

Yankee Doodle Tap Room

LUNCH MENU

SOUPS

SOUP OF THE DAY. Cup. \$3.50. Bowl. \$4.50.

FRENCH ONION SOUP. Served with Bagel Chips and Melted Swiss Cheese. \$5.50.

CREAMY TOMATO. Cup. \$3.75. Bowl. \$4.75.

APPETIZERS

CRISPY FRIED CALAMARI. With Cherry Peppers, Chipotle Cocktail Sauce and Marinara. \$9.50

NASSAU INN WINGS. Traditional Buffalo, Honey Garlic or Barbecue. \$9.

BAKED BRIE EN CROUTE. With Almonds and Grapes. \$12.50

ONION STRAWS. Deep Fried Crispy Onions with Chipotle Remoulade. \$8.50.

SALADS

CAESAR SALAD. Romaine, Radicchio, Nassau Inn Croutons and Locatelli Cheese. 7.50.

With Grilled Chicken. \$10. With Grilled Shrimp. \$12.50.

MIXED FIELD GREENS. Tomatoes, Cucumbers, Julienne Carrots and Red Onions.

Served with Your Choice of Dressing. \$6.25.

COBB SALAD. Romaine, Roasted Turkey, Crumbled Bleu Cheese, Hard Boiled Egg, Tomatoes, Bacon, Avocado and Celery. Served with Dijon Vinaigrette. \$11.50.

RED GRAPE CHICKEN SALAD. Mixed Field Greens, Red Grapes, Strawberries, Bananas, Toasted Coconut and Pecans. Served with Wild Berry Vinaigrette. \$11.50.

DELI SANDWICHES

Served with Cole Slaw, Potato Chips and Dill Pickle Spear.

CHOICE OF - Ham, Turkey, Roast Beef or Tuna Salad.

WITH CHOICE OF - Swiss, American, Provolone or Cheddar Cheese.

SERVED ON - White, Marble Rye, Sourdough or Multigrain Bread. \$10.50.

WRAPS

Served with Cole Slaw, French Fries and Dill Pickle Spear.

TUNA SALAD WRAP

Tuna Salad, Swiss Cheese, Tomato, and Mixed Greens in a Tomato Wrap. \$10.50.

GRILLED VEGGIE WRAP

Grilled Fresh Vegetables with Avocado Mayonnaise in a Spinach Wrap. \$9.50.

BUFFALO CHICKEN & BLEU CHEESE WRAP

Crispy Buffalo Chicken, Salad Greens and Bleu Cheese Sauce in a Sundried Tomato Wrap. \$10.

ENTRÉES

HOME-STYLE MEATLOAF

Home-Style Meatloaf Prepared with Certified Angus Beef®. Served with Mashed Potatoes, Wild Mushroom Sauce and Crispy Onions. \$13.

CHICKEN POT PIE

Tender Chicken, Vegetables, and Red Bliss Potatoes Simmered in a Rich Home-Style Gravy and Topped with a Flaky Cheddar Cheese Crust. \$14.

FISH & CHIPS

Lightly Beer Battered Fish and French Fries with Malt Vinegar and Tartar Sauce. \$13.50.

VEGETARIAN PASTA

Penne with Arugula, Sliced Garlic, Plum Tomatoes, Fresh Basil and Capers. \$14.

OFF THE GRILL

Served with Cole Slaw, French Fries and Dill Pickle Spear.

THE YANKEE DOODLE BURGER

½ lb. Certified Angus Burger® with Lettuce, Tomato & Onion on a Kaiser Roll. \$11. With Cheese. \$11.50.

BUFFALO BURGER

Topped with Lettuce, Onion, and Tomato on a Kaiser Roll. Served with Fries \$12.50. With Cheese. \$13.

BEEF & ALE

Beer Braised Certified Angus Beef® Brisket, Caramelized Onions and Cheddar Cheese Piled High on Grilled Sourdough Bread. \$12.50.

PAN SEARED SALMON BLT

Thinly Sliced Black Pepper Crusted Salmon Fillet Topped with Bacon, Leaf Lettuce & Tomato. Served on Toasted Multigrain Bread with a Roasted Garlic Herbed Mayonnaise. \$12.50.

GRILLED CHICKEN BREAST SANDWICH

Herb Marinated Grilled Chicken Breast Topped with Smoked Mozzarella, Canadian Bacon, and Arugula Walnut Pesto on Toasted Multigrain Roll. \$12.50.

DESSERTS

CHOCOLATE BANANA BREAD PUDDING

Served Warm with Vanilla Ice Cream. \$9.

APPLE CRISP

Cinnamon Baked Apples with Oatmeal Streusel Topping. Served Warm with Vanilla Ice Cream. \$9.

CHEESECAKE

Served with Fresh Strawberries and Whipped Cream. \$8.

CHEF'S SELECTION OF ICE CREAM & GELATO

Please Ask Your Server for Today's Available Flavors. \$5.50

Executive Chef Matt Volpe