# PINE RIDGE TAVERN

# **STARTERS &** SHARED PLATES

Charcuterie Cured meats, aged cheese, berries, nuts, honey, jam, crostinis	\$15
Roasted Hummus Pita, carrots, celery	\$10
Baked Brie Shaved toasted almonds, sliced apples, blackberry preserves, crostinis	\$16
Shrimp Cocktail <sup>*</sup> Large cold-water prawns served with lemon and atomic cocktail sauce	\$16
Ceviche Peruvian <sup>*</sup> Shrimp, assorted pacific whitefish, citrus, tomato, onion, cilantro	\$17
Prosciutto Melon Prosciutto di Parma, seasonal melon, balsamic reduction	\$12
Chicken Wings Mild or hot buffalo, honey barbeque, sesame seed sauce or double baked cajun	\$14
Chicken Fingers Served with ranch, blue cheese or barbeque sauce	\$12
Salted Pretzel Bites Baked and served with stone mustard and cheese sauce	\$10
Tavern Nachos	\$13

# PASTA

Served with garlic bread

Penne Bolognese House specialty of ground beef, pork, red wine reduction, cream, garlic & herbs in a reduced roma tomato blend	\$22
Spaghetti & Meatballs Tossed in marinara sauce with parmesan	\$22
Pasta Marinara Choice of penne or spaghetti	\$18
SALADS	
House Salad Field greens, lettuce, tomato, onion, cheese, choice of dressing	\$8
Chinese Chicken Salad Tender white meat chicken, mixed greens, napa cabbage, crispy rice noodles & sliced almonds tossed with sesame ginger dressing	<b>\$16</b>
Spinach Salad Baby spinach, dried cranberries, feta cheese, walnuts, vinaigrette Add Chicken   Add Shrimp*	<b>\$16</b> \$3   \$5
Caprese Fresh mozzarella, vine ripened roma comatoes, basil leaves, extra virgin olive pil, sea salt, pepper	\$14
Caesar Tearts of romaine, house croutons, Thaved parmesan, classic dressing	\$12
Add Chicken   Add Shrimp*	\$3   \$5
Antinasto	\$16

Layers of crispy house fried tortillas with melted cheddar, black beans, diced tomatoes and green onions served with guacamole, sour cream & salsa on the side Add Chicken or Beef

\$3

# SOUPS

### Chili Con Carne

\$7 | \$9

Blend of choice ground beef and brisket with Texas style seasoning, topped with cheese, sour cream and crispy onion straws

Soup Dejour \$6 | \$8 Please see your server for the soup of the day

An 18% gratuity will be added to all parties of six or more

### Antipasto

Romaine & iceberg blend, salami, mortadella, provolone, tomatoes, olives, balsamic vinaigrette

### KIDS MEALS

Kids 11 and under, served with fries or fruit. Cheeseburger\* **\$8** Grilled Cheese Sandwich **\$8 Chicken Fingers \$8 \$8** 

Hot Dog Macaroni & Cheese

Quesadilla

**\$8** 

**\$8** 

# BURGERS, DOGS & CHICKEN

Served with fries or potato salad Sub side salad or onion rings for \$3

Just a Burger* Lettuce, tomato, onion, pickles, choice of che	\$14 eese
Tavern Burger* House made chili, aged cheddar, crispy onion straws	\$16
Mushroom Swiss Burger* Sauteed mushrooms, swiss, lettuce, garlic ai	<b>\$</b> 16 oli
Dijon Pastrami Burger* Shaved pastrami, swiss, lettuce, tomato, onion, Dijon spread	\$18
Out West Burger* Bacon, cheddar, crispy onion straws, barbeque sauce	\$18
Hot Dog All beef dog on a toasted brioche bun	\$8
Chili Cheese Dog Our homemade chili with ground beef ਣ brisket, melted cheddar on a brioche bun	\$12
Crispy Chicken Sandwich House breaded chicken breast served plain or buffalo style	\$14
SUBS	
Served on a Pine Ridge hoagie roll, v fries or potato salad Sub side salad or onion rings for \$	
Italian Salami, mortadella, cured ham, provolone, roasted peppers, tomato, lettuce, vinaigrette	\$12

Pastrami Melt

Swiss cheese, slaw, honey mustard

### Meatball

PIZZA Small - 12" | Large - 16"

	Cheese	\$16   \$19
	A four cheese blend of mozzarella,	φιο   φι9
	fontina, parmesan & romano	
	Pepperoni	\$17   \$20
	Featuring Fiorucci pepperoni	
	Margherita	\$17   \$20
	Fresh sliced mozzarella, fresh basil	
	The Greek	\$18   \$22
	Lamb, feta cheese, olives, zucchini, spinach, drizzled with tzatziki and oliv	ve oil
	Meaty	\$18   \$22
	Pepperoni, sausage, meatball, salami	
	Philly Cheesesteak Pizza	\$18   \$22
	Philly on a pie with a creamy becham	el
	Build Your Own	\$16   \$19
	Choice of pepperoni, salami, sausage, meatballs, sun dried tomatoes, olives,	hall
	peppers, pepperoncini, onions, fresh	Dell
	mozzarella, basil. Cost Per Topping:	\$2   \$3
	DESSERTS	
	Gelato & Local Cookie Connoiss	eur \$9
	Vanilla bean gelato paired with four l	-
	crafted warmed cookies, baked in hou drizzled with chocolate & caramel sau	
	Cookie options: chocolate chip, chocol	
	overload, cranberry pistachio crunch lemon bar.	6
	New York Style Cheesecake	\$9
_	Please see your server for flavor of the	week
	Sorbet & Berries	\$8
-	A sorbet trio topped with seasonal berr	ries
	Double Chocolate Cake	\$8

Homemade crumpled meatballs, marinara, roasted peppers, mozzarella

Beef Dip Served with au jus

Philly Cheesesteak Shaved beef, melted cheese, red peppers, caramelized onions & sauteed mushrooms

### Soda

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade, Iced Tea

### Coffee | Decaf | Hot Tea

\$3

\$14

\$14

\$14

\$16

\$3.50

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Locally sourced, layered rich fudge cake, ganache, whipped cream Add Gelato/A la mode for \$2

### Bread Pudding

Custard soaked, baked, topped with a salted caramel sauce Add Gelato/A la mode for \$2

## SIDE DISHES

French Fries Crispy Onion Straws Potato Salad Side Salad Seasonal Fruit Garlic Bread

\$6

\$7

\$6

\$7

\$7

\$6