**APPETIZERS**

Hummus Plate  
_Homemade Hummus, mini Naan bread and Vegetables_ .......... 9.95

Prawn Salad Stuffed Avocado  
_Prawn Salad, Mini Naan Bread_ ............................................. 15.95

Buffalo-Style Fried Cauliflower  
_with Beer Battered_ .............................................................. 8.95

Rhode Island Style Fried Calamari  
_Tossed with Sautéed Peppercorn Peppers and Garlic_ ............. 11.95

Spinach and Hearts of Palm Dip  
_with mini Naan Bread_ ......................................................... 10.95

Jumbo Prawn Cocktail  
_Homemade Cocktail Sauce and Lemon_ ................................... 9.95

---

**White Wine of the Month**

_Villa Maria_  
_Sauvignon Blanc_  
_Marlborough, NZ 2017_

This intense Sauvignon Blanc is alive with a myriad of flavors dominated by gooseberry, passionfruit, fresh citrus, melon and herbaceous aromas. The wine has an enticing palate with juicy flavor profiles, finishing crisp and clean with a thread of acidity.

Glass..............11.00 Bottle...........43.00

---

**SOUPS AND SIDE SALADS**

_Soup of the Day_  
_Cup_ ......................... 4.50 _Bowl_ ........................................... 7.50

Pine Tavern French Onion Soup  
_Swiss, Gruyere and Parmesan Cheese_ ................................. 7.75

Classic Iceberg Wedge gf  
_Bleu Cheese Dressing, Tomatoes and Bacon Bits_ ............... 7.95

Mixed Greens gf  
_Tomatoes, Red Onion, Craisins, Lemon Pepper Vinagrette_ ..... 6.50

Cesar Salad*  
_Homemade Dressing, and Housemade Garlic Crostini_ .......... 7.45

---

**ENTRÉE SALADS**

Southwest Chicken Salad gf  
_Crispy Tortilla Strips, Olives, Avocado, Corn Salsa, Spicy Ranch_ ............ 15.95

Tossed Cobb Salad gf  
_Chicken, Bacon, Olives, Bleu Cheese, Egg, Tomato_ ............. 14.85

Pine Tavern Steak Salad gf*  
_Acorns, Avocado, Tomato, Bacon, Bleu Cheese_ ............... 17.95

---

**PINE TAVERNS CLASSICS**

Pine Tavern Meatloaf  
_with Hot Fennel Gravy and Mashed Potatoes_ ........................ 17.95

Classic Beef Stroganoff  
_Mushrooms, Onions, Egg Noodles and Sour Cream_ ............. 21.95

BBQ Baby Back Ribs  
_with French Fries and Cole Slaw_ ........................................ 22.95

Three Cheese Macaroni and Cheese  
_Topped with Toasted Bread Crumbs_ ................................. 14.35

with Grilled Chicken ........................................................... 21.35

with Andouille Sausage ......................................................... 22.95

with Bacon ..................................................................... 17.75

Chicken Marsala  
_Mushrooms, Marsala Wine and Mashed Potatoes_ ............. 19.25

Chicken Fried Chicken Breast  
_with Gravy, Mashed Potatoes and Daily Vegetable_ ............. 17.50

Beer Battered Cod Fish and Chips  
_with French Fries and Cole Slaw_ ........................................ 19.25

Seared Atlantic Salmon gf  
_Red Potatoes, Beurre Blanc and Daily Vegetable_ .......... 29.50

Today's Catch of the Day  
_Ask your Server about today’s featured catch_ ...................... Mkt

---

**Chef's Specials**

_Beef Tenderloin Carpaccio*_  
_Arugula Salad, Shallots, Capers and White Truffle Oil_  
_14.95_

Manila Steamer Clams 16 oz.  
_White Wine, Butter, Lemon, Garlic_  
_with Thick Sliced, Grilled Baguette_ ................................. 14.95

---

**PASTAS**

Classic Bolognese  
_Linguini, Shredded Parmesan_ ........................................... 19.95

Linguini Pomodoro  
_Fresh Basil, Chopped Tomatoes and Olive Oil_ ................. 17.75

Chicken Alfredo Linguini  
_Shallots, Garlic and White Wine_ .................................... 21.95

---

**STEAKS* **

_All Steaks can be made Gluten Free. Please notify your server._

Filet Mignon 6oz.  
_with Daily Vegetable and choice of Potato_.................... 33.45

New York Strip 12oz.  
_with Daily Vegetables and Choice of Potato_ .................. 29.95

Boneless Rib Eye Steak  
_12oz with Daily Vegetable and choice of Potato_ ............ 35.25

Add Sautéed Balsamic Mushrooms ........................................ 4.95

Add Hot Fanny Gravy .............................................................. 1.95

Add Demi-Glace ................................................................. 1.95

---

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies.  
_gf_ denotes a Gluten Free Item.

---

**EASTER BRUNCH BUFFET**

$31.95 ADULTS  $15.95 CHILDREN  
10:00 AM - 2:00 PM  
SUNDAY, APRIL 1ST, 2018  
• CLASSIC BRUNCH ITEMS  
• PRIME RIB CARVING STATION  
• OMELET STATION  
• DESSERT STATION

---

**Join us for an extravagant EASTER BRUNCH BUFFET**

---

**Dinner ~ March, 2018**