

Meats

Charcoal Tandoor Roasted Truffled Loin Lamb Chops*

~Crisp Shallots, Mint Raita, Basmati Rice & Tamarind Chutney~21/27~

House Made Sweet Potato Gnocchi

*~Sauce Of Beef Short Ribs Braised In Cumin & Coke; Toasted Pecans,
Maytag Blue Cheese & Frisee~16~*

Naan “Philly” Filet Mignon Sandwich

*~Swiss Cheese, Caramelized Onion & Horseradish Sauce
With House Made Chips~14~*

Grilled Spice Cured Pork Chop*

~Bourbon Bacon Jaggery Glaze, White Cheddar Grits~18~

Marinated Flat Iron Steak*

*~Salad of Pea Tendrils, Asparagus, Beets, Mushroom, Spring Onion & Endive;
Aged Balsamic Vinaigrette; Mint Parmesan~19~*

Tandoori Marinated Petite Lamb Chops*

~Salad Of Feta, Grilled Onion & Watermelon; Tamarind Vinaigrette~17~

Filet Mignon*

~Herb Butter, Mashed Potatoes & Seasonal Vegetable~29~

Filet Mignon Additions

*~ Sauce Of Beef Short Ribs Braised In Cumin & Coke; Toasted Pecans
Maytag Blue Cheese & Frisee~10~*

~Broiled Native Lobster Tail~14~

Poultry

Charcoal Tandoor Roasted Natural Chicken

*~Tandoori Marinated, Cheddar, Honey Tomato Sweet Spice Sauce,
Brussels’s Sprout Cornbread Hash~21~*

Roasted Chicken And Mushroom Cannelloni

~House Made Pasta, Brown Gravy, Cheddar ~18~

Tandoor Roasted Pulled Chicken Sandwich

~Avocado, Mango Sour Cream, Cheddar In Naan Bread With House Made Potato Chips~12~

Duck Confit

~Braised Black Lentils, Apple Pear Salad~18~

BBQ Spiced Natural Chicken

~Bread & White Bean Salad; Carrot Ginger Slaw~21~

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

Seafood

Steamed Barramundi

~Wrapped In Banana Leaf; Basmati Rice, Roasted Poblano Hollandaise~18~

Tawa Seasoned Salmon

~Pearl Onion, Cauliflower & Spinach Gratin~18~

Tandoori Marinated Swordfish

~Vermicelli Upma & Seasonal Vegetable~21~

Seared Sea Scallops

~Chestnut Spaetzle & English Peas With Thyme Garam Masala Sauce~ 25~

Lobster, Shrimp & Scallop Sandwich

*~Olive Naan, Lemon Pickle Tartar Sauce, Red Onion,
Bibb. Julianne Carrots With House Made Chips~16~*

Grilled Jumbo Shrimp

~Coconut Lentil Bisque & Seasonal Vegetable fougath~19~

Seafood Stew

~Shrimp, Scallops, Mussels, Clams, Lobster, Fish & Crab In Coconut, Coriander, Star Anise & Mustard Seed Broth; Broccoli Rabe~19/ 28~

Littleneck Clams Fettuccini

~Spicy Tomato Sauce, Broccoli Rabe & Toasted Bread Crumbs~18~

Tandoor Roasted Native Lobster

~Mashed Potatoes & Seasonal Vegetable~29~

Stuffed Native Lobster

~Stuffed With Crab, Shrimp & Scallops; Mashed Potatoes & Seasonal Vegetables ~42~

Vegetarian

Narragansett Creamery Ricotta Tortellini

~Creamy Spinach Sauce, Marinated Black Olives, Frisee~14~

Vegetable Sandwich

~Spinach, Sun Dried Tomato, Brussels Sprouts, Peas, Potato & Fresh Mozzarella Cheese With House Made Chips~12~

Vegetarian Entrée

~Any 3 Sides~18~

Sides

~ Seasonal Vegetable Fougath 6~

~Cauliflower Manchurian 7~

~Brussels Sprout Cornbread Hash 7~

~Broccoli Rabe In Coconut Milk 5~

~Pearl Onion, Cauliflower & Spinach Gratin 7~

~Braised Black Lentil 5~

~Basmati Rice 3~

~Seasonal Vegetable 3~

~Mashed Potatoes 4~

~Vegetable Fries 7~

~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.

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A gratuity of 20% will be added to parties of 8 or more people