

1840 Tap Room

~Housemade Soups ~

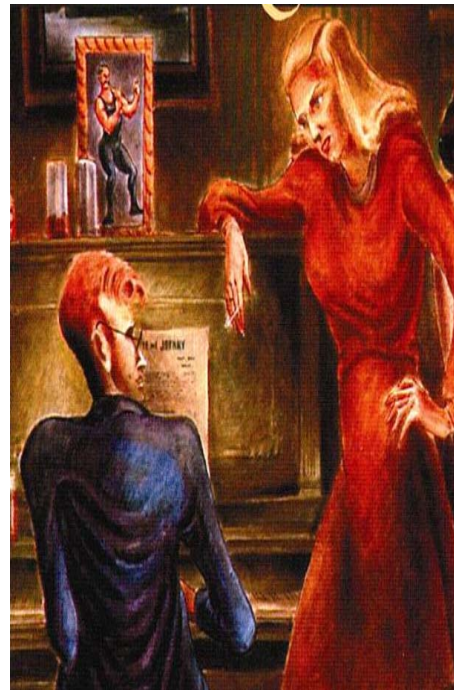
Soup of the Day	Cup \$2.75;	Bowl \$4.00
French Onion	Cup \$3.75;	Bowl \$4.75
New England Clam Chowder	Cup \$3.75	Bowl \$4.75
Homemade Beef Chili	Cup \$3.95	Bowl \$4.95
Topped with cheddar jack cheese and green onion		

~ Appetizers ~

Chicken Wings	\$7.00
Thirteen wings tossed in your choice of mild, medium, hot, or BBQ sauce. Served with celery and creamy bleu cheese dressing	
Crispy Wonton Shrimp	\$9.95
Crispy wonton crusted shrimp served with a Thai dipping sauce	
Diver Scallops	\$9.95
Served with a warm greens and bacon salad, grape tomatoes tossed in raspberry vinaigrette	
Chili Nachos	\$8.95
Red, white, and blue corn chips with cheddar jack, red onion, homemade chili, salsa, sour cream and guacamole	
Spinach & Artichoke Dip	\$5.95
Warm artichoke dip served with tri-colored tortilla chips	
Grilled Chicken Quesadilla	\$10.95
Spinach and tomato tortillas, grilled chicken, cheddar jack cheese, sautéed peppers, onions, guacamole, sour cream and salsa	

~ Salads ~

Boston Butter Wedge Salad	\$7.50
With bleu cheese dressing, bacon bits, grape tomatoes and red onions.	
Caesar	\$6.95
Romaine lettuce, classic caesar dressing, croutons and a parmesan crisp	
With grilled portabella mushroom	\$7.95
With grilled chicken	\$8.95
Tuscan Spinach Salad	\$7.95
Fresh spinach, white beans, fresh mozzarella, oven dried tomatoes, kalamata olives and balsamic vinaigrette	
House Salad	\$4.50
Mixed greens, oven dried tomatoes, carrots, onions and cucumbers with choice of dressing	
Small Side Salad	\$2.95
Small Caesar Salad	\$4.00



~Sandwiches ~

Served with Choice of French Fries,
Fruit or Coleslaw

Hamburger **\$7.95**

8oz. of fresh Angus beef with lettuce, tomato and red onion. Served on a kaiser roll

Antelope Burger **\$13.50**

Hormone and antibiotic free grilled antelope burger served on a kaiser roll with red pepper mayo, provolone cheese and shredded lettuce

Burger Toppings:

*Bacon, sautéed onions, sautéed peppers,
sautéed mushrooms ,provolone, bleu, cheddar,
swiss, and american cheeses.*

Add .55 cents per topping

Grilled Chicken Wrap **\$7.95**

Grilled chicken, avocado, bacon, swiss cheese, lettuce, tomato, and red onion with ranch dressing in a spinach and herb wrap

Club Sandwich **\$7.95**

Double decker of either ham, turkey, roast beef, or corned beef with lettuce, tomato, bacon and choice of white, wheat or pumpernickel bread

The Reuben **\$7.95**

Corned beef or turkey on pumpernickel with swiss cheese, sweet and sour red cabbage and thousand island dressing

Open Face Beef Tenderloin Sandwich **\$13.95**

6oz. of grilled beef tenderloin served on ciabatta bread with balsamic onions, tomatoes, and fresh mozzarella

Grilled Vegetable Sandwich **\$7.25**

Zucchini, yellow squash, avocado, cucumbers, tomatoes and lettuce served on focaccia with balsamic reduction and cream cheese spread

~ Entrees ~

Panko Crusted Chicken Breast **\$13.95**

Pan fried crispy chicken breast with Japanese bread crumbs and chives topped with a tomato and thyme ragu served with wild rice pilaf and vegetable

Chicken Radiatore **\$10.95**

Radiatore pasta, julienne chicken, grape tomatoes, and wilted greens in a white wine garlic sauce, finished with bread crumbs and chives

Apple Stuffed Pork Loin **\$16.95**

Slow roasted pork loin stuffed with a sage and apple dressing topped with an apple cider gravy and served with yukon gold mashed potatoes and vegetables

Pan Seared Tilapia **\$14.95**

Topped with a lemon parsley cream sauce, served with wild rice pilaf and vegetable

Raviolis Florentine **\$10.95**

Three jumbo stuffed spinach and cheese raviolis with grilled tomatoes, wilted greens and topped with a garlic cream sauce

Pan Seared Diver Scallops **\$19.95**

Pan seared U-10 diver scallops topped with an oven dried tomato butter, served with a yukon gold mashed potato cake and vegetable

Grilled 8 oz. Peddlar Steak **\$18.95**

Choice aged peddlar steak topped with a shitake mushroom and pearl onion demi glaze, served with yukon gold mashed potatoes and vegetable

Grilled Salmon **\$14.95**

A 7oz. grilled fresh salmon filet topped with a soy and maple glaze, served with wild rice and vegetable

Beef Tenderloin Napoleon **\$21.95**

Three 3oz. medallions of choice aged beef tenderloin with asiago cheese crisps and wilted greens, served with yukon gold mashed potatoes and vegetable

Grilled 12 oz. Delmonico **\$21.95**

Choice aged delmonico steak topped with an herb and garlic butter, served with yukon gold mashed potatoes and vegetable