

CLAREMONT TAVERN

Casual Dining



LUNCH 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

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 Prosciutto*

*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 1.0*

*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, and 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

Each Topping 2

Sliced Pepperoni

Kalamata olives

Roasted Red Peppers

Grilled Chicken 4

Seared Shrimp 5

Andouille Sausage

Red Onions

Sliced Prosciutto

Applewood Bacon

Grilled Vegetables 4

Italian Sausage

Fresh Spinach

Jalapeno Peppers

Wild Mushrooms

Portobello Mushrooms

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

SANDWICHES

Served with a Garlic Dill Pickle

48 Hour Pulled Short Rib Panini

Pulled Beer Braised Boneless Short Rib of Beef pressed with Monterey jack Cheese and Arugula, served with Pickled Red Onions. 10.5

Chicken Arugula Focaccia

Grilled Marinated Chicken breast pressed on Garlic Focaccia with Arugula, Fresh Mozzarella & Tomato, Roasted Red Pepper Aioli. 9

Grilled Vegetable Hummus Club

Marinated Grilled Vegetables, Feta Cheese, Roasted Red Peppers, Lettuce & Tomato Pressed on a French Baguette with Roast Garlic Hummus. 7.5

San Francisco Grilled Cheese

Apple wood Smoked Bacon, Marble Aged Cheddar and Sliced Apples grilled on Marble Rye. 8

California Turkey Croissant

French Butter Croissant topped with Shaved Oven Roast Turkey, Spinach, Tomato, Brie Cheese, Drizzled with Honey Dijon Dressing. 8.5

Draft Battered Cod 'Po Boy'

Today's Signature Draft Battered Atlantic Cod served on a French Baguette with Lettuce, Tomato, red Onion and Cajun Remoulade. 9

LUNCHEON SALADS

Walnut & Cranberry Chopped Salad

Clipped Spinach tossed with Candied Walnuts, Red Onion, Dried Cranberries, Endive, Radicchio and Pomegranate Dressing.. 8

Salad of Local Apples

Prosciutto Wrapped Apples over Spring Mix with Brie Cheese, Sweet & Salty Pecans, Focaccia Sticks & White Balsamic Vinaigrette. 8.5

Greens & Bleu

Mixed Field Greens, Grape Tomatoes, Sliced Cucumber and Frizzled Onion topped with Maytag Bleu Cheese crumbles & Croutons, Drizzled with Aged Balsamic Vinaigrette. 8.5

Roman Caesar Salad

Crisp Romaine, Grilled Garlic Flatbread Croutons, Parmesan Crisp, Creamy Caesar Dressing, Grape Tomatoes. 8

Portobello Caprese

Marinated Portobello Mushroom cap over Peppered Arugula, Vine-ripe Tomatoes, Fresh Mozzarella, Roasted Red Peppers & Kalamata Olives, Aged Balsamic Vinaigrette. 10

Crispy Calamari Salad

Our Special Blend of Seasoned Dusted Squid over Arugula & Romaine Lettuce, Grilled Radicchio, Hot Cherry Peppers, Roasted Red Peppers & Roasted Tomato Vinaigrette. 12

ADD THE FOLLOWING TO ANY SALAD ABOVE

...with Grilled Chicken 6 ...with Cajun Shrimp 7.5
...with Seared Steak Tips 7 ...with Grilled Vegetables 5

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.*