

ARNIE'S TAVERN

APPETIZERS

- Sweet Chili Glazed Brussels Sprouts**9
Flash Fried Sprouts, Sweet Citrus Chili Glaze
- Tobacco Fried Onion Ring Basket** 7
Chipotle Ranch Dipping Sauce
- Honey-Lime Shrimp**14
Crispy Fried Shrimp
Honey-Lime Sriracha Dipping Sauce
- Fried Green Tomatoes**14
Peach & Bacon Jam, Burrata, Arugula
Sweet Basil Vinaigrette

SOUPS & SALADS

- Arnie's Style Chicken Noodle**7
Pennsylvania Dutch Egg Noodles
- Classic Caesar Salad**7/10
Chopped Hearts of Romaine, Parmesan Reggiano
Olive Oil Croutons, Sicilian Anchovies
Caesar Dressing
- Protein Additions:**
- Marinated Grilled Chicken6
- Scottish Salmon9
- Beef Tips14
- Impossible Patty7
- Steakhouse Salad**18
Filet Mignon Tips, Romaine Lettuce, Hard Egg
Roasted Corn, Cherry Tomatoes, Avocado
Blue Cheese, Chipotle Ranch Dressing

LUNCH SPECIALTIES

BBQ Tempeh Plate 14

Vegan Coleslaw, Sweet Potato Fries
Honey BBQ Sauce

Tomato Pie 12

Heirloom Tomatoes, Fresh Basil
House-Made Pie Crust, Cheddar Cheese
Side Farmer's Market Salad

Seared Crab Cakes 17

Jumbo Lump Crab Cakes
Green Tomato Slaw, Thai Tartar Sauce

BURGERS & HANDHELDS

Served with your choice of one side

- Tavern Club**14
Boar's Head Roasted Turkey, Black Forest Ham
Applewood Smoked Bacon, Sliced Tomatoes
Swiss & American Cheese, Mayo
Cracked Wheat Bread
- Open-Faced Meatloaf Sandwich**13
Griddled Meatloaf, Fried Onions
Tomato Glaze, Texas Toast
- Corned Beef Reuben**14
Sauerkraut, Swiss Cheese
Thousand Island Dressing, Marbled Rye Bread
- Open-Faced Tuna Melt**14
Tuna Salad, Cheddar Cheese, Sliced Tomato
Toasted English Muffin
- Grilled Chicken Club**15
Heirloom Tomatoes, Bacon Arugula, Basil Aioli
Sourdough Bun
- Thai Chicken Wrap**14
Grilled Chicken, Mixed Baby Greens, Almonds
Strawberries, Blueberries, Crispy Noodles
Goat Cheese, Peanut-Ginger Dressing
Whole Wheat Tortilla
- TLC Burger**15
C.A.B Patty, French Fries, Sourdough Bun
Choice of Cheddar, Swiss, Bleu Cheese, American
- Marshwood Signature French Onion Burger**15
C.A.B. Patty, Swiss Cheese, Caramelized Onions
Onion Straws, Creamy Horseradish Sauce, Veal Jus
Sourdough Bun
- "Cali" Burger**15
C.A.B. Patty, Pico de Gallo, Guacamole
Pepper Jack Cheese, Sourdough Bun
- TLC Black Bean Burger** 15
Green Leaf Lettuce, Sliced Tomato, Onion
Herb "Aioli", Vegan Sourdough Bun

SIDES

French Fries | House Potato Chips | Fruit Cup
Coleslaw | Sweet Potato Fries



For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, however, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

8/28/24

ARNIE'S TAVERN

SOUPS & SALADS

Arnie's Style Chicken Noodle.....7
 Pennsylvania Dutch Egg Noodles

Classic Caesar Salad.....7/10
 Chopped Hearts of Romaine, Parmesan Reggiano
 Olive Oil Croutons, Sicilian Anchovies
 Caesar Dressing

Protein Additions:

Marinated Grilled Chicken6
 Scottish Salmon9
 Beef Tips14
 Impossible Patty7

Arnie's Steak House Salad.....18
 Filet Mignon Tips, Mixed Field Greens
 Baby Tomatoes, Crisp Cucumbers
 Shaved Red Onions, Chickpeas, Olives
 Crumbled Feta

APPETIZERS

Sweet Chili Glazed Brussels Sprout Basket ..... 9
 Flash Fried Sprouts, Citrus Sweet Chili Glaze

Tobacco Fried Onion Ring Basket ..... 7
 Chipotle Ranch Dipping Sauce

Vegan "Crab" Cakes  14
 Butternut Squash and Apple Relish
 Micro Herb Salad

Pub Style Chicken Wings 8/14
 Buffalo Sauce, Teriyaki
 Lemon Pepper, or Honey BBQ

Thai Chicken Egg Rolls11
 Peanut Dipping Sauce

HANDHELDS

TLC Burger13
 CAB Patty, French Fries, Brioche Bun
 Choice of Cheddar, Swiss, Bleu Cheese, American

Open-Faced Meatloaf Sandwich13
 Griddled Meatloaf, Fried Onions
 Tomato Glaze, Texas Toast

TLC Black Bean Burger 13
 Green Leaf Lettuce, Sliced Tomato, Onion
 Herb "Aioli", Vegan Brioche Bun

Pan-Seared Salmon BLT16
 Bacon, Lettuce, Tomato, Avocado, Dill Mayonnaise
 Griddled Wheat Bread

CLUB FARE CLASSICS

Tavern Club 14

Boar's Head Roasted Turkey, Black Forest Ham
 Applewood Smoked Bacon, Swiss & American Cheese
 Sliced Tomatoes, Mayo, Cracked Wheat Bread, Homemade Chips

Corned Beef Reuben 14

Sauerkraut, Swiss Cheese, Thousand Island Dressing
 Marbled Rye Bread, Fresh Cut Fruit

Open-Faced Tuna Melt 14

Tuna Salad, Cheddar Cheese, Sliced Tomato, Toasted English Muffin

Waldorf Chicken Salad Toast 12

Granny Smith Apple Slices, Red Grapes, Pecans, Radishes
 Grilled Sourdough Bread

French Dip 17

Shaved Prime Rib, Caramelized Onion, Swiss Cheese
 Spiced Au Jus, Toasted Hoagie Roll

Grilled Chicken Sandwich 15

Marinated Chicken Breast, Arugula, Pickled Red Onion
 Provolone Cheese, Sun-Dried Tomato Aioli, Toasted Ciabatta Roll



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