



SUMMER RESTAURANT WEEK LUNCH

30

< Wine Pairing Optional for each course 15 >

CHOICE OF APPETIZER

DEVEILED EGG

Topped with Shallots & Dill

TAVERN SALAD

Mixed Greens, Feda, Tomatoes, Cucumber, Olives

Champagne Vinaigrette

SEASONAL SOUP

SPICY TUNA

On Crispy Rice spicy mayo, jalapeno 3pcs
(10 Supplemental Fee)

CHOICE OF ENTRÉE

PAN SAUTEED BLACK BASS

Fingerling Potatoes, Citrus Beurre-Blanc

CRISPY CHICKEN SANDWICH

Napa Cabbage Slaw, Dill Pickles, Spicy Mayo, Fries

CAMPANELLE ALLA VODKA

Burrata, Basil, Parmesan

SMYTH BURGER

Bacon Jam, American Cheese, Dill Pickles,
Smyth Sauce, Onion Rings, Fries

CHOICE OF DESSERT

KEY LIME PIE

Key Lime Custard, Graham Cracker Crust, Red Berry Sauce

CHOCOLATE CAKE

Chocolate Sauce, Whipped Cream