

# DINNER MENU

## APPETIZERS

### TAVERN FRIES

Fresh, hand-cut fries topped with cheddar cheese, bacon and scallions. Served with ranch dressing. **7**

### BEER BATTERED ONION RINGS

Hand-cut and double-dredged in dark ale; fried to perfection. **6**

### FRIED ZUCCHINI STICKS

Basket of freshly cut zucchini; lightly battered and fried. Served with Marinara or Horseradish Sauce. **7**

### SOUTHWESTERN WONTONS

Black beans, roasted corn, tomatoes, onions, peppers, jack and cheddar cheeses; served with mixed greens, sour cream and Tavern salsa. **9**

### BUFFALO SHRIMP

Crispy fried shrimp tossed in our homemade buffalo sauce. Served with Blue cheese dressing and celery. **9**

### CALAMARI

Lightly breaded squid fried to perfection with our homemade Thai chili sauce and southwest Remoulade. **9**

### SPINACH AND ARTICHOKE DIP

Perfect mixture of spinach and artichoke hearts with a wonderful cheese montage. Served with tortilla chips. **8**

### TAVERN NACHOS

Tri-colored corn tortilla chips, pepper jack cheese sauce, shredded lettuce, jalapeños, pico de gallo and sour cream. **7**  
Add chicken or beef **4**

### CAJUN CRAB DIP WITH PITA POINTS

Perfect blend of Cajun seasonings with blue crab and cheeses broiled to perfection served with toasted pita points. **10**

## WINGS AND FINGERS

### TANGLEWOOD WINGS

Ten gently fried farm fresh wings finished over an open flame, drenched in your favorite sauce.

Served with celery and Blue Cheese or Ranch. **10**

**Sauces available: Medium, Hot, Teriyaki or BBQ**

### BEER BATTERED CHICKEN FINGERS

Four large freshly battered tenderloins fried to perfection.

Served with your choice of sauce. **8**

Grilled- add **1**

## LIGHTER FARE

### SMOKED CHICKEN, CORN AND ZUCCHINI QUESADILLA

A wonderful blend of fresh ingredients that will have you coming back weekly. Served with black beans, sour cream and pico de gallo. **9**

### 801 SLIDERS

Choice of two: Chargrilled Burger or Grilled Chicken.

All grilled to perfection. **8**

## SOUP AND SALADS

### HOUSE OR CAESAR\*

Fresh mixed greens with carrots, grape tomatoes, cucumber and croutons. Caesar is Romaine with creamy Caesar dressing, parmesan cheese and croutons. **5**

### THE WEDGE

Crispy Iceberg wedge with crumbled bacon, red onion and tomato with Ranch or Blue Cheese. **7**

### SPINACH AND STRAWBERRY FUSION

Fresh spinach topped with strawberries, toasted pecans and feta cheese. Finished with Tavern Strawberry Balsamic dressing. **8**

### GREEK SALAD

Fresh mixed greens with grape tomatoes, red onion, cucumber, pepperoncini, feta cheese and kalamata olives served with Greek dressing. **9**

### HOMEMADE SOUP OF THE DAY

Choose from our fresh made soup. MACK's special concoctions are daily priced.

### THE KITCHEN SINK CHEF SALAD

Fresh mixed greens with turkey, ham, bacon, egg, tomato, onion, green pepper, cucumber, mozzarella and cheddar cheese. **10**

### FRIED OYSTER SALAD

5 fried oysters, spinach, red onion, sliced mushrooms, egg, bacon served with Balsamic Vinaigrette. **13**

### BUILD A SALAD

Mixed greens, carrots, cucumber, onion, grape tomatoes.

Choose any combination we have for your topping.

Be creative and tickle your taste buds. If you don't see it-ASK! **6**

Add: Ribeye Steak- **6** Grilled Chicken- **4** Fried Chicken- **4**

Grilled Shrimp- **5** Grilled or Blackened Salmon- **6** Crab Cake- **7**

## DRESSING SELECTIONS

Blue Cheese, Ranch, 1000 Island, Italian, Honey Mustard, Balsamic Vinaigrette, Strawberry Balsamic Vinaigrette, Greek, Southwestern Ranch.

## HANDCRAFTED SANDWICHES AND WRAPS

ALL SANDWICHES AND WRAPS SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES, PASTA SALAD OR CHIPS.

HOUSE SALAD CAN BE SUBSTITUTED FOR 2.00

### LOW COUNTRY CRAB CAKE

Wonderful blend of crab and seasonings; pan-sautéed to perfection. Served on a toasted roll with remoulade sauce, lettuce, tomato and onion. **12**

### ALLAN'S PATTY MELT\*

Our signature chargrilled patty on New York Rye topped with grilled onion, cheese and Thousand Island. This one will keep you coming back! **9**

### PO BOY

Served on crusty French baguette; red pepper remoulade and shredded lettuce. **11**  
Choose either fried shrimp, oysters or flounder.

### BUFFALO CHICKEN OR SHRIMP WRAP

Grilled or Fried Chicken wrapped in lettuce, tomato and cheese. You choose Buffalo or standard. Choose fried or grilled shrimp. **8/10**

### GRILLED RIBEYE SANDWICH\*

Perfectly grilled marbled ribeye topped with crispy onion strings, lettuce and tomato on a toasted bun. **12**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

## CHARBROILED ANGUS BURGERS

### BOURSIN BURGER\*

Our signature charbroiled beef patty smothered with Boursin cheese, lettuce, tomato, pickles and crispy onion strings. **10**

### CLASSIC CAROLINA BURGER\*

Signature charbroiled patty served with slaw, onions, chili, mustard. **10**

### BULL BURGER\*

Dare to eat two of these! 12 oz patty grilled to perfection topped with American cheese and 3 slices of peppered bacon, mayo, lettuce, tomato and onion. **13**

## BUILD YOUR OWN BURGER

BUILD YOUR BURGER USING ANY OF OUR FRESH INGREDIENTS LISTED BELOW. ALL BURGERS COME WITH LETTUCE, TOMATO, ONION, PICKLES AND A CHOICE OF ONE SIDE.

**THE BUN:** Brioche, Onion Roll, NY Rye, Texas Toast or Tomato Basil Wrap.

**CHEESE:** Swiss, Provolone, Cheddar, Mozzarella, Boursin, American, White American, Blue Cheese, Pepper Jack, Pimento. **1**

**TAVERN TOPPINGS:** Fried Onion Strings, Grilled Onions, Grilled Peppers, Slaw, Mushrooms, Avocado. **1**

**PREMIUM TOPPINGS:** Peppered Bacon, Fried Egg, Smoked Ham, Smoked Turkey, Chili. **2**

Our signature chargrilled Angus patty. **8**

## FROM THE SEA

### CAROLINA CRAB CAKES

Pan-seared lump crab cakes served with rice pilaf, sautéed vegetables and a side of lemon cilantro aioli. **17**

### BROWN SUGAR TARRAGON SALMON

Brown sugar and tarragon-rubbed salmon perfectly grilled. Served with roasted corn salsa, cheese grits and local vegetables. **17**

### TAVERN SEAFOOD COMBO

Choice of three- flounder, shrimp, scallops, oysters or crab cake. Fried or sautéed at your request. Served with our house cole slaw and hush puppies. **19**

### LOW COUNTRY SHRIMP AND GRITS

Texas Pete spiked creamy cheese grits topped with sautéed portabella mushrooms, shrimp and bacon. **16**

### BLEEKER ST FISH AND CHIPS

Beer-battered cod and authentic chips; fried to perfection. **12**

### CHILI LIME FISH OR SHRIMP TACOS

Three corn tortilla's filled with grilled mahi or shrimp and a succulent smoked pineapple salsa topped with jack cheese and a creamy avocado crema. **16**

## PASTAS

### BAYOU PASTA

Andouille sausage, smoked chicken and shrimp sautéed with onions, green and red peppers. Served over linguini with crusty French bread. **19**

### SEAFOOD JAMBALAYA PASTA

Sautéed shrimp and scallops tossed in our homemade Jambalaya sauce over linguini. **19**

### SOUTHWESTERN PASTA ALFREDO

Blackened chicken, roasted corn, black beans, tomatoes in a white wine southwestern crema over fettuccini. **17**

### MEDITERRANEAN PASTA

Wilted spinach, artichoke hearts, black olives, oven-roasted tomatoes blended in a white wine garlic reduction topped with feta cheese. Served over angel hair pasta with fresh garlic bread. **16**

### BUILD YOUR ALFREDO

Add blackened or grilled meats or veggies. **10**

Add chicken **4**, shrimp **6** or salmon **7**

## FROM THE FARM

FROM THE FARM ENTREES ARE SERVED WITH A HOUSE SALAD.

### DRY-AGED FILET MIGNON\*

Dry-aged choice, hand-trimmed filet grilled to perfection. Served with garlic mashed potatoes and vegetable medley. **21/26**

### DRY-AGED RIBEYE\*

A 14oz choice cut of aged beef served with sherry mushroom demi glaze, crispy onion straws, garlic mashed potatoes and vegetable medley. **25**

### CHICKEN CORDON BLEU

Grilled chicken stuffed with prosciutto ham and Swiss cheese topped with a Chardonnay cream sauce. Served with rice pilaf and sautéed spinach. **16**

### FILET NEPTUNE\*

Our signature dry-aged filet topped with crabmeat and grilled shrimp and a house blended Béarnaise sauce. 6 or 8oz. Served with garlic mashed potatoes and vegetable medley. **26/31**

### BACON BOURBON BBQ CHICKEN KABOBS

Chicken thighs marinated in our house Bourbon BBQ sauce; grilled to perfection. Skewered with bacon and caramelized onions. Served with garlic mashed potatoes. **16**

### ADMIRAL FARMS CENTER-CUT, BONE-IN CHOP\*

14oz Double bone-in pork chop; brined for 24 hours; grilled to perfection. Topped with a daily reduction or compote. Ask your server what Mack has prepared to cover this chop. **18**

Substitute 2 sides from our list. Just ask your server

## HOMEMADE DESSERTS

ALL DESSERTS ARE MADE FRESH DAILY BY CHEF MACK

### DAILY CHEESECAKES

Mack's special blend of cream cheese and seasonal ingredients designed to tease your taste buds. **7**

### KEY LIME PIE

A refreshing homemade blend of GOODNESS. **6**

### NOT YOUR MOM'S BREAD PUDDING

Watch it come by the table and try not to order. Bet one person can't eat this... **7**

### PEANUT BUTTER PIE

We dare you to eat a full serving by yourself. **6**

## BEVERAGES

Pepsi • Diet Pepsi • Dr. Pepper • Diet Dr. Pepper • Sierra Mist • Fresh-brewed Iced Tea • Hot Tea • Coffee • Orange Juice **2**

## SIDE ITEMS

Seasonal Vegetable Medley • Steamed Broccoli • 5 Bean Salad • Garlic Mashed Potatoes • Fries  
Baked Potato • Homemade Chips • Sweet Potato Fries • Pasta Salad

4

## SIDE ITEMS

Onion Rings • MACK'S Mac & Cheese

5

\$3.00 Split Plate Charge