

# TAVERN ON LINCOLN

## APPETIZERS

 <b>Salmon Cake</b> . . . . .	\$8
8 oz. in house made salmon cake, served with tartar dill sauce.	
 <b>Pulled Pork Sliders (3)</b> . . . . .	\$9
Made in-house homemade pulled pork.	
<b>Goat Cheese and Roasted Peppers (5)</b> . . . . .	\$10
Goat cheese spread topped with red and yellow roasted peppers. Served on sliced baguette.	
<b>Grilled Artichokes and Roasted Hummus</b> . . . . .	\$10
Served with homemade pita bread.	
<b>Saganaki</b> . . . . .	\$10
Imported cheese flamed table-side and served with pita bread.	
<b>Spinach Triangles</b> . . . . .	\$8
Crispy golden triangles of layered filo dough filled with spinach, feta cheese and fresh herbs.	
<b>Artichoke and Spinach Dip</b> . . . . .	\$10
Homemade dip served with pita chips.	
<b>Avocado and Shrimp Toast (4)</b> . . . . .	\$10
Smashed avocado on toasted baguette, topped with pico de gallo, jumbo shrimp and fresh cilantro.	
<b>Golden Shrimp</b> . . . . .	\$10
Seven hand-breaded shrimp fried golden brown. Served with cocktail sauce and lemon.	
<b>Jumbo Chicken Wings (8)</b> . . . . .	\$10
Tossed in your choice of hot, sweet chili, teriyaki, garlic parmesan, barbecue or spicy honey sauce.	
<b>Prime Meatballs</b> . . . . .	\$10
Five meatballs tossed in our homemade marinara sauce, topped with mozzarella cheese and broiled to perfection, served with garlic bread.	
<b>Pulled Pork Tater Tots</b> . . . . .	\$10
Homemade pulled pork and tater tots topped with cheddar cheese sauce.	
<b>Traditional Souvlaki</b> . . . . .	\$10
Four 3 oz. sticks of pork tenderloin marinated in extra virgin olive oil with spices, grilled to perfection, topped with our own olive oil oregano lemon sauce and served with a side of pita bread.	

## GREEK DINNER SPECIALTIES

 <b>Gyro and Souvlaki Combo</b> . . . . .	\$17
Gyro and souvlaki meat topped with onions and tomatoes. Served with pita bread, tzatziki sauce and choice of potato.	
<b>Greek Chicken</b> . . . . .	\$15
Two 6 oz. chicken breasts topped with Greek spices, Kalamata olives, yellow and red peppers and feta cheese. Served over rice pilaf.	
<b>Gyro Platter</b> . . . . .	\$14
Gyro meat on grilled pita bread with tomatoes, onions and tzatziki sauce. Served with choice of rice pilaf, french fries or roasted vegetables.	
<b>Shrimp Onassis</b> . . . . .	\$17
Seven sautéed shrimp topped with Greek spices, Kalamata olives, yellow and red peppers and feta cheese. Served over rice pilaf.	
<b>Greek Salmon</b> . . . . .	\$20
9 oz. fresh Atlantic salmon topped with Greek spices, Kalamata olives, yellow and red peppers and feta cheese. Served over rice pilaf.	
<b>Traditional Souvlaki Platter</b> . . . . .	\$14
Pork tenderloin marinated in spices and sautéed, served on pita bread with tomatoes, onions and tzatziki sauce and choice of potato.	

## ENTRÉE SALADS

*Served with a bread stick.*

<b>Traditional Greek Salad</b> . . . . .	\$10
Roma tomatoes, romaine lettuce, red onion, cucumbers, red peppers, kalamata olives and imported feta cheese, tossed in olive oil and drizzled with balsamic glaze.	
<b>Chopped Salad</b> . . . . .	\$12
Chicken, avocado, tomatoes, crumbled bleu cheese, bacon, scallions, corn and tortilla strips, tossed in citrus lime vinaigrette dressing.	
<b>Grilled Chicken Salad</b> . . . . .	\$12
Grilled chicken breast with mixed greens, onions, cucumbers, red peppers and tomatoes, crumbles, tossed in citrus lime vinaigrette dressing.	
<b>Salmon Salad</b> . . . . .	\$16
6 oz. sautéed fillet of salmon, mixed greens, red onions, red peppers, cucumbers and tomatoes, tossed in citrus lime vinaigrette dressing.	

## SIDES

<b>House Garden Salad</b> . . . . .	\$3
<b>Sautéed Fresh Vegetables</b> . . . . .	\$3
<b>French Fries</b> . . . . .	\$3
<b>Tater Tots</b> . . . . .	\$3
<b>Rice Pilaf</b> . . . . .	\$3
<b>Onion Rings</b> . . . . .	\$8

## LOCAL DINNER FAVORITES

<b>Fish and Chips</b> . . . . .	\$17
10 to 12 oz. prime Icelandic cod, lightly breaded and fried. Served with cottage fries, coleslaw, tartar sauce and lemon.	
 <b>Slow Cooked Baby Back Ribs</b> . . . . .	\$20
2 lb. slab of our delicious fall-off-the-bone ribs. Served with coleslaw, choice of potato or roasted vegetables and side of garlic bread.	
<b>Chicken Parmigiana</b> . . . . .	\$15
8 oz. chicken breast, rigatoni and marinara sauce, topped with mozzarella reggiano cheeses and baked to perfection. Served with roasted vegetables and garlic bread.	
<b>Meatballs Parmigiana</b> . . . . .	\$15
Five homemade meatballs, rigatoni and homemade marinara sauce, topped with mozzarella reggiano cheeses and baked to perfection. Served with roasted vegetables and garlic bread.	
 <b>Fresh Atlantic Salmon</b> . . . . .	\$20
9 oz. Atlantic salmon broiled to perfection and topped with olive oil oregano sauce. Served with choice of potato or roasted vegetables.	
<b>Fried Shrimp</b> . . . . .	\$17
Seven jumbo shrimp. Served with choice of potato or roasted vegetables.	

## GOURMET TACOS & QUESADILLAS

 <b>Steak Quesadilla (Filet Mignon)</b> . . . . .	\$15
Yellow and red peppers, cheddar cheese and mozzarella cheese. Served with hot citrus salsa and pico de gallo on the side.	
<b>Chicken Quesadilla</b> . . . . .	\$13
Yellow and red peppers, cheddar cheese and pepperjack cheese. Served with hot citrus salsa and pico de gallo on the side.	
<b>Atlantic Salmon Tacos (3)</b> . . . . .	\$14
Fresh Atlantic salmon, corn tortillas, lime cabbage salad, cilantro, avocado and jalapeños. Served with hot citrus salsa and pico de gallo on the side.	
<b>Blackened Shrimp Tacos (3)</b> . . . . .	\$15
Jumbo blackened shrimp, corn tortillas, lime cabbage salad, cilantro, avocado and jalapeños. Served with hot citrus salsa and pico de gallo on the side.	


## GOURMET SANDWICHES

*Served with coleslaw and choice of French fries, onion rings, tater tots, roasted vegetables or rice pilaf.*

 <b>Steak Sandwich (Filet Mignon)</b> . . . . .	\$16
8 oz. filet mignon with roasted red and yellow peppers and grilled onions on baked French bread with a side of horseradish aioli.	
 <b>Turkey and Avocado Club</b> . . . . .	\$14
Roasted turkey, avocado, lettuce, tomato, bacon and chipotle mayonnaise on grilled whole grain bread.	
 <b>Veggie Pita</b> . . . . .	\$13
Fresh sautéed vegetables, pepperjack cheese and avocado on toasted pita bread.	
<b>Salmon BLT</b> . . . . .	\$15
6 oz. broiled fillet of salmon, bacon, lettuce, tomato and chipotle mayonnaise on grilled whole grain bread.	
<b>Cod Fish Sandwich</b> . . . . .	\$14
6 oz. prime Icelandic cod, lightly breaded and fried. Served with aged cheddar cheese, lettuce, tomato and tartar sauce on a toasted brioche bun.	
<b>Chicken Colorado</b> . . . . .	\$14
Chicken breast, bacon and cheddar cheese topped with homemade barbecue sauce and a gourmet onion ring on a toasted brioche bun.	
<b>Salmon Burger</b> . . . . .	\$14
In house made with fresh Atlantic salmon, lettuce, tomato and onions, topped with dill sauce on a brioche bun.	
<b>California Chicken</b> . . . . .	\$14
Grilled chicken breast, lettuce, tomato, avocado and chipotle mayonnaise on whole grain bread.	

## PRIME BURGERS

*In house made 8 oz. chuck, short rib and brisket blend. Served on a toasted brioche bun with coleslaw and choice of French fries, onion rings, tater tots, roasted vegetables or rice pilaf.*

<b>The Original Cheeseburger</b> . . . . .	\$13
Aged American cheese, lettuce, tomato, pickle, onion and special sauce.	
<b>Bacon Cheeseburger</b> . . . . .	\$14
Bacon, aged American cheese, lettuce, tomato, pickle, onion and special sauce.	
<b>Cornerstone Burger</b> . . . . .	\$14
Aged American cheese, egg, bacon, lettuce, tomato, pickle, onion and special sauce.	
<b>Avocado Burger</b> . . . . .	\$14
Fresh avocado, pepper jack cheese, lettuce, tomato and chipotle mayonnaise.	
 <b>Colorado Burger</b> . . . . .	\$14
Bacon, aged cheddar, onion ring and homemade barbecue sauce.	

# TAVERN ON LINCOLN

## CABERNET SAUVIGNON

	Glass	Bottle
Bogle .....	\$6	\$22
Josh Cellars .....	\$8	\$30
Rodney Strong Knights Valley Sonoma County .....	\$10	\$35
Decoy Cabernet Sonoma County .....	\$12	\$40

## MERLOT

Merlot .....	\$6	\$22
Josh Cellars .....	\$8	\$30

## PINOT NOIR

Bogle .....	\$6	\$22
Meiomi .....	\$8	\$30

## MALBEC

Terrazas Malbec .....	\$8	\$30
Crocus Prestige .....	\$10	\$36

## CHARDONNAY

Bogle Chardonnay .....	\$6	\$22
Kendall Jackson Reserve Special Select .....	\$8	\$30

## SAUVIGNON BLANC

Oyster Bay .....	\$6	\$22
Kim Crawford .....	\$8	\$30

## PINOT GRIGIO

Ruffino .....	\$6	\$22
Josh Cellars .....	\$8	\$30

## RIESLING

St. Michelle .....	\$6	\$22
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## MOSCATO

Stella .....	\$6	\$22
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## ROSE

Rosehaven .....	\$8	\$30
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## PROSECCO

La Marca .....	\$6	
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## 16 OZ. DOMESTIC DRAUGHT BEERS

... \$3.50 ...

Coors Light	Miller Lite
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## 16 OZ. IMPORT / CRAFT DRAUGHT BEERS

... \$5.00 ...

Blue Moon	Lagunitas IPA	Sam Adams Boston Lager
Guinness	Leinenkugel's Summer Shandy	Stella Artois
Krombacher Pilsner	Modelo Especial	The Forge Hi-Lo IPA (\$6.00)
	Revolution Eugene Porter	

## DOMESTIC BOTTLES AND CANS

... \$3.50 ...

Budweiser	Coors Light	O'Doul's NA
Bud Light	Michelob Ultra	Old Style 16 oz.
Bud Light Lime	Miller Lite	PBR 16 oz.

## IMPORT / CRAFT BOTTLES AND CANS

... \$5.00 ...

<b>Lager:</b>	Corona
	Corona Light
	Heineken
<b>Ale:</b>	Kona Big Wave
<b>Pale Ale:</b>	Half Acres Daisy Cutter 16 oz.
	Sweetwater 420
<b>India Pale Ale:</b>	Ballast Point Scullpin IPA
	Lagunitas Little Sumpin Sumpin
	Revolution Anti-Hero IPA
<b>Belgian:</b>	Allagash White
<b>Stout:</b>	North Coast Old Rasputin
	Modelo Negra
<b>Cider:</b>	Angry Orchard
	Crispin
<b>Seltzer:</b>	Whiteclaw Black Cherry
	Whiteclaw Mango

## SOFT DRINKS

... \$3.00 ...

<b>Sparkling Water:</b>	Perrier
<b>Soda:</b>	Coke
	Diet Coke
	Sprite
	Iced Tea
	Tonic
	Soda Water

## EXECUTIVE WELL

\$4.00

New Amsterdam Vodka • New Amsterdam Gin • El Jimador Tequila • Cruzan Aged Rum • J Bavet Brandy  
Cuttly Sark Blended Scotch • Seagram's 7 Blended Whiskey • Rebel Yell Rye Bourbon • Rebel Yell Rye Whiskey

## EXECUTIVE SELECT

\$6.00

<b>Vodka:</b>	Jeremiah Weed, Smirnoff, Tito's, Absolut (Mango, Pear, Vanilla), Stoli, Ketel One Botanicals
<b>Gin:</b>	Aviation, Beefeater, Bombay Dry, Tanqueray, Prairie Organic
<b>Tequila:</b>	1800 Silver, Milagro Silver, Milagro Reposado
<b>Bourbon:</b>	Jim Beam, Four Roses, Buffalo Trace, Redemption, Weller Reserve
<b>Rye Whiskey:</b>	Rittenhouse, Sazerac
<b>Whiskey:</b>	Canadian Club, Jameson, Bushmill's, Tullamore Dew, Jack Daniels
<b>Scotch:</b>	J&B, Dewar's White Label
<b>Rum:</b>	Malibu, Bacardi, Captain Morgan, Captain Morgan White, Sailor Jerry, Myers Dark

## EXECUTIVE PREMIUM

\$8.00

<b>Vodka:</b>	Belvedere, Grey Goose
<b>Gin:</b>	Bombay Sapphire
<b>Tequila:</b>	Avion Silver, El Mayor Blanco, El Mayor Reposado, El Mayor Añejo
<b>Bourbon:</b>	Bulleit, Elijah Craig, Maker's Mark, Knob Creek, Four Roses Small Batch, Jefferson's, Jim Beam Black, Larceny, Wild Turkey 101, Russell's Reserve 10 yr., Weller 12 yr., Whiskey Acres
<b>Rye Whiskey:</b>	Bulleit, George Dickel, Knob Creek, Whiskey Acres
<b>Whiskey:</b>	Crown Royal, Crown Royal Apple, Gentleman Jack, Jameson Caskmates
<b>Scotch:</b>	Johnny Walker Black, Chivas Regal 12
<b>Cognac:</b>	Courvoisier VS