



Starters


JUMBO LUMP CRAB COCKTAIL | 16
traditional cocktail sauce, fresh lemon

CRISPY COCONUT SHRIMP | 15
mango chutney, jicama slaw

TAVERN CRAB CAKE | 15
house remoulade, petite salad

Entree Salads

SEARED WILD SALMON WITH ANCIENT GRAINS SALAD | 14
barley, quinoa and farrow, roasted vegetables, shredded romaine, baby kale, charred broccoli, blistered tomato, lemon yogurt dressing

 **MAINE LOBSTER COBB SALAD | 19**
iceberg lettuce, roasted fennel, olives, red onion, feta, scallions, boiled egg, bacon, saffron vinaigrette

BOCA WEST TRADITIONAL CHICKEN CAESAR | 13
crispy romaine hearts, fresh parmesan, mini croutons, housemade caesar dressing

 indicates gluten free

 indicates vegetarian

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.

all prices are subject to a 20% service charge & 7% state sales tax

Tavern Weekly Specials

TUESDAY

KONA CRUSTED PRIME SIRLOIN | 34
shallot marmalade, charred scallion potato bake, balsamic brussel sprouts, broiled parmesan tomato

WEDNESDAY

HERB ROASTED LAMB CHOP STATION | 33
baked, sweet or mashed potato, chef's choice of two seasonal vegetables, mint jelly, rosemary demi

THURSDAY

TAVERN DINNER BUFFET | 32
enjoy our delicious buffet featuring our hand carved kona crusted beef tenderloin and oven roasted turkey breast, chef's specialty features and tavern dessert station

FRIDAY

TAVERN DINNER BUFFET | 32
enjoy our delicious buffet featuring our hand carved kona crusted beef tenderloin and oven roasted turkey breast, chef's specialty features and tavern dessert station

SATURDAY

SLOW COOKED PRIME RIB STATION | 33
roasted rib bones, horseradish crema, au jus, choice of baked or sweet potato, chef's choice of vegetable

From the Tavern Grill

HERB GRILLED VEAL CHOP | 32
calvados demi

BARREL CUT FILET MIGNON | 33
8oz, port demi

 **MEDITERRANEAN BRANZINO | 29**
lemon thyme preserves

DOUBLE CUT DUROC PORK CHOP | 27
roasted cinnamon, apple compote

tavern from the grill entrees served with charred scallion potato bake, balsamic brussel sprouts, broiled parmesan tomato

Chef's Features

CORN CRUSTED AMERICAN RED SNAPPER | 28

sweet potato hash with rock shrimp, artichoke salad, lemon butter

MEDITERRANEAN SHRIMP AND BOWTIE PASTA | 28

oven dried tomato, artichoke, baby spinach, roasted pepper, kalamata olive, toasted pine nuts, parmesan basil broth

LEMON GARLIC ROTISSERIE CHICKEN | 25

apricot and fig glaze, charred scallion potato bake, balsamic brussel sprouts, broiled parmesan tomato

PAN ROASTED DIVER SCALLOPS | 29

asparagus, shiitake mushroom and corn ragout, parsnip puree, sun dried tomato pesto

FENNEL CRUSTED WILD SALMON | 27

israeli cous cous with roasted vegetables, garlic broccolini, greek yogurt with cucumber and dill

entrees served with choice of chopped house salad or caesar salad, dessert bar & choice of coffee, tea, or lemonade