



Dinner Menu

Starters

Soup du Jour 6

Chicken Tenders

with spicy mayo and honey mustard

13

Quesadilla

Choice of Chicken, Beef or Veggies served with Guac, Pico De Gallo & Sour Cream

15

Clams

Casino or Stuffed

14

Fish Tacos (2)

Panko breaded cod, Avocado, fresh fennel-arugula salad, spicy mayo

14

Wings

Jumbo wings Buffalo, Teriyaki or Garlic Parm

15

Mussels

served either red or white

15

Fried Calamari

With Spicy Mayo and Marinara Sauce

15

Mediterranean Calamari

Crispy calamari bruschetta tomatoes, olives and balsamic glazed

16

Crock of French Onion 7

3 Beef Sliders

with cheese

14

Party Shrimp

Portuguese Garlic or Buffalo Style

15

Spinach and Artichoke Dip

with Crispy Tortilla Chips

13

Cauliflower Tacos (2)

Crispy Cauliflower with Avocado & Coleslaw

13

Bruschetta

Jersey tomatoes fresh mozzarella red onions basil olive oil on a garlic Crostini

12

Mozzarella Sticks

With Marinara Sauce

12

Big Daddy Pretzel

With Bacon and Scallion in a Cheese Dipping Sauce

12

Salads

MAKE IT A MEAL - ADD CHICKEN 6, FLAT IRON STEAK 10, SHRIMP 10, SALMON 10

Dressings: Honey balsamic, blue cheese, ranch, lemon, Russian

HOUSE SALAD - 12

Mixed Lettuce Tomatoes Red Onions Cucumber Carrot Celery and choice of dressing

SPINACH SALAD -14

Crispy bacon, bruschetta tomatoes, walnuts, feta cheese, citrus dressing

GREEK SALAD-14

Mixed greens, tomatoes, onions, cucumbers feta cheese, olives, oregano olive oil dressing

BLT WEDGE -14

Chilled iceberg wedge, sliced red onions, bacon, tomatoes, parmesan crisps and homemade bleu cheese dressing

ROASTED BEETS CAPRESE- 18

With Fresh mozzarella Prosciutto di Parma tomatoes baby arugula extra virgin olive oil

BRUSCHETTA CHICKEN SALAD - 19

Cubed breaded Chicken Cutlet with Diced Tomatoes-bruschetta drizzled balsamic glaze

CAESAR - 12

Crisp Romaine Lettuce classic Caesar dressing homemade Croutons and Shaved Parmesan

Pizza Party

CLASSIC CHEESE PIE

10" PERSONAL PIE - 11 OR 16" LARGE PIE - 16

FRESH CRUST OR THIN CRUST

TOPPINGS - SAUSAGE, PEPPERONI, BACON, OLIVES, MUSHROOMS, SPINACH, PEPPERS, ANCHOVIES, BROCCOLI, GARLIC, EXTRA CHEESE

PER TOPPING 10" - 1.50 OR 16" - 2.50

HANDCRAFTED PIES

(10" PERSONAL PIE OR 16" LARGE PIE

(FRESH CRUST OR THIN CRUST)

FRESH VEGGIE - 13/19

Broccoli Mushroom Onion Pepper Spinach Tomato

MARGHERITA - 13/19

Plump tomato Fresh Mozz Sliced Ripe Tomatoes Basil olive oil and black pepper

MEAT LOVERS -14/22

Sausage, Bacon ham pepperoni and Sliced Meatballs

WHITE PIE -13/19

Ricotta Romano and Mozz

PESTO RICOTTA PIE- 13/21

Fresh Pesto with Ricotta cheese Mozz and Grilled Chicken

GARLIC CLAM PIE- 14/22

Clams Garlic White wine

Sandwiches & Burgers

all sandwiches served with a choice of side french fries, coleslaw or cottage chips

TAVERN CHEESE STEAK - 16

SIRLOIN STEAK WITH PROVOLONE CHEESE, SAUTEED ONIONS AND PEPPERS ON A SEMOLINA ROLL

TURKEY OR ROAST BEEF CLUB- 15

SMOKED BACON, SLICED TOMATO, LETTUCE AND MAYO

CRABCAKE SANDWICH- 15

BRIOCHE BUN WITH TOMATO, RED ONION AND LETTUCE

THE FRENCH DIP - 15

SHAVED ROAST BEEF AND MOZZ. CHEESE WITH AU JUS

PLEASANT AVE- 14

GRILLED CHICKEN WITH SAUTEED MUSHROOMS, MOZZ. CHEESE, AND RUSSIAN DRESSING

LEN RUBIN- 14

OPEN- FACED CORNED BEEF ON RYE WITH KRAUT, MELTED SWISS AND RUSSIAN DRESSING

SIRLOIN CHEESE BURGER- 14

LETTUCE, TOMATO, PICKLE AND CHOICE OF CHEESE

BLACKEND BLEU BURGER- 15

GRILLED WITH BLACKENED SPICE MIX AND TOPPED WITH BLEU CHEESE BUTTER AND REMOULADE SAUCE

BBQ BURGER- 15

GRILLED WITH BBQ SAUCE, SMOKED BACON AND CHEDDAR CHEESE

DAVE'S TWIN DOOR BURGER- 15

SAUTEED MUSHROOMS, SWISS AND FRIZZLED ONIONS

BEYOND BURGER- 16

VEGAN- FRIENDLY BURGER WITH LETTUCE, TOMATO, RAW ONION AND PICKLE

A La Carte Entrees

Pastas

PENNE AL LA VODKA-19

PAPPARDELLE BOLOGNESE- 20

A RICH ZESTY SAUCE OF BEEF SLOW COOKED UNTIL THICK AND RICH TOSSED WITH PARMESEAN CHEESE

CLAMS OVER LINGUINI-24

TOPPED WITH LITTLENECK CLAMS, CHOICE OF MARINARA OR GARLIC LEMON WHITE WINE SAUCE

RIGATONI WITH BROCCOLI RABE AND SWEET ITALIAN SAUSAGE-21

EGGPLANT ROLLATINI-18

STUFFED WITH RICOTTA CHEESE AND MELTED MOZZ SERVED WITH PASTA

SHORT RIB OF BEEF-24

HUNGARIAN GOULASH OVER EGG NOODLES

Seafood

SEAFOOD MIXTO-26

SALMON, CALAMARI, CLAMS AND JUMBO SHRIMP IN A SCAMPI SAUCE WITH GARLIC BREAD

FISH N' CHIPS-20

FRESH COD, BATTERED AND FRIED UNTIL GOLDEN BROWN, SERVED WITH FRIES, TARTAR SAUCE AND COLESLAW

FILET OF SALMON-25

BROILED AND FINISH WITH A DILL SAUCE

BASA-22

OREGANATO OR FRANCAISE OVER SPINACH WITH A LEMON CAPER SAUCE

CRAB CAKES-24

SERVED WITH FRENCH FRIES, COLESLAW AND REMOULADE DRESSING

JUMBO GULF SHRIMP-24

FRANCAISE, SCAMPI, FRA DIABLO, FRIED OR PARMIGIANA OVER PASTA

***All Seafood comes with a choice of either: Veggie, Chef Potatoes or Rice**

Tavern Specialites

14 OZ NEW YORK STRIP-29

GRILLED AND TOPPED WITH SAUTEED MUSHROOMS AND ONIONS

BANGERS AND MASH-18

IRISH SAUSAGES, CARMELIZED ONIONS, MASHED POTATOES AND GRAVY

BREAST OF CHICKEN-22

FRANCAISE, MARSALA OR PARMIGIANA OVER PASTA

GRILLED CHICKEN PAILLARD-23

ROASTED POTATOES, ARUGUALA, FRESH MOZZARELLA, RED ONIONS, TOMATOES SERVED IN A CREAMY LEMON DRESSING

COTTAGE PIE-18

GROUND BEEF WITH VEGETABLES IN A RICH GRAVY TOPPED WITH MASHED POTATOES AND BAKED

SIZZLIN' FLAT IRON-23

SLICED, SERVED OVER TOAST POINTS AND TOPPED WITH FRIZZLED ONIONS

PORK CHOP MILANESE STYLE-23

WITH ROASTED POTATOES, SAUTEED ONIONS AND MUSHROOMS AND DRIZZLED WITH A CHILI INFUSED HONEY

***All Tavern Specialties come with a choice of either: Veggie, Chef Potatoes or Rice**

Sides

FRENCH FRIES- 5

PARMESEAN TRUFFLE FRIES- 7

SWEET POTATO FRIES- 6

MASHED POTATOES- 6

SAUTEED SPINACH- 8

BROCCOLI RABE- 8

MIXED VEGETABLE- 6

ROASTED CAULIFLOWER- 7

***PLEASE INFORM THE KITCHEN OF ANY ALLERGIES
THANK YOU FOR DINING WITH US!**

Drink Board

TITO'S PINK LADY LEMONADE - 12

Tito's, Peach Schnapps, Pink Lemonade, Ginger Ale

Aperol Spritz - 11

MOSCOW MULE - 12

Absolut Vodka, Ginger Beer, Lime in a Copper Mug

LONG ISLAND ICED TEA - 12

Vodka, Tequila, Rum, Triple Sec, Gin and a splash of Cola and Sour Mix

CUERVO GOLD GRAPEFRUIT

MARGARITA - 12

Cuervo Gold, Grapefruit Juice, Triple Sec, Lime

MAKER'S MARK OLD

FASHIONED - 12

Maker's Mark, Sugar, Bitters, Orange and Cherry

MALIBU BAY BREEZE - 12

Malibu Coconut Rum, Cranberry, Pineapple

TITO'S JOHN DALY - 12

Tito's, lemonade and Iced Tea in a Pin

Sangria Red or White-

Glass: 11 Pitcher: 26

Happy Hour

4:30pm - 6:30pm

House Wines, Domestic Bottled Beer and Well Liquor

Entertainment

Every Wednesday

7:30pm to 9:30pm

Every Thursday

6:00pm to 9:00pm

Every Friday and Saturday!

8:00pm to 11:00pm

Check us out on Social Media!

www.twindoortavern.com

