

DINNER & A SHOW



IN PARTNERSHIP WITH CAPE MAY STAGE
\$49 INCLUDES COMPLIMENTARY GLASS OF PROSECCO

CHOICE OF APPETIZER

New Jersey Crab Soup

New Jersey tomato broth, hearty seasonal vegetables

Tavern Caesar

Romaine lettuce, celery, radish, parmesan cheese, focaccia croutons, family recipe caesar dressing

Truffled Beets

Roasted beets, feta, truffle vinaigrette, pistachios, arugula

Crispy Calamari

Tempura dusted & fried served with pepperoncini aioli

Bang Bang Shrimp

Crispy rock shrimp tossed in a creamy sweet chili sauce

CHOICE OF ENTREE

Chicken Sullivan

Milanese style cutlet with sauteed garlic, spinach, mushroom, roasted red pepper, fontina cheese over cavitappi pasta with tomato ragu and balsamic drizzle

Braised Short Ribs

Natural pan gravy with mushrooms and cipollini onions served over mashed potatoes

Champagne Risotto

Sautéed with seasonal vegetables finished with an English pea puree

Miso Glazed Salmon

Roasted over coconut rice with grilled bok choy, tuxedo sesame seeds and crispy arugula

CHOICE OF DESSERT

Bananas Foster Cheesecake

Homemade cheesecake and bananas foster sauce

Chocolate Cake

Fudge cake, white & dark chocolate mousse

TAX & GRATUITY NOT INCLUDED IN PRE-FIXE PRICE