

FIRST COURSE

CALAMARI

LIGHTLY BREADED, MARINARA
LEMON BASIL AÏOLI

CHICKEN WINGS OR TENDERLOINS

HONEY MUSTARD, BLUE CHEESE, BUFFALO SAUCE

QUESADILLAS

CHICKEN & ANDOUILLE SAUSAGE
SIX CHEESES OR PRIME RIB
FRESH SALSA, SOUR CREAM, GUACAMOLE

JUMBO LUMP CRAB CAKES

CLASSIC REMOULADE, FRISÉE

SEARED AHI

SOBA NOODLE SEAWEED SALAD
GREEN TEA VINAIGRETTE

TRUFFLE FRENCH FRIES

SERVED WITH TRUFFLE AÏOLI

FRESH POACHED U-15 SHRIMP

COCKTAIL SAUCE

FRESH SOUPS & SALADS

FRENCH ONION

CHEESE GRATINÉE

NEW ENGLAND SEAFOOD CHOWDER

FROM THE KETTLE

CHEF'S DAILY CREATION

SEARED SALMON SALAD

BABY SPINACH, FETA, CASHEWS, BLACKBERRIES

GREEN GODDESS DRESSING

“STARBOARD” SALAD

BIBB LETTUCE, BACON, CARROTS, CHERRY TOMATOES

PISTACHIOS, CHAMPAGNE VINAIGRETTE

RIPE TOMATO & FRESH MOZZARELLA

BABY GREENS, PROSCIUTTO HAM

ICEBERG “WEDGE”

CARROTS, BLUE CHEESE, TOMATOES

CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS

SEARED SALMON OR GRILLED CHICKEN

JUMBO SCALLOPS OR SHRIMP

NEW YORK STRIP STEAK

COBB SALAD

HAM, CHICKEN, BLUE CHEESE, AVOCADO

BACON, HARD BOILED EGG, TOMATOES

SANDWICHES

CHOICE OF

FRENCH FRIES, FRESH FRUIT, COTTAGE CHEESE
BROWN PALACE CHIPS, COLESLAW
MIXED GREENS SALAD IN PLACE OF SIDE

TAVERN CLUB

TURKEY, BACON, SWISS CHEESE
TOMATO ON THICK SLICED WHITE OR WHEAT TOAST

MAINE LOBSTER SALAD

ON A HOUSE BAKED BRIOCHE ROLL

PRIME RIB SANDWICH

OPEN-FACED ON LIGHT RYE, AU JUS

AHI TUNA BURGER

AVOCADO WASABI CREAM
PICKLED GINGER

AUTHENTIC PHILLY CHEESE STEAK

AMOROSO[®] ROLL, SHAVED PRIME RIB, MUSHROOMS, ONIONS
PROVOLONE OR AMERICAN CHEESE

THE REUBEN

CORNED BEEF, SWISS CHEESE
SAUERKRAUT, RUSSIAN DRESSING, LIGHT RYE

SHRIMP SALAD

OPEN-FACED ON CIABATTA
BIBB LETTUCE, TOMATO, AVOCADO

HALF POUND BURGERS

“HAND-PACKED BURGERS & HOUSE-MADE BUNS”

-THE ULTIMATE DRY AGED

-GREAT RANGE BUFFALO

-AMERICAN KOBE

FRENCH FRIES, FRESH FRUIT, COTTAGE CHEESE

BROWN PALACE CHIPS, COLESLAW

MIXED GREENS SALAD IN PLACE OF SIDE

PER TOPPING, ADD A FRIED EGG TO ANY BURGER

CHEDDAR, AMERICAN, SWISS, BLUE CHEESE

BUFFALO MOZZARELLA, PROVOLONE

SMOKED BACON, MUSHROOMS

JALAPENOS, CARAMELIZED ONIONS

GUACAMOLE OR SALSA

ENTREES

SLOW ROASTED PRIME RIB OF BEEF

BAKED POTATO, AU JUS & HORSERADISH

SEARED ROCKY MOUNTAIN TROUT

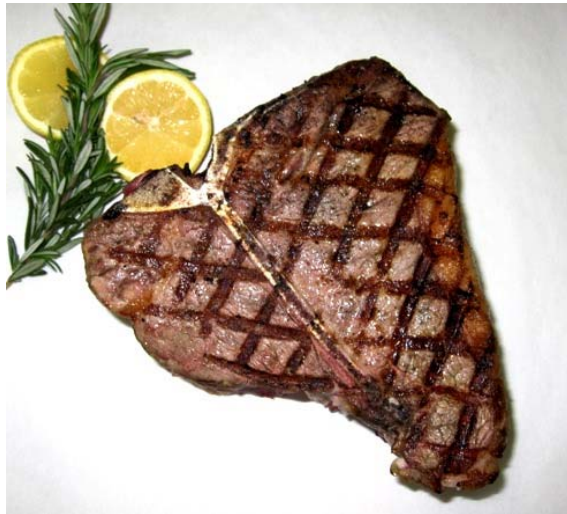
RICE PILAF & LEMON BUTTER

RICOTTA GNOCCHI

ASPARAGUS, TOMATO, FRESH MOZZARELLA, BASIL

THE SHIP TAVERN 75'ER

75 OUNCES OF CERTIFIED BLACK
ANGUS PORTERHOUSE STEAK
CHOICE OF TWO SIDES AND STEAK SAUCES
PLEASE ALLOW 1 HOUR FOR MEDIUM RARE



DESSERTS

TAVERN BREAD PUDDING

BOURBON WALNUT CARAMEL SAUCE
VANILLA OR CHOCOLATE ICE CREAM

VANILLA BEAN CRÈME BRÛLÉE

SIGNATURE BLACK BOTTOM PIE

BROWN PALACE MACAROONS

A TRADITION SINCE 1892

SORBET

LEMON AND RASPBERRY

VANILLA CHEESECAKE

YOUR CHOICE OF BLUEBERRY, STRAWBERRY, OR CHERRY TOPPING

GINGER STOUT CAKE

WARM GINGER SPICE CAKE SOAKED IN A GUINNESS STOUT TOFFEE SAUCE, TOPPED WITH FRESH WHIPPED CREAM AND A BRANDY TUILE

APPLE BRETON

APPLES BAKED IN A SOFT CAKE-LIKE CRUST, SERVED WARM WITH BOURBON CARAMEL AND THYME-VANILLA SAUCES
TOPPED WITH A SCOOP OF VANILLA ICE CREAM

ICE CREAM SANDWICHES

THREE FLAVORS OF COOKIES PAIRED WITH THREE FLAVORS OF ICE CREAM, SERVED WITH WARM CHOCOLATE GANACHE

COUPE DU JOUR

ICE CREAM DESSERT OF THE DAY



BROWN PALACE COFFEE & TEA CO.

**THE ORGANIC COFFEE & TEA THAT YOU ARE ENJOYING IS AVAILABLE FOR
PURCHASE IN THE COFFEE SHOP**

BY-THE-CUP

ESPRESSO OR CAPPUCINO - HOT OR ICED

CAFÉ LATTE OR CAFÉ MOCHA - HOT OR ICED

HOT CHOCOLATE LATTE

EXTRA ESPRESSO SHOT

TWININGS® TEAS - HOT OR ICED



**SAIL AWAY WITH
SOMETHING MEMORABLE**

RETAIL ITEMS

SHIP TAVERN LOGO SHOT GLASS

SHIP TAVERN LOGO PINT GLASS

SHIP TAVERN LOGO MUG

**SHIP TAVERN HOT SAUCE
GARLIC & SERRANO**