

\$46 Prix Fixe Menu, through Saturday, May 10, 2025

items also available a la carte, price per item in (-)

(Did you know, the owner Tom Costa purchased the Tavern in March of 1979, 46 years ago!)

For a real deal, join us at the bar during our normal Happy Hour, Wed - Sat, 4:30 - 6:30 PM.

*These offers **CAN** be combined.*

Choice of Appetizers:

Escargot with Pernod Butter (\$16)

a Traditional French Delicacy, w/ Garlic, Parsley, & Pernod Butter, served w/ Baguette

PEI Moules (Mussels) (\$16)

Sweet Chili, White Wine & Butter Reduction, w/ French Dijon Mustard, Shallots, & Green Onion,

Black Walnut Smoked Brook Trout (14)

Fresh Brook Trout House Smoked Over Black Walnut w/Almondine Sauce

Double Stuffed Tomato Caprese (\$14)

Hollowed Tomato filled w/ Fresh Mozzarella, w/ Basil, & Rocket Pesto

Choice of Entrees:

Pan Seared Fresh Cut 10 oz NY Strip Steak (\$38)

w/ Mashed Potatoes, Port Wine Glace & Asperagus

Short Rib Stuffed Fresh Cannelloni (\$36)

Bivona's Handmade Cannelloni, w/ House Made Short Rib Stuffing, Red Sauce & Haricot Vert

Fresh Cut Filet Mignon (\$45)

Same preparation as our Regular Menu - \$10 Upcharge as part of the 3 Course Dinner

Pan Seared Sesame Encrusted Tuna (\$34)

w/ Avocado Puree, Tuscan Roasted Fingerling Potatoes and Root Vegetable Salsa

Choice of Desserts:

Chocolate Mousse (\$10)

w/ Gran Marnier Crème Anglaise, & Strawberry & Basil Compote

All-Natural Vanilla Ice Cream (\$6)

Stacked NY Style Cheesecake (\$10)

w/ Gran Marnier Crème Anglaise, & Strawberry & Basil Compote

All other desserts from the regular dessert menu are available for a \$5 upcharge.