

MENU

STARTERS

- TAVERN TRUFFLE MACARONI AND CHEESE - PARMESAN | BACON | BREADCRUMBS 8.75
- TOGARASHI SEARED RARE TUNA - ORANGE GINGER SALAD | WASABI | PICKLED GINGER 11.50
- MEDITERRANEAN DIPS - HUMMUS | OLIVE TAPENADE | TZATZIKI | LAVOSHE 8.75
- GRILLED PONZU CHICKEN SKEWERS - MANGO SALSA | SWEET SOY 8.50
- CRISPY TIGER SHRIMP - SWEET THAI CHILI SAUCE | WASABI CREAM 10.25
- CREAMY CHEDDAR CHEESE SPREAD - CHIVE OIL | HERB CRACKERS 3.50
- GRILLED STEAK AND VEGETABLE KABOBS - HORSERADISH SAUCE | GRILLED FOCACCIA 10.25
- CRISPY CALAMARI - SWEET RED PEPPER SAUCE | HOT CHERRY PEPPERS 9.25
- SALMON CRUNCH ROLL - WASABI | SOY SAUCE | PICKLED GINGER 12.00
- TOMATO PESTO FLATBREAD - KALAMATA OLIVES | MOZZARELLA | PARMESAN 8.50
- CHICKEN AND BACON FLATBREAD - FETA CHEESE | SPICY RANCH | RED PEPPERS 8.75
- ARTICHOKE AND SPINACH GRATINE - PARMESAN CHEESE | TORTILLA CHIPS 8.75

SOUP & SIDE SALADS

- CHEF'S SOUP CREATION 5.50
- VEGETABLE SOUP 5.50
- MIXED GREENS SALAD - BROWN DERBY DRESSING | TOMATO | CUCUMBER | RED ONION 6.00
- CLASSIC CAESAR SALAD - PARMESAN CHEESE | FOCACCIA CROUTONS 6.00 PETITE 8.50 LARGE
- SPINACH & RED BEET SALAD - VANILLA BALSAMIC VINAIGRETTE | CRUMBLLED GOAT CHEESE 7.00

HANDS ON*

- BLACK ANGUS BURGER - KAISER BUN | LETTUCE | TOMATO | PICKLE 10.25
- GRILLED CHICKEN SANDWICH - GOUDA CHEESE | FRIED ONIONS | BBQ SAUCE 8.25
- BLACKENED MAHI WRAP - HONEY WHEAT TORTILLA | CHILE LEMON TARTAR 11.75
- TAVERN TURKEY BURGER - PINEAPPLE CHUTNEY | HONEY MUSTARD | SPROUTS 12.75
- PRIME RIB FRENCH DIP - AU JUS | SWISS CHEESE | HORSERADISH SAUCE 13.00

**CHOICE OF FRENCH FRIES, MIXED GREEN SALAD OR KETTLE CHIPS*

SEAFOOD ENTREES

- ROASTED GINGER CHILI SALMON - HERB WHITE BEANS | SAUTEED SPINACH | ORANGE GLAZE 17.50
- GRILLED RAINBOW TROUT - HERB ROASTED POTATOES | SAUTEED BROCCOLINI 15.75
- CREOLE SNAPPER & SHRIMP - CAJUN DUSTED SNAPPER | CHORIZO GUMBO | WHITE RICE 22.00
- GRILLED SALMON SALAD - CITRUS DRESSING | FRESH TROPICAL FRUITS | GRANOLA 15.75
- BLACKENED MAHI-MAHI - MASHED SWEET POTATO | BROCCOLINI | MANGO SALSA 19.50
- SEARED SEA SCALLOPS - TRUFFLED POTATO | SAUTEED SPINACH | LEMON CHICKEN GLAZE 21.75

MEAT & POULTRY ENTREES

- VEGETABLE PENNE PASTA - GARLIC SAUCE | ASPARAGUS | TOMATO | RED ONION | ZUCCHINI 12.25
- PORK TENDERLOIN - SWEET POTATO PUREE | GALA APPLE | BACON SPINACH SAUTE | CIDER SAUCE 18.00
- DUCK BREAST & LEG CONFIT - MUSHROOM RISOTTO | BEETS | CRANBERRY ORANGE SAUCE 16.00
- CHOP SALAD - TURKEY | SALAMI | SWISS | OLIVES | ONION | LEMON OREGANO VINAIGRETTE 11.00
- CHICKEN PASTA - CHORIZO | ARTICHOKE | BROCCOLINI | PESTO CREAM SAUCE | PENNE PASTA 14.50
- COBB SALAD - CHICKEN OR STEAK | BACON | EGG | AVOCADO | BLUE CHEESE | TOMATO 14.75
- ROASTED HALF CHICKEN - MASHED POTATO | SAUTEED GARLIC SPINACH 15.00
- PONZU SIRLOIN STEAK - MASHED POTATO | GARLIC BROCCOLINI | RED WINE SAUCE 18.75
- NEW YORK STRIP - TRUFFLE POTATO | ZUCCHINI MUSHROOM SAUTE | RED WINE SAUCE 26.25
- FILET MIGNON - GRILLED ASPARAGUS | POTATO CROQUETTE | BERNAISE SAUCE 27.25

TAVERN ON THE LAKE

LUNCH & SPECIALS MENU

LUNCH PETITE MENU

REGULAR MENU ITEMS AVAILABLE IN PETITE PORTIONS
AVAILABLE DAILY BETWEEN 11:30AM-3:00PM

SALADS & ENTREES

- SOUP & SALAD - CAESAR OR HOUSE SALAD | SOUP OF THE DAY OR VEGETABLE SOUP 9.00
GRILLED SALMON SALAD - CITRUS DRESSING | FRESH FRUITS | GRANOLA 9.75
COBB SALAD - BACON | EGG | AVOCADO | BLUE CHEESE | TOMATO 7.00
CHOPPED SALAD - TURKEY | SALAMI | SWISS | OLIVES | ONION | LEMON OREGANO VINAIGRETTE 8.00

ADD ON-S
MARINATED GRILLED CHICKEN 3.50 | GRILLED STEAK 6.50 | SCAMPI SHIMP 7.00

- ROASTED GINGER CHILI SALMON - HERB WHITE BEANS | SAUTEED SPINACH | ORANGE GLAZE 9.75
BLACKENED MAHI-MAHI - MASHED SWEET POTATO | BROCCOLINI | MANGO SALSA 10.75

EARLY DINING SPECIALS

REGULAR SIZE MENU ITEMS DICOUNTED 25% OFF REGULAR PRICE
NOT VALID WITH ANY OTHER COUPONS, DISCOUNTS OR PROMOTIONS
AVAILABLE DAILY BETWEEN 3:00pm-6:30pm

- BLACKENED MAHI-MAHI - MASHED SWEET POTATO | BROCCOLINI | MANGO SALSA 14.62
CHICKEN PASTA - CHORIZO | ARTICHOKE | BROCCOLINI | PESTO CREAM SAUCE | PENNE PASTA 10.87
PORK TENDERLOIN - SWEET POTATO PUREE | GALA APPLE | BACON SPINACH SAUTE | CIDER SAUCE 13.50
HALF ROAST CHICKEN - MASHED POTATO | SAUTEED GARLIC SPINACH 11.25
PONZU SIRLOIN STEAK - MASHED POTATO | GARLIC BROCCOLINI | RED WINE SAUCE 13.31
CREOLE SNAPPER & SHRIMP - CAJUN DUSTED SNAPPER | CHORIZO GUMBO | WHITE RICE 16.50
COBB SALAD - CHICKEN OR STEAK | BACON | EGG | AVOCADO | BLUE CHEESE | TOMATO 11.06

CHEFS SAMPLING MENU

OFFERED NIGHTLY 3:00pm-10:00pm

FIRST COURSE

TOGARASHI RARE TUNA | ORANGE GINGER SALAD | SWEET CHILI
OR
GRILLED CHICKEN SKEWERS | MANGO SALSA | SWEET SOY
OR
BEET AND SPINACH SALAD | GOAT CHEESE | BALSAMIC VINAIGRETTE

ENTRÉE COURSE

PONZU SIRLOIN STEAK | MASHED POTATO | GARLIC BROCCOLINI | RED WINE DEMI
OR
SEARED SCALLOPS | TRUFFLE POTATO | SPINACH SAUTE | LEMON CHICKEN GLAZE
OR
PAN SEARED DUCK BREAST | LEG CONFIT | MUSHROOM RISSOTTO
CRANBERRY ORANGE GLAZE

DESSERT

CHOCOLATE MOUSSE, VANILLA CRÈME CREPES OR KEY LIME PIE

32.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

6996 PIAZZA GRANDE AVE. ORLANDO FL, 32835 | TAVERNORLANDO.COM | 407-233-2900

Executive Chef: Patrick Daly | General Manager: Jim Griffin | Bar Manager: Beth Thomas | Owner\Operator: Patrick Cottrell

TAVERN ON THE LAKE

DESSERTS

CHOCOLATE MOUSSE

Delicate chocolate mousse | Raspberry sauce | Tuile cookie
6.50

TROPICAL SPLIT

Chocolate & Vanilla ice cream | Bruleed banana Caramelized pineapple | Strawberries
8.00

VANILLA BEAN CRÈME BRULEE

Vanilla custard | Caramelized sugar | Mixed Berries
7.00

KEY LIME PIE

Marshmallow whip | Raspberry sauce
7.00

CHEESECAKE PIE

Vanilla Bean | Mixed Berries
6.50

SWEET VANILLA CREPES

Vanilla cream cheese filled with your choice of sauce
Raspberry | Strawberry | Chocolate | Mango
6.50

ICE CREAMS

VANILLA | CHOCOLATE

Regular 7.00 Petite 3.50

DESSERTS WINES & CORDIALS

GRAMS "SIX GRAPES" RESERVE 7

DOW'S LBV OO 6

WARES'S OPTIMA 10 YEAR TAWNY 8

CHATEAU DES CHARMES, O4 ICEWINE 9

PERFECT END

Maker's Mark | Kahlua | Coffee | Whip cream

INTERNATIONAL COFFEE

Bailey's | Chambord | Coffee

ORANGE COFFEE

Brandy | Cointreau | Coffee | whip cream

CAPPUCCINO COOLER

Iced cappuccino | Vanilla Vodka | Kahlua | Bailey's Chambord

BRUNCH

EVERY SATURDAY AND SUNDAY
11:30 TO 3:00

GRILLED CHICKEN FLORENTINE WRAP

Egg scramble | Spinach | Mushrooms | Swiss | Potato Hash
8.95

EGGS BENEDICT

Poached eggs | Canadian bacon | English muffin Hollandaise sauce | Asparagus
9.75

RANCHERO EGGS

Poached eggs | Crispy tortilla | white beans | Rice | Cheddar | Spicy Ranch
9.75

FRENCH TOAST

Vanilla battered French bread | Whipped Cream and Strawberries
9.25

STEAK KABOB SCRAMBLE

Grilled steak | Peppers and Onions | Egg scramble Potato hash
12.75

3 EGG OMELETTE

Ham and Cheddar -or- Western style
8.50

TAVERN 2 EGGS ANY STYLE

Two Eggs | Potato hash | bacon or ham | English muffin
6.50

BRUNCH COCKTAILS

BLOODY MARY

Spiced tomato cocktail | Smirnoff vodka
7

MIMOSA

Sparkling wine | Orange juice
7

SPARKLING PEAR COCKTAIL

Sparkling wine | Pear liquor
8.50

MANGO MOJITO

Parrot Bay Mango Rum | Mango | Mint | Lime
11

GRAND AVENUE COCKTAIL

Orange Juice | Lemons | Limes | Grapefruit Cherries | Nobile Sauvignon Blanc | St. Germain Liqueur
10

BELLINI WINE

Sparkling peach flavored wine
7