

## Hot Sandwiches

Served on our fresh baked breads with french fries and a pickle spear  
Prefer another side- check out our options listed below

### **Roast Beef Melt**

Sliced tender london broil roast beef, applewood smoked bacon, melted spicy horseradish cheddar, shredded lettuce, sliced tomato, red onion and mayo on our toasted ciabatta \$12

### **Medallion Steak Sandwich** *new*

Blackened medallion, pan seared topped with sauteed mushrooms, caramelized onions, melted sharp provolone with arugula and red pepper aioli on our fresh baked bun \$12

### **Blackened Salmon BLT**

Blackened cajun spiced, pan seared fresh salmon filet topped with applewood smoked bacon on fresh baked ciabatta with shredded lettuce, tomatoes and lemon pepper aioli \$12

### **Chef's Fresh Catch Feature Sandwich**

Changes daily your server will describe our chef's delicious creation \$14

### **1905 Crab Cake Sandwich** *new*

Two Jumbo lump crab cakes topped with melted tillamook cheddar, spring mix, sliced tomato and lemon pepper aioli on a toasted english muffin with red pepper coulis \$15

### **Turkey Bacon Avocado Melt**

Oven roasted turkey, applewood smoked bacon, sliced fresh avocado on fresh baked ciabatta topped with melted jack cheese and chipotle aioli \$12

### **Chili Spiced Grilled Chicken**

Ancho chili spiced, grilled chicken breast topped with mild green chilies, fresh sliced avocado, melted jack cheese, chipotle mayo, lettuce, tomato and red onion \$12

## Burgers

1/2 pound hand formed angus beef, cooked to your choice of temperature, served on our house baked bun with french fries, lettuce, tomato, red onion and a pickle spear

**Classic Cheese** Choose cheddar, gorgonzola or monterey jack \$10

**Roadhouse Burger** Bbq, cheddar, bacon, caramelized onions \$10

**Gorgonzola Bacon Burger** *kind of says it all* \$10

**Florida Burger** Mild green chili, avocado and jack cheese \$10

**Veggie Burger** Grilled portobello mushroom, roasted red peppers, melted gorgonzola, fresh arugula and a splash of balsamic reduction \$10

## Deli Sandwiches (cold)

The best meats and cheeses, sliced to order and served on breads from our bakery with a side of fries and a pickle spear. Prefer another side- check out our options listed below

### **Mediterranean Pork Wrap** *new*

All natural applewood smoked pork loin, sliced thin with grilled artichoke hearts, spinach, feta, red onion, roasted red peppers, house made tabouli with Italian vinaigrette in a sundried tomato wrap \$12

### **Muffaletta**

Our own muffaletta - an overstuffed sicilian sandwich created by salvatore lupu. includes genoa, ham, provolone, mozzarella, mayo and olive topping on our italian bun \$10

### **Sicilian Stack**

Ham, capicola, hard salami, pepperoni, provolone, red peppers, Onions and italian dressing on our fresh baked hoagie \$10

### **The Pavarotti**

An overstuffed sandwich with ham, capicola, pepperoni, sharp provolone, olive topping, lettuce and tomato on our house made hoagie roll \$10

### **Vendal's Original**

Genoa salami, capicola, sopressata salami, provolone, lettuce, tomato, roasted peppers and italian dressing on our fresh baked hoagie roll \$10

### **Avocado a Go Go**

Sliced avocado, smoked gouda, roasted red peppers, olive tapenade and arugula on our own ciabatta bread \$10

## Entrees

We prepare everything in our kitchen fresh Ala Minute

### **The Mansion Tacos**

Your choice of ancho or blackened seasoned pan seared tenderloin, fish, grilled chicken or filet medallions served with charred corn pico de gallo, cheddar jack, house made guacamole, fresh diced jalapenos and chipotle sour cream on two flour tortillas served with authentic black beans over yellow rice and napa cabbage topped with chili-lime vinaigrette

Chicken \$13

Fish \$14

Sliced Filet Medallion \$17

Shrimp (6) \$18

Beef Tenderloin \$14

Ancho Ahi Tuna \$17

### **Grilled Salmon**

Scottish handcut 6oz filets grilled to temp, accompanied by sautéed spinach, tavern whipped potatoes and our lemon butter sauce garnished with fried capers \$18

### **Grilled Center Cut 8oz Filet Mignon**

Angus tenderloin beef, tavern whipped potatoes and lemon pepper green beans topped with shallot port reduction \$26

### **Double Thick Bone-In Pork Chop**

Butchered, brined then cooked to temp, topped with apple cider demi served with andouille cheddar mashed potatoes and lemon pepper green beans \$17

### **Tavern Pot Roast**

Slow cooked beef chuck roll with roasted vegetables, whipped potatoes and our guinness gravy \$16

### **Stuffed Chicken Piccata**

Chicken breast butchered to 8oz and stuffed with ricotta, roasted garlic, artichoke, roasted red peppers, baked and served with tavern whipped potatoes, lemon pepper green beans, a lemon white wine butter sauce garnished with fried capers \$19

### **Chef Heather's Daily Fresh Catch**

Changes everyday - your server will describe the chef's delicious creation available after 5 pm

### **Chef Heather's Grilled Handcut 16oz Ribeye**

Chef has butchered one pound angus ribeye grilled to temperature seasoned and sauced to your liking, accompanied by tavern mash potatoes and grilled zucchini...chef heather recommends medium rare \$35

Your Choice of Seasonings: Salt and Pepper, blackened or ancho seasoned

Your Choice of Toppings: Garlic Herb Butter, Port Demi-glace or Caramelized Onions

## DESSERTS

Scratch made in our own bakery \$8 a la mode +\$2

### **Cheesecake** Traditional or Butterfinger Crumble

Chef Crow's creation with a baked vanilla bourbon sour cream topping

### **The Mansion Ice Cream Sandwich**

Chocolate brownie+vanilla ice cream sandwiched together sliced then served with chef's GUINNESS fudge sauce

### **KEY LIME pie**

LIGHT and FRESH florida classic

### **Southern Sweet Peach Cobbler**

Individually baked in a delicious cake batter, served HOT and topped with vanilla bean ice cream and a caramel sauce drizzle

### **Chocolate Chip Bread Pudding**

Served HOT with our famous whiskey caramel sauce

### **Tiramisu**

Fresh Baked tiramisu made with fresh espresso and marscapone

### **Triple Chocolate Cake**

Layers of chocolate sponge cake with chocolate ganache and chocolate buttercream

## **sides**

French Fries \$2 Tater Tots \$3

Tavern Mashed Potatoes \$3 Andouille Mashed Potatoes \$4

Black Beans and Rice \$2 Napa Slaw w/Chili -Lime Vinaigrette \$2

Sautéed Lemon-Pepper Green Beans \$2 Sautéed Garlic Spinach \$2

Sautéed Wild Mushrooms \$5 Grilled Asparagus \$5 Grilled Zucchini \$3

Extra Sauces & Dressings 50 -75¢

## Appetizers

### Ahi Tuna Tacos

Ancho chili seared (rare) saku block tuna in a bib lettuce cups(3) filled with napa slaw, sriracha vinaigrette and avocado finished with a slice of jalapeno and a dot of sriracha \$13

### Cajun Smoked Fish Dip

Fresh salmon & white fish blend smoked in house, whipped with cajun spiced cream cheese served with the Mansions pretzel chips \$9

### Chips and Dip

Served with house made tortilla chips \$9

**Baked spinach-artichoke dip**

**Buffalo chicken and blue cheese dip**

**House made guacamole and pico**

### Jumbo Lump Crab Cakes *new*

Two jumbo lump crab cakes served over red pepper coulis and arugula with fresh made tartar sauce \$14

*Make it a meal with pesto tossed heirloom tomatoes and parmesan dusted grilled asparagus \$22*

### Sticky Finger Peel and Eat Shrimp

Cleaned and deveined shrimp done mansion style sautéed in either our house Cajun seasoning or a sweet and spicy mango chipotle sauce \$16

### BBQ Bacon Wrapped Shrimp

Four shrimp hand wrapped with applewood smoked bacon accompanied by a white cheddar grit cake served over a red pepper coulis topped with charred corn pico \$12

### Bavarian Pretzel Sticks

Pretzel sticks made fresh daily in our bakery served with lager beer cheese and whole grain mustard for dipping \$7

### Loaded Mansion Nachos

Fresh corn tortilla chips topped with spicy green chili queso, diced jalapenos, housemade black beans finished with charred corn pico and sliced jalapeños \$9

add fish, chicken or beef \$3 add housemade guacamole \$3

### Wild Mushroom Bruschetta

Fresh herbs and garlic on top of our grilled italian bread topped with melted fontina cheese, sautéed oyster, shiitake and crimini mushrooms, fresh arugula and a balsamic reduction drizzle \$9

### Hummus with Olive Tapenade

Traditional style house made hummus seasoned with roasted garlic and lemon served with grilled sliced garlic naan bread \$8

### Appetizer Platters *Antipasti \$12 or Veggie \$12 or Cheese \$15*

### Mansion Tenders

Two jumbo chicken tenderloins breaded in our signature seasoned flour and fried to perfection. Served plain or in your choice of buffalo, thai sweet chili, jerk or chili ranch seasonings \$10

### Boneless Wings

Your choice of buffalo, bbq or sweet chili tossed crunchy boneless breaded wings.

10 piece \$10 15 piece \$14 20 Piece \$18

## Salads

Your Choice of Protein (grilled or blackened) chicken \$5, portobello mushroom \$5  
shrimp(4) \$8, salmon \$7, filet medallion \$8 (rare) saku block tuna \$8

### Caesar

Chopped romaine with our own croutons, caesar dressing and parmesan cheese \$6

### The Wedge

Iceberg lettuce, our blue cheese dressing, tomatoes, bacon and crispy fried onions \$7

### Tavern House

Arcadian blend lettuce, raisins, pumpkin seeds, feta, our basil vinaigrette \$6

### Heirloom Caprese Salad

Vine ripened heirloom cherry tomatoes tossed in basil pesto served over fresh arugula with sliced fresh mozzarella topped with extra virgin olive oil and balsamic reduction \$8

### Tortilla Salad

Mix greens, bacon, avocado, charred corn pico, black beans, shredded cheddar and jack cheese, crispy tortillas, chili lime vinaigrette \$9 add southwestern spiced grilled chicken breast \$5

### Sesame Citrus Salad

Napa cabbage, edamame, almonds, red pepper, mango, fried wontons, tossed in sesame citrus vinaigrette \$9

## 69 Different Beers on Tap

### 1900 MicroBrews, 1250 Wines, 1400 Liquors

- 1 **Local** Darwin Ayawasca Bourbon Barrel Aged Belgian Dubbel 8% \$6.75
- 2 **86pts** Boulevard Hibiscus Gose 4.2% \$4
- 3 **95pts** Goulden Carolus Hopsinjoor Belgian Strong Ale 8% \$6 (Wineglass)
- 4 **98 pts** Southern Tier Back Burner Barley Wine Ale 10% \$6.50
- 5 **Favorite** Sweetwater 420 Extra Pale Ale 5.7% \$5.5
- 6 **87pts** Ballast Point Calm Before the Storm Cream Ale 12% \$7.5
- 7 **95pts** Off Color Apex Predator Farmhouse Ale (Wineglass) 6.5% \$5.50
- 8 **Pilsner** Stiegl Pilsner 4.9% \$4.00
- 9 **89pts** Anchor Flying Cloud San Francisco Stout 7.4% \$5.50
- 10 **99pts** Green Flash Dia De Los Serrano Imperial Stout 8.8% \$5
- 11 **98pts** Green Flash Ristretto Cosmic 8.2% \$5
- 12 **99pts** Lagunitas Lil Sumpin Extra 8.5% \$5.00
- 13 **100pts** Founders Backwoods Bastard 11.6% \$8.50
- 14 **89pts** 21st Amendment Toaster Pastry 7.6% \$5
- 15 **96pts** Oscar Blues Ten Fidy Imperial Stout 10.50% \$8.50
- 16 **86pts** Unibroue Ephemere 5.5% \$5
- 17 **LOCAL** Red Cypress Death Roll Sweet Stout 4% \$5
- 18 **93pts** Brooklyn Monster Barley Wine 10.8% \$5.50
- 19 **88pts** Sierra Nevada Sweet Southern Table Beer 4.9% \$5.00
- 20 **92pts** Sierra Nevada Narwhal Imperial Stout 10.2% \$9.00
- 21 **100pts** Founders Breakfast Stout 8.3% \$5.00
- 22 **99pts** Stone 20th Anniversary Citricado IPA 9% \$7.75
- 23 **LOCAL** MIA Sour Power 6% \$5
- 24 **CIDER** Woodchuck Private Barrel Select 6.9% \$5.25
- 25 **94pts** Victory Sour Monkey 9.5% \$5.00
- 26 **97 pts** Left Hand Wake Up Dead Imperial Stout 10.2% (Nitro) \$6.75
- 27 **90pts** Cigar City Good Gourd (Nitro) 8.5% \$8.5
- 28 **87pts** Founder Rubaeus Imperial Ale (Nitro) 5.7% \$6.50
- 29 **86pts** Youngs Double Chocolate (Nitro) 5.4% \$6.50
- 30 **82pts** Guinness Dry Stout (Nitro) 4.1% \$5.5
- 31 **91 pts** Lagunitas Aunt Sally Sour Wild Ale 5.7% \$4.25
- 32 **88pts** Sixpoint Diesel Stout 6.3% \$5.25
- 33 **84pts** Boulevard Tripel Julep 11.5% \$8.00
- 34 **Limited** 5 Rabbit Gringolandia Ironica Imperial IPA 6.66% \$5.50
- 35 **Mystery??** Mansion Mystery Honey Braggot \$4
- 36 **Favorite** Sweetwater Dank Tank 7.3% \$6.50
- 37 **96pts** Brooklyn Sorachi Ace Saison 7.2% \$4
- 38 **97pts** 5 Rabbot Yodo con Leche Imperial Porter 8.2% \$8
- 39 **99pts** Stone Xocoveza Mocha Stout 8.1% \$7.50
- 40 **89pts** Southern Tier Warlock Imperial Pumpkin Stout 10% \$7
- 41 **LOCAL 96pts** Two Brothers Hop Centric Imperial IPA 9.9% 6.00
- 42 **91 pts** Rogue Cold Brew IPA 6.9% \$5.50
- 43 **Local Favorite** Kentucky Bourbon Barrel Ale 8.2% \$5
- 44 **86pts** Hoegaarden White Ale 4.9% \$5.25
- 45 **LOCAL** Playalinda Caramel Macchiato 5.1% \$7.00
- 46 **Wheat** Lost Coast Tangerine Wheat 5.4% \$5.50
- 47 **HARDCIDER** Cider Boys First Press 5% \$5.00
- 48 **97pts** Six Point 5 Bean Imperial Porter 10% \$7
- 49 **Wheat** Cigar City Florida Cracker 5.5% \$5
- 50 **99pts** Stone Lucky Bastard 8.5% \$5.75
- 51 **Favorite** Sam Adams Boston Lager 4.9% 5.00
- 52 **93pts** Terrapin Liquid Bliss Chocolate Peanut Butter Porter 6.1% \$5.5
- 53 **Local** Playalinda Bottomless Blonde 4.8% \$5.00
- 54 **87pts** Sixpoint Tesla Wheat Lager 7.1% \$6.50
- 55 **99pts** Founders Devil Dancer Triple IPA 12% \$7.50 (Wineglass)
- 56 **98pts** Duck Rabbit Rabid Duck Russian Imperial Stout 10% \$5.25
- 57 **LOCAL** Funky Buddha Sweet Potato Casserole 7.9% \$8
- 58 **100pts** Victory Storm King Imperial Stout 9.1% \$5.00
- 59 **Stella** Artois 5.2% \$5
- 60 **93pts** Due South Category 5 IPA 8.5% \$5.50
- 61 **LOCAL** Angry Chair Two Pump Chump Porter 5.5% \$5.00
- 62 **98pts** Chimay Abbey Tripel 8% \$10
- 63 **93pts** 5 Rabbit Ponche Barley Wine 11.5% \$5
- 64 **92pts** Val Dieu Grand Cru 10.5% \$9
- 65 **90pts** B Nektar Necromangocon Mead 6% \$6.00 (WineGlass)
- 66 **99pts** Dogfish 120 Minute IPA 18% \$8 (Wineglass)
- 67 **91pts** Ommegang Lovely Dark and Deep Oatmeal Stout 5.3% \$5.00
- 68 **MEAD** Dansk Mjod Vikings Blood 19% \$11 (WineGlass)
- 69 **100pts** Abbaye des Rocs Grand Cru 9% \$9.00

### Keep The Fun Going

Stop by The Cellars Package Store on your way out and take something home from our great selection of MicroBrews, Wines and Liquors