

# Tavern Dinner Specials

**Monday, February 17 - Sunday, March 1, 2020**

Before placing your order, please inform your server if a person in your party has a food allergy.

## APPETIZERS

### Sweet Potato Rellenos 8.99

smashed sweet potato filled with corn and pork carnitas, deep fried,  
served with jalapeno salsa verde and crumbled cotija cheese

### Mexican Street Corn Casserole 8.99

roasted corn tossed in a chili cayenne pepper mayo,  
topped with cotija cheese and cilantro, served with nacho chips

## ENTRÉES

### Stoneforge Chicken Ramen 17.99

spicy oven roasted chicken with Asian vegetables in a chili soy broth topped with  
a sliced hard boiled egg, garnished with chopped scallions and sesame seeds, one side

Wine Suggestion: H. Mynors Red Zinfandel 8.95 glass

### Grilled Salmon Baja Bowl 22.99

Tex-Mex marinated salmon served over a brown rice quinoa cilantro lime  
corn salsa drizzled with avocado vinaigrette, served with guacamole,  
sour cream and cotija cheese, one side

Wine Suggestion: Simi Sauvignon Blanc 8.50 glass

### Prime Rib

**Available Thursday - Saturday after 4:30 pm & all day Sunday, while it lasts!**

Certified Angus Beef with au jus, two sides

10 oz. petite cut 21.99 / 14 oz. forge cut 27.99 / 20 oz. king cut 35.99

Wine Suggestion: Aviary Cabernet Sauvignon 9.75 glass

## Featured Drinks

### Harpoon Craic 5.50

Irish Red Ale, Harpoon Brewery, MA

### Chocolate, Peanut Butter & Jelly

Peanut Butter Whiskey, Godiva Chocolate Liqueur, splash Chambord, on the rocks 7.50

### Stoneforge Red or White Sangria

7.50 glass | 20.50 half carafe - 3 glasses | 41.00 full carafe - 6 glasses

### Loaded Sangria

Add Champagne: 8.00 glass | 22.00 half carafe - 3 glasses | 44.00 full carafe - 6 glasses



Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Prices & menu items subject to change.