

# Traditions At The Glen

## Tavern Menu

### Appetizers

#### **Antipasto**

Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Fresh Ciliegine Mozzarella, Asiago Cheese, Red Wine Vinaigrette, Fresh Mixed Greens, and Crusty Baguette. \$9.00

#### **Maryland Crab Cake**

Seasoned Lump Crab Cake rolled in Bread Crumbs and Fried Golden. Partnered with Lemon-Garlic Remoulade. \$9.00

#### **Chicken Bacon Ranch Flatbread**

Grilled Chicken, Bacon, Ranch Dressing, and Mozzarella Cheese baked on Flatbread \$8.00

### Tavern Sandwiches

#### **Traditions Burger**

Char Grilled Fresh Ground Beef with Lettuce, Tomato, and Onion. Served on Grilled Brioche Roll with House Made Tavern Chips. \$9.00  
American Cheese – \$1.00      Bacon - \$1.50

#### **Chicken Pub Sandwich**

Char Grilled Marinated Chicken Breast with Beer Steamed Onions and Mushrooms, Swiss Cheese and Bacon. Served on Grilled Brioche Roll with House Made Tavern Chips. \$10.00

#### **Turkey Reuben**

Roasted Turkey Breast, Sauerkraut, Russian Dressing and Swiss Cheese. Served Open Faced with House made Tavern Chips. \$10.00

#### **Roast Beef and Asiago**

Slow Cooked Roast Beef dipped in Au Jus; topped with Melted Asiago Cheese. Served with Side Au Jus and Tavern Chips. \$11.00

### Entrees

#### **Grilled Salmon Thai Chili**

Fresh Grilled Nova Scotia Salmon, Thai Chili Sauce, Lime \$23.00

#### **Parmesan Encrusted Chicken**

Chicken Breast, Panko Bread Crumbs, White Wine Sauce Supreme. \$18.00

#### **Char Grilled Filet Mignon**

House Cut 8oz Choice Tenderloin Filet Mignon, Garlic Herb Butter. \$32.00

#### **Tagliatelle with Roasted Vegetables**

Tagliatelle Pasta, Roasted Asparagus, Zucchini, Red Pepper, Broccoli, Garlic, Sundried Tomatoes, Herbs, Olive Oil, Shredded Parmesan Cheese. \$18.00

#### **Char Grilled NY Strip Steak**

House Cut 8oz Filet Mignon, Garlic Herb Butter and Balsamic Glaze. \$26.00

#### **Baked Haddock Oregonatta**

Haddock Fillet baked with Lemon - Herb Bread Crumbs, Olive Oil, Fresh Lemon. \$19.00

Entrees served with Mixed Greens Salad, Fresh Rolls and Butter, Chef's Starch and Vegetable Du Jour.

### Tavern Entrée Salads

#### **Chicken Harvest Salad**

Mixed Greens with Grilled Marinated Chicken, Apples, Pears, Craisins, Walnuts and House Made Apple Cider Vinaigrette Dressing. \$11.00

#### **Chicken Speidie Salad**

Mixed Greens Grilled Marinated Chicken Breast, Grape Tomatoes, Cucumbers, Black Olives, Croutons, and Caesar Dressing. \$11.00