

Meats

Charcoal Tandoor Roasted Truffled Loin Lamb Chops

~mint crisp shallot raita, basmati rice & tamarind chutney ~21/27~

Naan “Philly” Filet Mignon Sandwich

~swiss cheese, caramelized onion & horseradish sauce

with house made chips ~14~

Tavern Riblets

~mashed potatoes & salad ~16~

Marinated Flat Iron Steak

~roasted beets, Maytag blue cheese & arugula ~19~

Tandoori Marinated Petite Lamb Chops

~grilled onion and mint parmesan salad, spiked sweet potato puree~15~

Filet Mignon

~ herb butter, mashed potatoes & seasonal vegetable ~28~

filet mignon additions

*~sauce of beef short ribs braised in cumin & coke, toasted pecans,
Maytag blue cheese & frisee ~10~*

~broiled lobster tail ~14~

Poultry

Charcoal Tandoor Oven Roasted Natural Chicken

*~marinated in caramelized onion & cheddar with honey tomato sweet spice sauce served
with brussel sprout cornbread hash 21~*

Tandoor Roasted Pulled Chicken Sandwich

*~avocado, cilantro, mango sour cream, & cheddar in naan
with house made potato chips 12~*

Duck Confit

~ braised black lentils with apple pear salad 18~

*Raw meat and shellfish not cooked to recommended internal
temperatures can increase your risk of illness
If you have any food allergies please notify your server.*

Seafood

Tawa Seasoned Salmon

~pearl onion and turnip gratin~18~

Tandoori Marinated Swordfish

~ vermicelli upma & seasonal vegetable ~19~

Seared Sea Scallops

~lemon pickle tartar sauce served in olive naan ~16~

Grilled Jumbo Shrimp

~coconut lentil bisque, snap pea fougath 19~

Seafood Stew

~shrimp, scallops, mussels, clams, lobster, fish & crab in coconut, coriander, star anise & mustard seed broth~17/ 28~

Tandoor Roasted Native Lobster

~mashed potatoes & seasonal vegetable ~29~

Stuffed Native Lobster

~stuffed with crab, shrimp & scallops with mashed potatoes & seasonal vegetables ~42~

House Made Pasta

Butternut Squash Tortellini

~with Grilled Jumbo Shrimp 22~

Sweet Potato Gnocchi

choice of

~with sauce of beef short ribs braised in cumin & coke, toasted pecans, Maytag blue cheese & frisee 16~

Or

~ with sauce of spinach, feta, pancetta and olives 14~

Littleneck Clams Fettuccini

~ spicy tomato sauce, broccoli rabe & panko crumbs 18~

Vegetarian Dishes & Sides

Vegetarian Entrée

~any 3 sides 15~

~snap pea fougath 5~

~cauliflower Manchurian 5~

~brussel sprout cornbread hash 5~

~broccoli rabe in coconut milk 5~

~braised black lentil 5~

~basmati rice 2.5~

~seasonal vegetable 3~

~mashed potatoes 2.5~

~vegetable fries 5~

~french fries 5~

DeWolf Tavern charcoal roasts in a traditional **Tandoor Oven**. The food is cooked over a hot charcoal fire, with a temperature of 900 degrees. This allows the food to sear on the outside and maintain the natural juices on the inside.