIG + GOAT CHEESE – shredded mozzarella and goat cheeses, figs, garlic oil, chopped rosemary, caramelized onion crust ... 15

BROCCOLI + CHEESE – Provolone, shredded mozzarella and ricotta cheeses, garlic oil, broccoli florets, parmesan cheese crust ... 15

CHICKEN BACON RANCH – grilled chicken, shredded mozzarella cheese, smoked bacon, ranch drizzled dressing ... 15

SANDWICHES

ANGUS BURGER - Certified Angus Beef, bacon, cheddar cheese, tomato, lettuce, onion, brioche bun, side of fries ... 14

 **BEYOND BURGER** - meatless burger, lettuce, tomato, onion, pickles, sourdough bread, side of fries ... 15

PRIME RIB SANDWICH - Provolone cheese, horseradish cream sauce, brioche bun, side of fries ... 16

ROAST PORK - with sharp Provolone cheese, roasted broccoli rabe, grilled onions, garlic aioli, baguette, side of fries ... 14

KOREAN FRIED CHICKEN – with savory, sweet and spicy Korean sauce, green onion sesame aioli, shredded cabbage and carrot slaw, onion roll, side of fries ... 14

CRAB CAKE SLIDERS (3) - jumbo lump crab cakes, spicy citrus aioli, potato buns ... 15

MISO MAHI-MAHI TACOS (2) – topped with sesame aioli, shredded cabbage, carrot and mango slaw ... 15

ENTRÉES

We are gluten free friendly! Most entrées can be prepared to accommodate a gluten free diet. Please ask your server for details.

 **GRILLED FILET** – 9 oz. filet, roasted garlic herb butter, sautéed broccoli, Tuscan smashed potatoes ... 35

MISO MARINATED FLANK STEAK – with braised carrots, wasabi confit fingerling potatoes ... 25

CHICKEN ITALIANO - sautéed chicken breast topped with roasted red peppers, sautéed spinach, lump crab meat, melted Provolone cheese, white wine pan jus with sautéed broccoli and Tuscan smashed potatoes ... 25

CHICKEN PARMESAN - pan fried cutlet topped with fresh mozzarella cheese over linguini with house made marinara ... 19


GRILLED BRANZINO FILET – in a lemon caper butter with roasted cauliflower and lemon herb fingerling potatoes ... 30

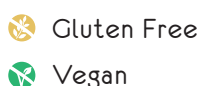
PAN SEARED SALMON – in a lemon beurre blanc with wilted spinach and lemon herb fingerling potatoes ... 24

DUO JUMBO LUMP CRAB CAKES - with wild rice and sautéed broccoli ... 33

PAN SEARED SCALLOPS – over crispy plantains, balsamic reduction, garlic aioli and seared wild mushrooms ... 32

MEDITERRANEAN SCAMPI - sautéed shrimp with linguini, kalamata olives, capers and tomatoes in white wine lemon garlic sauce ... 24

 **PESTO CAVATAPPI** - kale and walnut pesto, julienned carrots and golden beets, shaved brussels sprouts, broccoli and cauliflower... 17



*NO SUBSTITUTIONS. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Parties of 8 or more will have an 18% gratuity added to their check.
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JOIN US EVERY SUNDAY FOR BRUNCH + BUILD YOUR OWN BLOODY MARYS
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