



TRUE BLUE TAVERN

Pre-Game.

Big Blue Nachos

Our signature red, white & blue corn tortilla chips piled high with our house mix of fresh diced tomatoes, jalapeños, sliced black olives, fresh cilantro, cheddar-jack cheese, & special seasonings, layered with our homemade avocado and chipotle sauces....\$9

True Blue Wings

Served with celery and our homemade blue cheese dressing tossed in your choice of buffalo, honey Dijon, or barbecue sauce...\$ 10
Add \$2.00 for boneless

Chipotle Grilled Shrimp

Grilled shrimp glazed with our spicy orange-chipotle sauce and served with a cornucopia of fresh field greens in a grilled flour tortilla.....\$9

Sweet Potato Cakes

A blend of sweet potatoes, roasted shallots, garlic, and goat cheese seasoned with fresh basil and spices, topped with crumbled gorgonzola and finished with an aged balsamic reduction.....\$8

Crab Rangoon Dip

Mildly spicy homemade crab Rangoon style dip served with tri-colored tortilla chips.... \$11

Soups & Salads.

Garden Salad

Mixed field greens, English cucumbers, baby grape tomatoes, shredded carrots & garlic croutons with your choice of dressing.....\$4 *side*...\$7 *dinner*

Caesar Salad

The classic combination of crisp romaine, grated parmesan, garlic croutons, & creamy Caesar dressing...\$5 *side*....\$8 *dinner*

Thai Sesame Salad

Baby greens, mandarin orange segments, roasted red peppers, toasted pecans, shredded carrots, & our homemade soy-scallion vinaigrette dressing...\$5 *side*...\$8 *dinner*

Soup Du Jour

All our soups are made daily in house from fresh ingredients, please ask your server for today's selections..... \$5

Add to any Salad.

Grilled Shrimp..... \$8
Grilled Chicken.....\$5

Halftime.

Turkey BLT

-Smoked turkey breast, lettuce, tomato, hickory smoked bacon, white cheddar, sundried tomato aioli, piled on toasted wheat bread.....\$9

Shaved Beef

-shaved roast beef, piled high with Colby jack cheese, Dijon-horseradish aioli, and baby arugula, served on fresh grilled Ciabatta bread\$9

Dill Tuna Salad

-White albacore tuna blended with fresh dill, diced celery, red onion, & mayonnaise. Wrapped in a grilled flour tortilla with green leaf lettuce & diced tomatoes.....\$8

Caprese Panini

-Sliced red & yellow tomatoes, fresh mozzarella, basil pesto, balsamic glaze, and fresh arugula on grilled Ciabatta bread.....\$8

Grilled Chicken Caesar Wrap

-Marinated and grilled chicken, chopped romaine, creamy Caesar dressing, Romano cheese in a grilled flour tortilla.....\$9

All Sandwiches served with seasoned potato wedges.

Substitute Soup or salad for and additional \$3

Burgers & More.

**All burgers are served with your choice of 1/2 pound Angus beef or chicken breast. All items are served with seasoned potato wedges.*

The Big Blue Burger.

-The classic combination of melted gorgonzola cheese and hickory smoked bacon. A True Blue favorite.....\$10

The Gaucho Burger.

-Charbroiled to perfection and topped with sliced avocado, hickory smoked bacon, white cheddar and chipotle mayo.....\$11

The Smokehouse Burger.

-Topped with Colby jack cheese, caramelized onions, roasted mushrooms and smothered in our delectable barbeque sauce.....\$11

The Classic Burger.

--Your choice of cheese and hickory smoked bacon, choose from American, Swiss, Cheddar or Colby Jack. Served on a Kaiser roll.....\$9

**Weight before cooking. All burgers are cooked to order. Consuming raw or undercooked meats may increase your risk for food bourn illness.*

★ ★ ★ Game Time Entrees. ★ ★ ★

Entrees are served from 5:00 pm to 9:30 pm.

Tavern Steak

-14 ounce beer marinated N.Y. strip steak, cooked to order and topped with onion marmalade. Served with herbed mashed potatoes and today's vegetable..... \$24

Maple-Soy Glazed Salmon

-10 ounce wild caught salmon filet, pan roasted and topped with a maple- soy reduction and green onions. Served with rice pilaf and today's vegetable.....\$23

Seared "Dynamite" Tuna

-8 ounce Ahi tuna, rolled in panko bread crumbs, pan seared, and topped with a spicy sriracha sauce, Masago roe, & green onion. Served with Wasabi mashed potatoes and today's vegetable.....\$25

Sea Scallops Au Poivre

-Fresh sea scallops pressed in peppercorns, pan seared, and finished in a cognac and Dijon mustard sauce. Served with herbed mashed potatoes and wilted baby spinach.....\$24

Chicken Sonoma

-House marinated chicken breast topped with a stew of mushrooms, prosciutto, garlic, & Marsala wine, & smothered with melted Swiss cheese and wilted baby spinach, piled high on a mound of herb mashed potatoes.....\$22

Chipotle Chicken Penne

-Grilled chicken breast, red bell pepper, white mushrooms & multigrain pasta tossed in a spicy chipotle alfredo sauce and sprinkled with grated parmesan, diced bacon, and green onion.....\$16

Wild Mushroom Risotto

-Creamy risotto with portabella and white mushrooms, sweet peas, & fresh herbs...\$16.....add grilled chicken.....\$5

Bay Shore Pasta

~Shrimp, scallops, broccoli, mushrooms, red & yellow tomatoes, sautéed with fresh garlic and white wine. Tossed with multigrain spaghetti and fresh slivered basil \$18

All pastas are made with Barilla Plus™ Pastas

For Parties of six or more, you will be presented with a check that includes a 20% gratuity