

WELCOME TO *Tavern 58 at Gibbs*

WINES

Begin your dinner with a glass . . . or two

WHITES

Mondavi Moscato *California* 6
William Hill Chardonnay *California* 7
Ecco Domani Pinot Grigio *Italy* 7
Martin Codax Albarino *Spain* 8
Monkey Bay Sauvignon Blanc *New Zealand* 7
Toasted Head Chardonnay *California* 8
Hosmer Riesling *New York* 7
Swedish Hill Riesling *New York* 8
Beringer White Zinfandel *California* 6
Liberty Creek Chardonnay *California* 5

REDS

Mirassou Pinot Noir *California* 6
Jean Luc Columbo Cotes du Rhone Les Abeilles *France* 7
Red Rock Merlot *California* 7
Banfi "Col di Sasso" Sangiovese / Cabernet *Italy* 6
Rosemount Shiraz *California* 7
Don Miguel Gascon Malbec *Argentina* 8
Meridian Cabernet Sauvignon *California* 6
Ravenswood Zinfandel *California* 8
Liberty Creek Merlot *California* 5
Castillo de Monseran Garnacha *Spain* 7

SOUPS

All soups served at the Tavern are prepared by Chef Mike and his team on a daily basis. Some 50 uniquely different Chef's soups are prepared during the course of the year.

SHRIMP & CRAWFISH GUMBO 7 **CHEF'S SOUP** 6
TAVERN58 BACON, CHEDDAR & BEER CHOWDER 7

GIBBS GARDEN

TAVERN HOUSE SALAD

mixed baby greens tossed with candied pecan, fresh berries, gorgonzola cheese, and balsamic vinaigrette. 8*

CAESAR SALAD

with lemon anchovy dressing, asiago cheese and grilled crostini. 8*

* **Served family style—plenty for two or more**
Available single portion: 6

Add grilled chicken 4 **Add crispy calamari** 7

TAVERN58 "COBB" SALAD

with bacon, grilled chicken, chopped egg, gorgonzola cheese, tomato and grilled avocado. 10

GRILLED SIRLOIN STEAK CAESAR SALAD

with a traditional lemon anchovy dressing, asiago cheese and grilled crostini. 13

GRILLED SHRIMP AND ASPARAGUS SALAD

with watercress, grape tomato, cucumber and avocado, dressed with a mustard vinaigrette. 13

THAI CHICKEN SALAD

sliced grilled chicken breast with roasted peppers, cashews, sprouts and Napa cabbage layered between crisp won ton and drizzled with a coconut cilantro vinaigrette 10

STARTERS

♣ TAVERN CHIPS

Fresh baked tortilla chips covered with artichoke, spinach and cheese dip. 8

SMOKED CHICKEN & GOAT CHEESE TURNOVER
with Jicama apple slaw and red onion marmalade. 9

TAVERN58 CRAB CAKES

with spicy mustard aioli and micro greens. 11

SMOKED SHRIMP ROLL

over roasted jalapeño pepper salad and very black bean sauce 10

BLACKENED CHICKEN QUESADILLA

stuffed with olives, cheddar cheese, scallions and bacon over onion slaw, guacamole and tomato relish. 9

TAVERN WINGS

Jumbo Chicken Wings tossed with a unique Tavern58 wing sauce, drizzled balsamic reduction and srirachi with celery and blue cheese. 10

♣ FRESH VEGETABLE SPRING ROLLS

with ponzu dipping sauce, wasabi and Thai noodle salad. 9

CRISPY CALAMARI

with Jicama pineapple dipping sauce. 9

GENNY ALE, CRAB AND CHEESE "FONDUE"

with grilled crostini. 10

CLAMS CASINO58

Chorizo stuffed, with tortilla salad and béchamel sauce. 10

FOR SHARING

TAVERN58 GRILLED PIZZA

. . . with smoked sirloin steak, boursin cheese, red onion marmalade and fresh basil. 12

. . . with roasted peppers, tomato relish, fresh mozzarella, basil and roasted garlic olive oil. 10

THE 58 SAMPLER (serves 2 or more)

Chicken Quesadilla, Fresh Vegetable Spring Roll, Chicken with Goat Cheese Turnover, and Tavern Wings, with all the fixings. 15

TAVERN SHORE SAMPLER (serves 2 or more)

Crab Cake, Shrimp Roll, Calamari, and Clams Casino, with all those great sides. 17

HEARTY SANDWICHES

TAVERN58 CRABBY BURGER

lump crab cake patty with spicy mustard, spinach, micro greens and tomato on grilled whole wheat roll. 12

CHARRED ANGUS BURGER

on sourdough roll with lettuce, tomato and onion. 9

GIBBS STREET ANGUS BURGER

on sourdough with Tavern58 bacon, American, boursin and Swiss cheeses. 12

SHAVED NY STRIP STEAK SANDWICH

on grilled cheddar cheese bread, with mushrooms, onions, horseradish and melted cheddar cheese. 12

BLACKENED CHICKEN PANINI

with melted cheddar, chipotle mayo and tomato relish. 9

AMERICAN BISON BURGER

on a fresh onion roll with melted cheddar, roasted pepper slaw, tavern BBQ sauce and crispy tumbleweed onions. 15

AHI TUNA BURGER

on grilled whole grain wheat roll with melted goat cheese, micro lettuces red onion slaw and lemon caper aioli. 15

TAVERN STEAKS

All steaks are Choice beef that's aged for four weeks, then hand-cut and open flame broiled... to your preferred degree of doneness.

TAVERN SIRLOIN FILET

Classic 8 oz . . . with home-made demi-glace. 21

Big Sir 12 oz . . . the steak lover's choice. 25

The Tavern Surf 'n' Turf . . . 6 oz filet with two lump crab stuffed shrimp with tarragon mustard sauce. 25

All served with sautéed spinach, tumbleweed onions and choice of garlic, bacon-borseradish, or chipotle cheddar mashed potato

GRILLED LAMB ROUND STEAK

over sweet potato spaetzle and acorn squash puree with a wild mushroom rosemary sauce. 29

PAN SEARED BEEF TENDERLOIN MEDALLIONS

over Lyonnaise potatoes and grilled asparagus with a lump crab beurre blanc. 23

CHARRED ANGUS STRIP STEAK

over bleu cheese au gratin potatoes with grilled asparagus and shallot demi glace. 28

ENGINE HOUSE HANGER STEAK

Sam Adams basted, grilled and served over cheesy polenta fries and charred vegetables. 21

Available to add to any steak

Grilled Shrimp 8 Lobster 12 Scallops 9

GROVE PLACE TAVERN PLATE

Each and every night we feature a special dinner that we call "traditional comfort food." Your server will tell you all about tonight's offering.

SEAFOOD DISHES

BLACKENED AHI TUNA

over dirty rice with sautéed spinach and mango chutney. 23

GRILLED SEA SCALLOPS

over acorn squash and apple, fennel, sweet potato, sausage ragu with Navajo flatbread and buerre blanc. 23

SELDEN ST. CRAB STUFFED JUMBO SHRIMP

Over spinach risotto with grilled asparagus and a tarragon mustard sauce. 26

LOBSTER RAVIOLI

with boursin cheese in saffron pasta with caramelized apples and roasted fennel. 22



**ASK ABOUT OUR CATERING OPTIONS,
TAVERN CLUB AND GIFT CARDS!**

FRESH IS BEST!

All bread served at the Tavern is prepared and baked right here. The Tavern culinary team also freshly prepares all pastas, sauces and dressings served. A philosophy of "fresh is best" dominates our daily operation.

— *Chef Mike Schnupp*

TAVERN CLASSICS

PAPA SAM'S BOLOGNAISE

Hand-crafted tomato angel hair tossed with a ground veal, pork, and beef tomato sauce, served with garlic bread. 15

PAN SEARED PORK BELLY

over brioche "French toast" with micro arugula and maple mustard vinaigrette. 17

TAVERN STYLE SCHNITZEL

over warm German potato salad with candied apple chutney. 17

PLANTAIN & HERB COATED CHICKEN BREAST

over charred corn cake and grilled asparagus with artichoke goat cheese cream sauce. 18

🌿 OPEN-FACED RAVIOLI

hand-crafted herb pasta with wild mushrooms, goat cheese and spinach, finished with a roasted tomato sauce. 17

CHICKEN SCALOPPINI FLORENTINE

over sun-dried tomato risotto, sautéed spinach and wild mushrooms with shredded swiss. 17

🌿 TAVERN'S CLASSIC MAC 'N' CHEESE

made with a combination of cheddar, port wine, and asiago cheese, tossed with hand-crafted pasta, finished with a baked panko crust. 13

GRILLED SIRLOIN STEAK

over tomato angel hair, tossed with tomato, Tavern58 bacon, peppers and mushrooms in a gorgonzola demi-glace. 18

ON THE SIDE

Every table should have one . . . or several!

SPINACH RISOTTO

BLUE CHEESE AU GRATIN POTATO

5

CHEESE POLENTA FRIES

GERMAN POTATO SALAD . . . SAUTÉED SPINACH

4

DESSERTS

Save room for some of Chef's tasty treats!

🌿 *refers to vegetarian offerings. Our chef will also attempt to adapt any plate to your specific dietary needs.*

A gratuity of 18% is automatically applied on parties of 8 or more.