



## TO START

COCONUT SHRIMP *A House Favorite Battered in Fresh Coconut Deep Fried, Served with A Coco Lopez & Captain Morgan Spiced Rum Dipping Sauce* 12

ASIAN STYLE DUCK SPRING ROLLS *Made with Bean Sprouts, Cabbage, Carrots and Ginger Served with a Hoisin Dipping Sauce* 10

SUN TAVERN CRAB CAKES *Made with the Finest Crabmeat and Served with Toasted Couscous-Vegetable Salad and Fire Roasted Red Pepper Aioli* 12

BUTTERNUT SQUASH RAVIOLI *Topped with Brown Butter, Sage, and Parmesan Cheese* 9

HOT CHEESY SPINACH AND ROASTED GARLIC DIP *Served with House-Made Pita Chips* 7

CRISPY FRIED CALAMARI *with Sweet Chili Sauce and Homemade Kim Chi* 9

ISLAND CREEK OYSTERS *on the Half Shell with Cocktail Sauce and Pomegranate Mignonette* 14

JUMBO SHRIMP COCKTAIL *with Cocktail Sauce* 10

P.E.I. MUSSELS *Sautéed in Garlic Butter and White Wine with Leeks, Fennel and Cherry Tomatoes* 10

SLOW ROASTED ORGANIC BEETS *Topped with Spiced Pecans, Goat Cheese and Green Apples with Banyuls Vinegar and Virgin Olive Oil* 9

CLASSIC FRENCH ONION SOUP *with House Crouton & Gruyere Cheese* 7

NEW ENGLAND CLAM CHOWDER *of Fresh Cape Clams, New Potatoes and Vermont Bacon in a Creamy Clam Broth* 4 / 7

SIMPLE BABY GREENS *w/Cherry Tomato, English Cucumber and an Aged Sherry Vinaigrette* 6

CAESAR SALAD *with Croutons, Parmesan Cheese & Imported White Anchovies* 7

STEAKHOUSE WEDGE SALAD *with Tomatoes, Pickled Red Onions, Bacon and Bleu Cheese Dressing* 8

### MENU ADD-ONS 6

*Add to any Salad or Entrée:*

*Char Grilled Steak Tips   Grilled Shrimp   Pan Seared Scallops   Grilled Chicken*





## ·~· TO FOLLOW ·~·

### *From the Sea*

CLASSIC NEW ENGLAND HADDOCK *with Ritz Cracker-Brown Butter Crumbs Topped with Citrus Beurre Blanc and Served with Lobster Croquettes* 21

PAN SEARED DAY BOAT SCALLOPS *Served with Beet Risotto and a Citrus Beurre Blanc* 22

CIDER GLAZED ATLANTIC SALMON *Served with Ham Hock & Carmelized Onion Risotto* 23

SAUTÉED SEAFOOD STEW *Shrimp, Scallops, Mussels and Lobster in a Saffron-Tomato-Broth* 25

SHRIMP, SCALLOP & LOBSTER SCAMPI *Sundried Tomato and Herbs in a White Wine Garlic Butter Sauce with Parmesan Cheese and Tossed with Penne Pasta* 26

### *Steaks and Chops*

ALL MEATS ARE THE FINEST GRADES, AGED A MINIMUM OF 21 DAYS

*All of our steaks and chops are char-grilled over an open flame*

*Most of our steaks can be prepared Au Poive or Diane style for 2.50*

MARINATED HANGER STEAK *Topped with Crumbled Bleu Cheese and a Port Wine Mushroom Demi Glace* 28

BLACK DIAMOND NEW YORK SIRLOIN *Our Signature Steak in a House Marinade of Soy Sauce, Tomatoes, Garlic, Honey, Ginger and a Hint of Brown Sugar Served with Creamy Mashed Potato* 26

FILET MIGNON *The Most Tender of Steaks, Barrel Cut Only, Served with Portobello Yukon Gratin and Sauce Béarnaise* 32

PORK PORTERHOUSE *A 16 oz. Porterhouse Pork Chop Topped with Grain Mustard Sauce Served with Sweet Potato and Bacon Rosemary Hash* 26

PRIME NEW YORK SIRLOIN *12 oz. of the Most Tender Sirloin Available Served with Garlic Mashed Potatoes and Topped with an Herb Compound Butter* 32

16 OZ. BONE-IN RIBEYE *Our Richest Cut Topped with Gorgonzolla Cheese, Candied Pecans and Demi Glace* 31

### *Other Entrées*

PAN SEARED CHICKEN MIGUEL *A House Favorite-Butternut Squash Ravioli and White Meat Chicken in a Maple-Brandy Sage Cream Sauce* 17

SAUTÉED VEAL OSCAR *Topped with Fresh Lobster, Roasted Asparagus and Sauce Béarnaise Served over Fresh Basil Mashed Potato* 27

STATLER BREAST OF CHICKEN *Flash Seared and Baked in its Own Juices Served over Herb Risotto Topped with a Wild Mushroom and Sundried Tomato Demi Glace* 21

ROASTED "HUDSON VALLEY" HALF DUCK *With an Apple Sauce, Clover Honey and Star Anise Glaze Served with Mashed Sweet Potato* 29





## ·~· ON THE BUN & MORE ·~·

BARBECUED STEAK TIPS *Sirloin Tips Marinated in House-made Guinness BBQ Sauce and Char Grilled to Order Served with Horseradish Mashed Potato* 17

FISH & CHIPS *Lightly Battered Fresh Local Haddock Served with Tavern Fries and Napa Cabbage Slaw* 16

FRIED SCALLOP PLATE *Served with Tavern Fries and Napa Cabbage Slaw* 18

FRENCH DIP *Thinly Shaved Prime Rib of Beef on a Fresh House-made French Roll with Melted Swiss Cheese Served with Beef Au Jus and Tavern Fries* 12

SLOW ROASTED CHICKEN POT PIE *Slow Roasted Chicken and Vegetables Baked in a Savory Crust* 15

HOMESTYLE MEATLOAF *Topped with a BBQ Mushroom Demi Sauce Served with Creamy Mashed Potato* 16

GRAND BURGER *Black Angus Beef with Aged Cheddar Cheese and Tavern Fries* 10

TAVERN WINGS *Your Choice of Classic Buffalo, Sweet Chili or BBQ* 9

### SIDES ~ 4

*Baked Potato*

*Chef's Risotto*

*Baked Sweet Potato*

*Seasonal Vegetable*

*Tavern Fries*

*Roasted Asparagus*

*Sweet Potato Fries*

*Sautéed Spinach*

*Peddler Fries*

*Creamed Spinach*

*Mashed (plain, garlic, horseradish)*

*Napa Cabbage Slaw*

*A gratuity of 18% will be added to parties of 8 or more.*

*Consuming raw or undercooked meats, poultry, or seafood  
may increase your risk of foodborne illness.*

*Before ordering, please notify your server if anyone in your party has a food allergy.*

