**Lunch Menu**

**TAVERN 91**

**Bar & Grill**

**FOR THE TABLE**

KW WINGS | 16
choice of bone in or boneless | buffalo, BBQ, thai sweet chili, lemon pepper, or garlic parmesan

KW Nachos | 18
tri-colored chips, queso, fajita beef and chicken, pico de gallo, jalapeños, sour cream, guacamole

Seared Togarashi Ahi Tuna | 19
cucumber gazpacho, avocado wasabi lime, cilantro, wonton curls

CRISPY PUPUSAS | 14
mozzarella stuffed corn patties, pickled vegetables

LOBSTER TEMPEA | 28
thai mango slaw, dynamite aioli, cilantro, scallions

**SOUP & SALADS**

TASSO & WHITE BEAN SOUP

CUP | 4
bowl | 6

CITRUS & KALE SALAD | 14
romaine, red pepper, grapefruit, avocado, green onion, pistachios, blood orange maple vinaigrette

CREOLE BLACKENED CHICKEN CAESAR | 15
romaine lettuce, shaved parmesan, blackened chicken breast, croutons

GREEK | 18
herb grilled chicken breast, field greens, cucumbers, cherry tomatoes, bell peppers, kalamata olives, pepperoncini, feta cheese

STEAK HEAD TROUT | 22
baby spinach, strawberries, pickled red onions, goat cheese, toasted almonds, white balsamic vinaigrette

STEAK & WEDGE | 24
iceberg, heirloom tomatoes, chopped bacon, queso fresco, creamy chimichurri dressing

SWEET DROP COBB | 20
mixed lettuce, green apples, gorgonzola cheese, toasted almonds, sweet drop peppers, bacon, dried cranberries, pickled onions, avocado, grilled shrimp

**HOUSE SPECIALTIES**

all entrees include your choice of soup or salad

BLACK BEANS & KALE STUFFED SWEET POTATO | 19
avocado, cilantro, pickled red onion, lime wedge

GRILLED PICANHA | 30
roasted seasonal vegetables, chimichurri sauce

VEGAN PASTA PRIMAVERA | 19
zucchini, asparagus, cherry tomatoes, vegan parmesan, basil

HERB CHICKEN MARSALA | 25
herb crusted pan seared chicken, whipped potatoes, broccolini, wild mushroom marsala sauce

FRIED SEAFOOD BASKET | 24
cajun batter mahi mahi, ½ dozen fried gulf shrimp, fries, coleslaw, hushpuppies

GRILLED SEASONAL FISH | MARKET PRICE
ask server for daily selections

add a 4 oz lobster tail to any entree / market price

**BRICK OVEN PIZZAS**

12-inch | 16-inch

CLASSIC CHEESE | 12 | 15

PEPPERONI | 14 | 17

GODFATHER | 17 | 20
red sauce, mozzarella, pepperoni, hot Italian sausage, meatballs, prosciutto

VEGGIE LOVER | 14 | 17
red sauce, mozzarella, bell peppers, cremini mushrooms, black olives, artichoke hearts

MARGHERITA | 12 | 15
red sauce, mozzarella, fresh tomatoes, basil

BUFFALO CHICKEN PIZZA | 14 | 17
white sauce, mozzarella, buffalo grilled chicken, green onions

BIANCA | 12 | 15
white sauce, mozzarella, ricotta, basil

ITALIAN SAUSAGE CALZONE | 14
ricotta, roasted red pepper, mozzarella

PEPPERONI CALZONE | 14
ricotta, mozzarella, Italian herbs

HAM & CHEDDAR CALZONE | 14
4-year aged cheddar, smoked honey ham

**HANDHELDs**

all served with your choice of side

CLASSIC DOUBLE DECKER CLUB | 18
honey ham, smoked turkey breast, american & swiss cheeses, applewood smoked bacon, lettuce, tomatoes, served on your choice bread

KW MAHI MAHI BANH MI | 18
pickled carrots & onions, cilantro, cucumber, mango salsa, toasted cuban bread

CHICKEN SALAD CROISSANT | 16
pulled chicken, red grapes, toasted pecans, lettuce, tomato

KW BLT | 16
toasted texas toast, applewood smoked bacon, lettuce, tomato

SIGNATURE BURGER | 16
fire grilled angus beef, lettuce, tomato, onion, toasted butter flute bun

add fried egg, bacon, avocado, blue cheese crumbles, or crispy onions | 1
add extra patty | 5

SHRIMP PO’ BOY | 17
fried shrimp, toasted ciabatta, lettuce, tomato

SCALLOP TACOS | 19
seared scallops, corn tortillas, chili-lime mango slaw, pickled red onion, cilantro, creamy chimichurri sauce

CALIFORNIA CLUB | 16
grilled chicken, cheddar, bacon, avocado, arugula, tomato, house sauce, toasted ciabatta bun

HERB CRUSTED BEEF & SMOKED GOUDA | 16
shaved beef, caramelized onions, toasted kaiser roll

**SIDES**

Seasonal Fruit | Garlic Roasted Mushrooms
Roasted Seasonal | Whipped Potatoes
Vegetable | French Fries
Mac & Cheese | Sweet Potato Fries
Romanoche Au Gratin | Onion Rings

**DESSERTS**

NEW YORK CHEESECAKE | 9
KEY LIME PIE | 9
OREO CREAM PIE | 10
TRIPLE BERRY CRUMBLE | 10

Topped with vanilla ice cream

*Healthy Plant-Based Cuisine from The Beet*

This Menu is for One Time Use

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