

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

*No substitutions or modification of selections

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

Crab Spinach Artichoke Dip

Cheesy dip baked & served warm with tortilla chips

Bang Bang Shrimp

Crispy rock shrimp tossed in a creamy sweet chili sauce

CHOICE OF ENTREE

Half Roasted Barbecue Chicken

Bone-in half chicken roasted with a New Jersey peach barbecue sauce served with rosemary garlic roasted fingerling potatoes & house made coleslaw

Braised Short Ribs

Natural pan gravy, roasted cipollini onions & crimini mushrooms served with mashed potatoes and seasonal vegetables

Coconut Curry Noodle Bowl

Carrots, bell peppers, shallots, asparagus & fresh basil sautéed with noodles in a spicy red Thai curry coconut sauce finished with sesame chili oil

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

Reese's Chocolate Cake

Peanut butter & chocolate mousse layered in a chocolate cake with chocolate ganache