

CLAREMONT TAVERN

Casual Dining



DINNER MENU

New Management... New Chefs... New Menu

Small Plates/Starters

Wing Trio (3 of each wing)

Wasabi Chicken Wings, Creamy Spiced Chicken Wings & Chipotle Bourbon BBQ Chicken Wings, served with a Mirepoix Shot & Maytag Bleu Cheese dipping Sauce. 10.5
(Available prepared all in one sauce of your choice)

Dip Duo & Breads

Roast Garlic & Red Pepper Hummus crumbled with Feta paired with a Vine ripe Tomato & Fresh Basil Bruschetta, served with Grilled Flatbread & Focaccia Sticks. 9

Apple wood Beef Tip Skewers

'Filet Mignon Beef Tips' stuffed with Gorgonzola Cheese & Fresh Sage wrapped in Apple wood Smoked Bacon. 10

Ecuadorian Shrimp Cocktail 'Martini'

Simple Shrimp Cocktail with Avocado, Cucumber and a Citrus Tomato marinade, Popped Corn. 9.5

Crispy Fresh Fried Calamari

Our special blend of Seasoned Dusted Squid Served with a Tomato Chutney, Aged Balsamic Reduction & Creamy Tomato Chipotle Sauce. 10.5

Italian Stuffed Bread

Golden Brown pizza bread filled with Prosciutto, Pepperoni, Mozzarella Cheese, Fresh Basil and Roasted Red Peppers, served with Plum Tomato Sauce and a Balsamic Reduction. 9.5

Wasabi Tuna Spring roll

Strips of Sashimi Grade Tuna with Sesame & Soy, drizzled with a Wasabi Cream in a Crisp shell, Pickled Red Onion. 10

Signature Draft Onion Rings

Pile of Hand Cut Red Onion Rings dipped in Today's Special Draft Beer, Fried to a Golden Brown. Served with a House made Creamy Chipotle Ketchup. 8.5

Petite Starter Salads

Walnut & Cranberry Chopped Salad

Clipped Spinach tossed with Candied Walnuts, Red Onion, Dried Cranberries, Endive, Radicchio and Pomegranate Dressing. 7

Salad of Local Apples

Prosciutto Wrapped Apples over Spring Mix with Brie Cheese, Sweet & Salty Pecans, Parmesan Cheese Sticks & White Balsamic Vinaigrette. 7.5

SOUP

'Satin' Organic Tomato Bisque

Fresh Basil, Parmesan Crisp Crostini. 4.5

SIRLOIN BURGERS

10 ounces of Black Angus Ground Sirloin on a Brioche Roll with a side of House-made Creamy Chipotle Ketchup. (You'll need a Steak Knife) Garnished with a couple of Our Signature Hand cut Red Onion Rings dipped in Today's Signature Draft Beer. Served a La Carte

Add a 'Short Side' to your Burger:

Claremont Burger

Black Marble Cheddar, Apple wood Smoked Bacon, Lettuce, Tomato, Frizzled Red Onion & House made Creamy Tomato Chipotle Ketchup. 10.5

Blues Burger

Maytag Bleu Cheese, Seared Wild Mushrooms, Caramelized Red Onion, Lettuce & Tomato. 10

Bayou Burger

Grilled Andouille Sausage and Cajun Seasonings, topped with Cheddar and Monterey Jack Cheeses, Cajun Remoulade. 10.5

Diablo Burger

Served Blackened with pickled Jalapenos, Monterey Jack Cheese and Creamy Tomato Chipotle Sauce. 10

Grecian Burger

Feta Cheese, Fresh Spinach, Pickled Red Onion & Fire Roasted Peppers, served with a side of Aged Balsamic Reduction. 10.5

Classic American Burger

Grilled to Your liking with Lettuce, Tomato, Red Onion, Choice of One Cheese & Two Toppings. 10

Customize your Burger:

*Roast Red Peppers
Andouille Sausage .50
Seared Red Onion
NY Sharp Cheddar
Brie Cheese .50
Sliced Proscuitto*

*Fresh Mozzarella
Jalapeno Peppers
Applewood Smoked Bacon
Monterey Jack Cheese
Yellow American Cheese
Hot Cherry Peppers*

*Seared Wild Mushrooms
Lettuce, Tomato & Onion
Feta Cheese
Maytag Bleu Cheese
Black Marble Cheddar \$1*

*Spilt requests politely declined... Share Plates provided upon request
18% Gratuity added to Parties of 8 or more*

Non-Burger 'BURGERS'

Crab 'Boil' Crab Burger

Seasoned Fresh Crabmeat Burger with diced Onions, Peppers topped with Lettuce, Tomato & Sliced Red Onion, served with a Spiced Beer Mustard sauce. 11

Chipotle Turkey Burger

Seasoned Fresh Ground Turkey Burger topped with Sliced Avocado, Caramelized Red Onion, Monterey Jack Cheese and Creamy Chipotle Tomato Ketchup. 10

Grilled Portobello Burger

Grilled Marinated Double Portobello Mushroom Caps topped with Sautéed Spinach, Roast Red Peppers & Fresh Mozzarella, Red Pepper Aioli. 10

Short Sides

*Available to add to Any Burger or Non Burger
See a list of Our Signature Sides for Individual Purchase*

Hand Cut Tavern Fries 2

All Natural Yucca Fries 3.5

Asiago Steak Fries 3

Fried Green Beans 3.5

Sweet Potato Fries 3

Short Mixed Greens 3.5

*Split requests politely declined... Share Plates provided upon request
18% Gratuity added to Parties of 8 or more*

Thin Crust Brick Oven Pizza

Tavern Style Individual Size Personal Pizza

Classic Pizza

Thin & Crisp House-made Crust topped with a Fresh Basil Plum Tomato Sauce and only the finest Mozzarella & Reggiano Parmigiano baked to a Gold Brown. 10

Prosciutto & Fig Pizza

Thinly sliced Prosciutto, Figs, Roasted Garlic, Gorgonzola Cheese and Mozzarella Cheese drizzled with Olive Oil and Balsamic Reduction. 12.5

Caramelized Onion & Feta Cheese Pizza

Roast Garlic & Herb Oil Crust topped with Spinach, Caramelized Red Onions & Feta & Shredded Mozzarella Cheese, Drizzled with an Aged Balsamic reduction. 11

Andouille & Chipotle Pizza

Diced Andouille Sausage with Onions, Peppers and a Chipotle spiced Tomato sauce, topped with Monterey Jack Cheese. 12

<u>Each Topping</u> 2		
<i>Sliced Pepperoni</i>	<i>Andouille Sausage</i>	<i>Italian Sausage</i>
<i>Kalamata olives</i>	<i>Red Onions</i>	<i>Fresh Spinach</i>
<i>Roasted Red Peppers</i>	<i>Sliced Prosciutto</i>	<i>Jalapeno Peppers</i>
<i>Grilled Chicken 4</i>	<i>Applewood Bacon</i>	<i>Wild Mushrooms</i>
<i>Seared Shrimp 5</i>	<i>Grilled Vegetables 4</i>	<i>Portobello Mushrooms</i>

SIGNATURE SIDES

Asiago Steak Fries

tossed with fresh herbs 4

Sweet Potato Fries

honey dijon sauce 4

Hand Cut Tavern Fries

with natural sea salt 3.5

All Natural Yucca Fries

cajun remoulade 4

Fried Green Beans

herb buttermilk ranch 4

Mixed Green Salad

aged balsamic vinaigrette 4.5

Roast Asparagus Gratin

three cheese mornay 4.5

Fire Roasted Corn & Peppers

chipotle drizzle 4

Beer Macaroni & Cheese

beer & cheese sauce 4.5

DINNER SALADS & ENTRÉES

Steak & Bleu

Cajun Seasoned Steak Tips served over Mixed Field Greens, Grape Tomatoes, Sliced Cucumber and Frizzled Onion topped with Maytag Bleu Cheese crumbles, Drizzled with Aged Balsamic Vinaigrette. 16

Roman Caesar Salad

Crisp Romaine, Grilled Garlic Flatbread Croutons, Parmesan Tuille, Creamy Caesar Dressing, Grape Tomatoes.

...with Grilled Chicken 14 ...with Cajun Shrimp 16
...with Seared Steak Tips 15 ...with Grilled Vegetables 14

Chicken & Portobello Caprese

Grilled Chicken Breast & Marinated Portobello Mushroom Cap over Peppered Arugula, Vine-ripe Tomatoes, Fresh Mozzarella, Roasted Red Peppers & Kalamata Olives, Aged Balsamic Vinaigrette. 16

Lump Crab & Asparagus Mac & Cheese

Corkscrew Macaroni & Cheese made with Fresh Lump Crabmeat & Roast Asparagus Baked in a Beer and Three Cheese Mornay Sauce. 20

48 Hour Pinot Braised Short Rib

Two Day Rubbed & Pinot Noir Braised Boneless Beef Short Ribs & Mirepoix in a Tomato Jus Over a Touch of Pasta served with Grilled Vegetables. 22

Ricotta Gnocchi

Pillow-like Hand rolled Ricotta Gnocchi tossed with Peas & Spinach in a Sun Dried Tomato Cream Sauce topped with Shaved Reggiano Parmigiano. 15

12 oz. Grilled Angus Strip Steak

Twelve ounces of Aged Black Angus Strip Steak grilled to perfection Served with a Pinot Noir Demi, Frizzled Onions, Grilled Vegetables & Roast Garlic Asiago Pomme Frites. 23

Draft Battered Fish & Chips

One of Today's Signature Draft Beer battered Fresh Fillet of Atlantic Cod served with Fresh Cut Roast Garlic & Asiago Fries and Onion Ring Garnish, Served with a 'Pickled' Tartar Sauce. 17

Grilled Salmon Corn Husk

Fresh Wild Salmon Wrapped in a Corn Husk to seal in all the moisture with a Light Chipotle Rub over Fire Roasted Corn, served with Roast Asparagus Gratin. 19

Crab 'Boil' Crab Cakes

Seasoned Fresh Jumbo Lump Crabmeat with a Brunoise of Peppers & Onions, Pan Fried, Cornichon & Pickled Tartar Sauce & Spicy Beer Mustard sauce, served with Fire Roasted Corn and a Warm Biscuit. 21

Beef Tips & Crab 'Boil' Crab Cake

Beef Tenderloin Tips with Seared Mushrooms seared in a Horseradish Demi paired with a Seasoned Fresh Lump Crab Cake, served with Spicy Beer Mustard and Asiago Fries. 23

SHARED DESSERTS

*Prepared intended to Share
(Unless you think you can handle it alone)*

Caramel Walnut Banana Spring Roll

Light Crisp Shell rolled with a Caramelized Banana & Candied Walnuts Served with Tahitian Vanilla Ice Cream, Chocolate Fondue Drizzle. 11

Chocolate Raspberry Panini

Brioche Bread layered & Grilled with Bittersweet Chocolate, Macerated Raspberries and Mascarpone cheese, dusted with Confectionery Sugar. 10.5

Signature Individual Baked Alaska

The return of a Classic, with a Twist. Butter Pound Cake topped with Tahitian Vanilla Ice Cream baked to order 'Old Fashion Style' in a Meringue Shell. You do not want to skip this Tasty Temptation... 13

Stout Float with Cocoa Syrup

Adult Style 'Root beer Float' made with Slightly Bitter beer, Cocoa Syrup & Chocolate Ice Cream, Touch of Kahlua & Cream. 9.5

HOT BEVERAGES

2.75

Dark Roast Fresh Brewed Coffee
Regular (or) Decaffeinated Tea
Herbal or Flavored Teas
Hot Chocolate

HOT BAR BEVERAGES

Coffee Royale – Dark Roast Coffee, Sugar, Cognac 7
Calypso Coffee – Tia Maria, Dark Rum, Black Coffee & Whipped Cream 7.5
Chocolate Zoe – Tequilla, Galliano, Hot Chocolate & Heavy Cream 7.5
Café Amaretto – Black Coffee, Amaretto, Cognac & Whipped cream 7.5
Capriccio – Coffee, Brandy, Amaretto, Crème de Café & Sugar 8
Chocolate Vice – Hot Chocolate, Rum, Bourbon & Crème de Cacao, Cream 8

LITTLE DINER'S MENU

*Available for Kid's up to 12 years old
All Kids Menu Items come with One Free Dessert below*

Pint Size Sliders

*Two Petite Angus Burgers with American cheese
Served on Mini Brioche Rolls with Hand-cut Tavern Fries.*

Fingers & Fries

Golden Brown Breaded Chicken Fingers served with Tavern Fries & ketchup

Chips & Fish

House made Golden Brown battered Fish Strips served with Tavern Fries & Tartar sauce

Pasta Suppa

*Thin Angel hair Pasta tossed with a fresh Plum Tomato sauce and Shredded Parmesan
Cheese. Available with Butter & Cheese*

Pizza Party

*Individual thin crust Cheese Pizza, served with two choices of sides to create your own
pie.*

Pepperoni	Mushrooms	Bacon
Parmesan cheese	Sausage	Olives

Lil' DESSERTS

*1 Free Dessert with order from above Little Diner's (Kid's) Menu
~~Available for Separate Purchase (Kids or Adults) \$6.~~*

CHIPWICH

*Two Fresh Baked Chocolate Chip Cookies sandwiched with Vanilla or Chocolate Ice
Cream, served with Chocolate Chips, Crushed Oreos & Sprinkles so you can roll your
own Chipwich*

WORMS IN DIRT

Crushed Oreo Cookies layered with Chocolate Pudding & Gummy Worms

SMORES

*Graham Crackers sandwiched with Toasted Marshmallow & warm Hershey's Chocolate
Bar*

ICE CREAM SUNDAE

*Vanilla or Chocolate Ice cream topped with Chocolate Syrup, Whipped Cream & a
Cherry, served with a side of Chocolate Chips, Sprinkles & Gummy Worms to add as you
wish.*