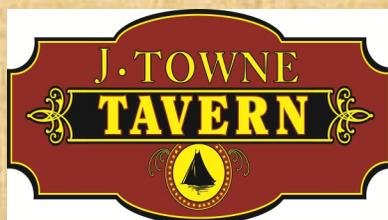


LUNCH MENU

Starting at 11:30 am
Served 7 days a week

Happy Hour 3pm-6pm Mon-Fri



LUNCH MENU

served with cup of soup or cesar salad

RED QUINOA POWER SALAD

cooked red quinoa with power blend kohlrabi and vegetable power salad topped with gluten free hot sauce 11.99 add cajun rubbed chicken breast grilled 4.50

CHICKEN FRANCAISE SANDWICH ON A HOAGIE

a classic twist on a favorite dish, served with tavern wedge fries 11.99

MISSION FIG SALAD

baby organic greens, farmer's goat cheese, roasted candied walnuts, portabella mushrooms and chopped sweet california mission figs, in a champagne vinaigrette dressing 9.99
add cajun rubbed chicken breast grilled 4.50

TAVERN PHILLY

sauteed spanish onions, pan seared philly steak, pepper jack cheese, on a brioche roll served with tavern skin on wedge fries 12.50

PULLED PORK GRILLED CHEESE

grilled bbq pulled pork topped with mozzarella cheese, on grilled whole wheat, served with tavern skin on wedge fries 9.99

FISH SANDWICH

deep fried golden brown filet of flounder topped with ranch dressing spread, lettuce and tomato, served on a italian hoagie roll with cole slaw, pickle and tavern skin on wedge fries 14.99

PRIME RIB AU JUS

14 ounce slow roasted and hand cut prime rib in its natural juices, served with tavern fries 17.99

BUILD YOUR OWN BAR PIZZA

choice of 2 vegetables, choice of 1 cheese, all baked with our imported italian plum tomato pizza sauce, in our brick oven 9.99

PINEAPPLE SWISS BURGER

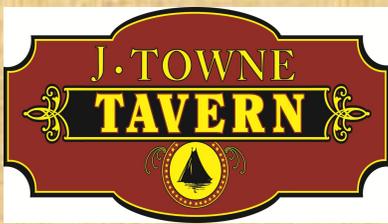
grilled certified angus beef burger topped with swiss cheese, pineapple chunks and red onions, on a pretzel roll, serve with skin on tavern wedge fries and kosher dill pickle 13.99

CHORIZO HASH WRAP

spicy chorizo hash, tortilla chips crumbled, tomatoes, lettuce, cheddar cheese, and sour cream inside of a sun dried tomato wrap, served with tavern fries 12.75

DOUBLE PASTRAMI SKYSCRAPER

grilled seasoned and piled high pastrami with melted swiss and mustard on rye bread, served with kosher deli pickle and tavern wedge fries 14.50



LUNCH APPETIZERS

VEGETABLE AVOCADO SUSHI ROLL

with soy sauce and wasabi 7.99

1 DOZEN STEAMERS

with drawn butters 6.99

BLUE POINTE OYSTERS

served on ice with lemon and horseradish cocktail sauce 2.99 ea

COLD SHRIMP CESAR

cold baby shrimp on top of classic cesar salad with cherry tomatoes 8.99

ATLANTIC SUSHI

salmon and cucumber sushi roll with wasabi and soy sauce 9.50

PORKY PEPPER SLIDERS

(3) bbq pulled pork sliders with sliced banana peppers, and monterrey jack cheese 8.50

FRIED AVOCADO WEDGES

deep fried avocado wedges served with hot honey sauce 7.99

CROCK OF FRENCH ONION SOUP

made fresh daily 5.99

ARTICHOKE AND SPINACH DIP

made in house, served with toasted pita bread 8.99

CLAMS ON THE 1/2 SHELL

on ice, with lemon wedges and cocktail sauce .89 ea

SHERRY MEATBALLS

mini meatballs in a sherry wine reduction 7.50

PIGS IN A BLANKET

served with mustard 6.99

TERIYAKI GLAZED PIEROGIES

with sauteed onions 10.99

EDAMAME

sprinkled with kosher salt 7.99

HOT HONEY COCONUT SHRIMP

(4) deep fried coconut breaded shrimp on a bed of organic greens
drizzled with hot honey dressing 8.79



Bertrand's Island 1961



Hopatcong Hotel 1898

All House Wines

6.99 by the glass

Cabernet / Merlot / Pinot Noir
White Zinfandel / Pinot Grigio / Chardonnay

(White or Red Sangria)
by the glass 7 by the pitcher 20

Sparkling

Freixenet Blanc De Blanc 187 ML \$7
Bocelli Prosecco 187 ML 7

White

Schmitt Sohne Relax Riesling	bot 29	glass 8
Stival Pinot Grigio	bot 29	glass 8
Bocelli Pinot Grigio	bot 41	glass 11
District 7 Sauvignon Blanc	bot 29	glass 8
J. Lohr Chardonnay	bot 34	glass 9
Kendall Jackson Vintners Chardonnay	38 / 10	
Juliette Rose	bot 34	glass 9
Menage Trois Moscato	bot 34	glass 9

Red

Arrogant Frog Pinot Noir	bot 34	glass 9
Beringer Founders Merlot	bot 29	glass 8
Liberty School Cabernet Sauvignon	34 / 9	
Wente Cabernet Sauvignon	bot 43	glass 13

Other Reds

7 Deadly Zins Zinfandel	bot 51	glass 14
Cline Old Vines Zinfandel	bot 34	glass 9
Trapiche Oak Malbec	bot 29	glass 8
Querceto Chianti	bot 29	glass 8

Cocktails

Classic Cosmo

orange infused exclusive russian vodka, triple sec, cranberry juice, lime juice 6.99

Blueberry Mojito

our twist on a classic with fresh muddled blueberries, fresh mint, lime juice 7.99

Pom-peno Tito Rita

tito's handmade vodka, lime, grand marnier, jalapeno slice 8.99

Drink To Your Health

ketel one cucumber vodka, mint botanical, hibiscus syrup, lime juice, soda 9.99

Holy Paloma

casamigos blanco tequila, casamigos mezcal, ruby red grapefruit juice, simple syrup, club soda, lime 10.99

Cider House Mule

captain morgan rum, rattlesnake rosie's, ginger beer, lime 8.99

Dublin Apple

jameson, cranberry juice, hard cider 7.99

Raspberry Lynchburg

jack daniels, lime juice, simple syrup, lemon, lime soda, chambord 8.99

Gentleman's Fig

figenza fig vodka, buffalo trace, lemon muddled blueberries, ginger ale 10.99

Rattlesnake

woodford reserve, lemon, honey, syrup, rattlesnake rosies, cinnamon stick 9.99

Copper Mule

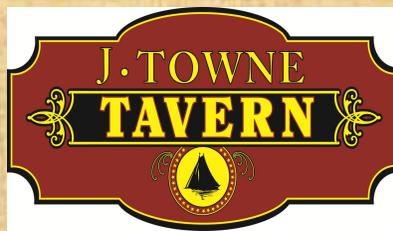
talero tequila, triple sec, lime juice, splash of ginger beer 7.99

Iguana Margarita

jose cuervo gold, midori melon 11.99

Godiva Martini

white godiva liqueur, stoli raspberry, raspberry syrup 11.99



MONDAY NIGHT FOOTBALL

Free Bar Cheese Pies During All Games (2 drink minimum)

Draft Beer and Domestic Beer Specials

Appetizer and Bar Food Specials

TUESDAY NIGHT TACOS

\$1.99 Tacos soft or hard shell (2 drink minimum)

3 Coronas for \$9

THURSDAY NIGHT FOOTBALL

Free Bar Cheese Pies During All Games (2 drink minimum)

Draft Beer and Domestic Beer Specials

Appetizer and Bar Food Specials

FRI @ SAT PRIME RIB \$19.99

SUNDAY NFL SPECIALS

Free Bar Cheese Pies During All Games (2 drink minimum)

Draft Beer and Domestic Beer Specials

Appetizer and Bar Food Specials

Happy Hour 3pm-6pm Mon-Fri