

HANDHELDS

All Burgers / Handhelds / Wraps served with Chips, Fresh Cut Fries or Pasta Salad
 Substitute Sides: +\$2.00: Onion Rings or Sweet Potato Fries (add honey butter \$1.50) +\$4.00 for Truffle Fries w/ Aioli
 Gluten Free Roll available for \$2.00

Banana Pepper Steak Sandwich \$20	TT Steak Sandwich \$20
Steak Tenderloin topped with our house banana pepper dip, provolone cheese on a garlic roll	Steak Tenderloin topped with provolone cheese, hot cherry peppers, onion, garlic aioli and arugula
Roast Beef on Weck \$16	TT Smash Burger \$17
Slow roasted beef shaved thin & served on a Kimmelweck roll with horseradish and au-jus	Two 4oz smashed patties with cheddar cheese, lettuce, tomato, onion, A1 aioli. <i>Add bacon \$2</i>
The Chicken Sandwich \$17	Black & Blue Burger \$18
Blackened chicken breast topped with whipped feta, arugula, pickled onion, and a drizzle of hot honey	Blackened smash burgers topped with creamy blue cheese, candied bacon, arugula, and crispy onions
Vodka Bomber Chicken Sandwich \$18	Chicken Finger Wrap \$15
Breaded chicken cutlet, topped with house-made vodka sauce, pesto, and fresh mozzarella on a rustic garlic baguette	Crispy chicken fingers with your choice of sauce, lettuce, tomato, onion & provolone cheese with mayo, blue cheese, or ranch dressing
3 Shrimp Tacos \$18	Chicken Caesar Wrap \$14
Gulf shrimp blackened served in a flour shell with napa cabbage, Pico di Gallo, and topped with a sriracha aioli	Grilled marinated chicken breast, romaine, creamy caesar dressing & parmesan
Beyond Burger \$17	
Avocado oil plant-based burger topped with lettuce, tomato, onion and pickle. Served on a brioche roll	

ENTREES

Parm Your Pasta \$4
 Additions: Chicken (grilled, blackened, or crispy) \$6 | Shrimp \$6 | Meatball 1/\$7 2/\$12 | Steak \$8

Chicken Vodka Parmesan \$19	Eggplant Stack \$17
Crispy chicken parm smothered in rich blush vodka sauce, topped with melted mozzarella and parmesan over rigatoni	Fresh eggplant hand breaded topped with fresh mozzarella and stacked, served with a tomato-olive ragu
Pasta & Meatball \$19	Chicken Milanese \$20
Rigatoni with our house red sauce and topped with a meatball	Crispy golden chicken cutlet, pan-fried and topped with a bright citrus salad of shaved fennel, cucumber, and fresh oranges tossed in lemon vinaigrette, finished with parmesan
Pasta ala Vodka \$16	Short Rib Ragu \$25
Rigatoni tossed with our house vodka sauce and topped with parmesan cheese	Short ribs slow braised in red wine, fresh vegetables, herbs, and tomatoes. Served over pappardelle pasta
Tortellini \$16	Mac n Cheese \$16
Cheese filled tortellini served in your choice of a basil or cajun flavored alfredo sauce	Housemade cheddar cheese sauce with pasta, topped with toasted bread crumbs and scallions
Crispy Buttermilk Chicken Fingers 2/\$12 3/\$16	
Buttermilk marinated chicken tenders, hand-breaded in house and fried until golden. Served with french fries and sauce on the side	

FRIDAY FISH FRY

Fish Dinners served with house-made coleslaw, tarter and choice of chips, fresh cut fries or pasta salad
 Substitute Sides: +\$2.00: Onion Rings or Sweet Potato Fries (add honey butter \$1.50) +\$4.00 for Truffle Fries w/ Aioli

Breaded Fish Dinner \$22	Broiled Fish Dinner \$22
Beer Battered Fish Dinner \$22	Haddock topped with butter, white wine and your choice of: <i>Lemon Pepper, Cajun, or Paprika</i>

Ask your server for our weekly specials!

SHAREABLES

Fried Calamari	\$16	Crispy Brussels Sprouts	\$13
Flour dusted calamari flash fried tossed with blistered shashitto peppers. Served with sweet chili or boom boom		Fresh brussels fried crispy tossed in a soy-honey glaze and garnished with crispy bacon	
Whipped Feta	\$12	Salt and Pepper Shrimp	\$15
Creamy whipped feta and cream cheese blend with lemon, roasted garlic, cracked pepper and EVOO. Finished with hot honey, crushed pistachios and served w naan		Gulf Shrimp marinated in soy and tossed in a seasoned flour and flash fried, served with sweet chili	
Crispy Fried Cheese Curds	\$13	Loaded Fries	\$13
Golden cheese curds, battered and fried to a crispy finish. Served with vodka sauce		Crispy fries topped with melted queso, cheddar, bacon, topped with fresh chives and sour cream on the side Add: Steak \$8 Chicken (grilled, blackened, or crispy) \$6	
Meatball	\$14	Truffle Fries	\$13
Special blend of ground beef, brisket, and chuck along with cheese, garlic, and fresh herbs slow cooked in marinara sauce. Served with whipped ricotta and garlic bread		Served with malt vinaigrette aioli	
Banana Pepper Dip	\$13	Loaded Nachos	\$15
Yellow hot peppers combined with herbs and cheeses served hot with tortilla chips		Queso, cheddar cheese, jalapeño, tomato, olives, onion, black olives, salsa & sour cream Add: Steak \$8 Chicken (grilled, blackened, or crispy) \$6	
Chicken Wings	6/\$10 12/\$18	Soft Pretzels	\$14
Served with blue cheese and celery <i>Mild Medium Hot Hot Garlic Parm Bourbon BBQ Garlic Parmesan Honey Garlic</i>		Warm soft pretzel sticks, lightly salted and served with cheese dip	

SOUPS & SALADS

Additions:

Steak \$8 | Chicken (grilled, blackened, crispy) \$6 | Shrimp \$6

Classic French Onion Soup	\$9	Traditional Caesar Salad	\$15
		Chopped romaine hearts, romano, parmesan, and a creamy Caesar emulsion garnished with crostini	
Soup Du Jour	\$7	Hot Honey BLT Salad	\$16
		Chopped romaine, bacon, avocado, tomato, crispy onions, feta, crispy chickpeas, tossed in honey-lemon vinaigrette and finished with hot honey drizzle	
Strawberry Salad	\$16	Beet & Burrata Salad	\$15
Mixed greens, fresh strawberries, cucumber, feta, candied pecans		Mixed greens, Sous Vide beets, pickled red onions, and mandarin oranges topped with burrata cheese and crushed pistachios	
Cobb Salad	\$16		
Mixed greens topped with chicken, bacon, avocado, tomato, hard-boiled egg, and crumbled blue cheese, finished with your choice of dressing			
Summer Grain Bowl	\$15		
Tri color quinoa, grilled corn, pickled cabbage, crispy chickpeas, avocado			

DRESSINGS:

Sherry Shallot Vinaigrette | Balsamic | Pistachio | Ranch | Blue Cheese | Italian | Honey-Lemon

DESSERT

Featuring desserts by Sourdough by Amanda

Brown Sugar Pop Tart \$8

Warm brown sugar shortbread pastry stuffed with cinnamon sugar filling, finished with salted caramel drizzle, powdered sugar, and vanilla bean ice cream

Seasonal Sweet Treat MP

Ask your server about this week's rotating house-made dessert

Gratuity of 20% will be added to parties of 8 or more

2241 Grand Island Blvd, Grand Island, NY | @towntaverngi