

# WELCOME TO THE RUSTIC TAVERN

## APPETIZERS

- Soup of the Day.....\$4.95  
Baked French Onion.....\$4.95  
Tavern Stuffed Mushrooms with Crab Imperial.....\$10.95  
Zorba's Flatbread.....\$10.95  
(Our flatbread topped with shrimp, tomatoes, spinach, feta and provolone cheese then baked)  
T's Flatbread.....\$9.95  
(Our flatbread topped with chicken, bacon, tomato, onions, ranch and cheese then baked)  
Bacon Wrapped Scallops.....\$10.95  
Jumbo Breaded Rustic Wings.....(12) \$11.95 (6) \$8.95  
Sweet Chili, Old Bay, Hot, Mild, BBQ, Hot Garlic – Served with celery and bleu cheese  
Fresh Steamed Clams in Garlic Butter.....\$7.95  
Breaded Buffalo Scallops with celery and bleu cheese.....\$9.95  
Cheesy Garlic Bread with Marinara Sauce.....\$6.95  
Baked Cheese French Fries.....\$6.95  
Veggie Spring Rolls With Sweet Thai Chili Sauce.....\$5.95  
Fish Tacos.....\$9.95  
(Fresh Haddock wrapped in a flour tortilla topped with chipotle aioli, tomato, onion, and Asian slaw)

## SALADS:

- All served with our own sun-dried tomato basil tortilla**  
**Add salmon or shrimp to any salad.....\$5.95 Add grilled chicken to any salad.....\$3.95**
- RUSTIC TOSSED SALAD.....\$8.95**  
Fresh greens topped with tomatoes, green peppers, cucumbers, and onions  
**CRISP CAESAR SALAD.....\$8.95**  
Crisp Romaine tossed with Caesar dressing then topped with croutons, and grated Romano cheese  
**HOUSE GREEK SALAD.....\$11.95**  
Tossed salad topped with pepperoncini, tomatoes, Kalamata olives, green peppers, onions, and Feta cheese  
**CITY STEAK SALAD.....\$12.95**  
Our own Rustic tossed salad topped with charred steak, potatoes, cheese, onions, and portabello mushrooms

## SANDWICHES:

- Served with chips and pickle and choice of lettuce, tomato, mayo, or onion**  
**Add french fries, sweet potato fries, or onion rings for an extra \$1.95**
- FLAME BROILED STEAK BURGER.....\$7.95**  
**RUSTIC STEAK BURGER.....\$9.95**  
Cheeseburger topped with bacon, sautéed onions, and mushrooms  
**CRAB CAKE SANDWICH.....\$11.95**  
**BROILED LEMON PEPPER HADDOCK SANDWICH.....\$9.95**  
**WESTERN CHICKEN GRILLE.....\$8.95**  
Charred chicken with BBQ sauce, bacon, and two onion rings  
**MEDITERANEAN CHICKEN SANDWICH.....\$9.95**  
Marinated chicken breast topped with tomato, Feta cheese, and Greek dressing

## SIDES:

- |              |                      |
|--------------|----------------------|
| TOSSED SALAD | CAESAR SALAD         |
| COLE SLAW    | APPLE SAUCE          |
| BAKED POTATO | BAKED SWEET POTATO   |
| FRENCH FRIES | SWEET POTATO FRIES   |
| ONION RINGS  | VEGETABLE OF THE DAY |

\*\*STARTING MONDAY JANUARY 13TH A 4% CONVENIENCE FEE WILL BE ADDED TO ALL CREDIT CARDS\*\*

## **FRESHLY CHAR-BROILED**

Our steaks are **USDA Choice** and cut on premises daily, prepared to your liking, and include a choice of two side dishes

12oz. New York Strip.....\$22.95

14oz. Delmonico.....\$25.95

Full Rack of Rustic Baby Back Ribs.....\$22.95

½ Rack of Rustic Baby Back Ribs.....\$17.95

Center Cut Pork Chops.....\$18.95

### **ADD ONS**

Go Zorba (Sautéed shrimp, tomatoes, and spinach in a feta cream sauce).....\$8.95

1/2lb. Crab Legs.....\$9.95

Sautéed Mushrooms and Onions.....\$3.95

Bleu Cheese Crumbles.....\$3.95

Jumbo Lump Crab Cake.....\$10.95

Broiled Maine Scallops.....\$11.95

## **FRESH SEAFOOD**

Includes a choice of two side dishes

Stuffed Shrimp – Jumbo shrimp stuffed with Crab Imperial.....\$22.95

Broiled Haddock – Fresh, lightly broiled with butter & seasonings.....\$17.95

1lb. Northern Snow Crab Legs – With Old Bay and butter.....\$19.95

Rustic Crab Cakes - “Award Winning” in-house specialty.....\$21.95

Crab Stuffed Haddock – Stuffed and baked in our creamy Imperial Sauce.....\$20.95

Panko Breaded Shrimp.....\$17.95

Broiled Maine Scallops – Fresh Northern Scallops broiled with old bay & lemon pepper butter....\$23.95

Sweet Chili Salmon – Seasoned with a sweet chili marinade and grilled.....\$18.95

## **MIXED GRILLE**

Choose two items with two sides.....\$19.95

Choose three items with two sides.....\$29.95

Rustic Center Cut Pork Chop

Cheese Tortellini and Crab Alfredo

Broiled Rustic Crab Cake

Fresh Lemon-Pepper Haddock

Sweet Chili Salmon

Northern Snow Crab Legs

Stuffed Shrimp with Imperial Crab

½ Rack of Baby Back Ribs

Chicken Fettuccine Alfredo

Breaded Scallops

Broiled Maine Scallops

Breaded Shrimp

Broiled Shrimp Scampi

Crab Imperial

## **PARMESANS AND ALFREDOS**

Served with salad and garlic bread

Cheese Tortellini and Crab Alfredo.....\$20.95

Rustic Fettuccine Alfredo – Tossed with crab, shrimp, scallops in our house Alfredo.....\$21.95

Seafood Marinette – Sautéed shrimp, scallops, and crab in our house marinara sauce....\$21.95

Chicken Fettuccine Alfredo.....\$17.95

Shrimp & Scallop Zorba.....\$21.95

Sautéed tomatoes, spinach, garlic, shrimp, and scallops in our feta cream sauce over fettuccine

Chicken Parmesan.....\$16.95

Fresh marinated grilled chicken topped with marinara and provolone. Served over spaghetti

Fettuccine Alfredo.....\$15.95

Fettuccine tossed in our creamy house Alfredo sauce

## **DESSERTS**

Carrot Cake with Cream Cheese Frosting

Peanut Butter Pie

Lemon Berry Mascarpone Cake

Turtle Cheesecake

## WINE LIST

### **WHITE**

	<u>GLASS</u>	<u>BOTTLE</u>
Dark Horse Chardonnay California Rich flavors of baked apple and pear	6.00	28.00
William Hill Chardonnay California Has aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical fruits, notes of vanilla and toasty oak	7.00	30.00
Ecco Domani Pinot Grigio Italy Full bodied wine with tropical fruit and apple notes	6.00	28.00
Relax Reisling Germany Slightly dry with a wonderful fruity bouquet and intense flavors of apples and peaches with a hint of citrus	6.00	28.00
Santa Ema Sauvignon Blanc Chile Crisp flavors of tropical fruit and melon balanced with hints of grapefruit and pear	6.00	28.00
Barefoot Moscato California Flavors of juicy pear and apricot with hints of lemon and orange	5.00	28.00

### **RED**

Kenwood Yulupa Cabernet California Plum and black raspberry aromas followed by complex notes of crushed thyme and toast	7.00	30.00
Dark Horse Cabernet California Bold flavors of black berry and cherry	6.50	28.00
Mirassou Pinot Noir California Displaying fresh fruit aromas and flavors of cherries, strawberries and red currants	6.50	30.00
Alamos Malber Argentina Exhibits dark cherry and blackberry fruit with spice and vanilla oak characteristics	7.00	28.00
Apothic Winemaker's Blend (Zinfandel, Merlot, Cab, Syrah) Reveals intense fruit aromas and flavors of rhubarb and black cherry that are complimented by hints of mocha and vanilla	6.50	30.00

## HOUSE WINE

**Provided by Copper Ridge**

Chardonnay, Cabernet, Merlot, White Zinfandel

by the glass 5.00

## **SIGNATURE COCKTAILS**

Salty Breeze

Stoli Salted Karamel Vodka, Pineapple Juice.....\$5.50

Grape Smash

Three Olives Grape, Triple Sec, Sour Mix, Lemon-Lime Soda.....\$5.50

Captain's Mate

Captain Morgan, Peach Schnapps, Cranberry Juice.....\$5.50

Stoli Mule

Stoli Vodka (your choice of flavor), Ginger Beer, and Lime Juice in a copper mug.....\$7.00

Jerry and Ginger

Sailor Jerry Rum, Ginger Beer, and Lime Juice in a copper mug.....\$7.00

Backyard Tea

Sailor Jerry Rum, Iced-Tea, Lemonade.....\$6.00

Rustic Margarita

Cuervo Silver, Triple Sec, Amaretto, Sour Mix.....\$7.00

## **FEATURED MARTINIS**

**8.00**

Love Shot Martini – Stoli Ohranj, Mr. Boston Black Raspberry, Cranberry Juice  
Red Velvet Cake Martini – Jacquin's Whipped Vodka, Chambord, Cranberry & Pineapple Juice  
Passion Martini – Tito's Handmade Vodka, Grand Marnier, Sour Mix, Orange & Cranberry Juice  
Flavored Cosmopolitans – Three Olives Cherry, Raspberry, Mango, Stoli Citros and Blueberi  
Pineapple Upside Down Cake Martin – Jacquin's Whipped Vodka, DiSaronno, Pineapple Juice  
Mexican Martini – Cuervo Silver, Bold Blue Curacao, Sour Mix, Grenadine  
Washington Apple Martini – Crown Royal, Sour Apple Schnapps, Cranberry Juice

## **FEATURED COCKTAILS**

**6.50**

Coconut Margarita – 1800 Coconut Tequila, Triple Sec, Sours, Splash of Lime  
Crush Up – Tito's Vodka, Triple Sec, Splash of OJ and Sierra Mist  
Austin City – Tito's Vodka, Cointreau, Cranberry Juice, Splash of Lime Juice  
Red Berry Blast – Three Olives Berry Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice  
Absolutely Fruity – Three Olives Berry Vodka, Mr. Boston Black Raspberry, Triple Sec, Sour Mix  
Cream Soda – Stoli Vanill, Ginger Ale  
Cherry Splash – Three Olives Cherry, OJ, Cranberry Juice, Sierra Mist

## **SPECIALTY COFFEES**

**6.50**

Rustic Cafe – Frangelico, Butter Shots, and Coffee topped with whipped cream  
Irish Coffee – Tullamore Dew, Creme de Menthe, and Coffee topped with whipped cream  
Mexican Coffee – Kahlua and Coffee topped with whipped cream  
Bailey's – Bailey's Irish Cream and Coffee topped with whipped cream  
Russian Coffee – Stoli Salted Caramel, Grand Marnier, and Coffee topped with whipped cream  
Black Sheep Coffee – Jameson, Amaretto, Kahlua, and Coffee topped with whipped cream