

A M E R I C A N

TAV[★]ERN

American Tavern's contemporary American menu showcases the region's most celebrated comfort foods. Now you can experience America's diverse culinary heritage without ever leaving your table.

APPETIZERS

SPINACH & ARTICHOKE DIP 🌿 ✓

Warm tortilla chips

MARYLAND CRAB CAKES

Spicy horseradish rémoulade, frisée, roasted lemon

CALIFORNIA KALE SALAD 🌿 ✓

Apples, red onion, blueberries, raisins, candied pecans, blue cheese, cider vinaigrette

RED GEM SALAD 🌿 ✓

Grilled Halloumi, seasonal greens, cherry tomato, watermelon vinaigrette

BUFFALO BBQ STYLE MEATBALLS

Spicy wing sauce, honey-garlic ranch

FRIED CHICKEN BISCUIT

Boneless leg quarter, buttermilk biscuit, pepper jelly, arugula

NEW ENGLAND CLAM CHOWDER

Hearty cream base soup, chopped clams, onion, bacon

BUTTERMILK PANCAKE & PULLED PORK SANDWICH

Sweet tomato relish, BBQ maple glaze

CRISPY FRIED CHEESE RAVIOLI 🌿

Roasted tomato sauce, chopped parsley, grated Parmesan

ENTRÉES

YANKEE POT ROAST ★ SIGNATURE DISH

Slow cooked beef brisket, potatoes, carrots, celery, caramelized onion, turnip, beer and wine jus

BARBECUE PORK RIBS

Fall-off-the-bone tender, steak fries, Napa cabbage and celery root slaw

CEDAR PLANK ROASTED ALASKAN SALMON ✓

Roasted potatoes, grilled market vegetables, Dijon-maple glaze

CHICKEN & WAFFLE

Maple-candied bacon waffle, pan gravy

FISHERMAN'S STEW ✓

Clams, mussels, white fish, lobster, squid, fennel, garlic, tomato, grilled parsley croutons

SAN FRANCISCO STYLE CIOPPINO

Mussels, white fish, Alaskan crab legs, shrimp, scallops, garlic, tomato, onion, peppers, wine, sour dough croutons

CHARLESTON STYLE SHRIMP & GRITS

Sautéed shrimp, Andouille sausage, onion, peppers, garlic, stone ground grits, sharp Cheddar cheese

ANGUS BURGER 2.0

Hand formed brisket and sirloin blend, crispy bacon, poached egg, house pickles, smoked gouda cheese, frisée, truffle garlic fries, onion rings

VEGETABLE PAPPARDELLE 🌿 ✓

Arugula, lemon, seasonal vegetables, light truffle cream

DESSERTS

PEANUT BUTTER CHEESECAKE

Graham cracker crust, peanut butter cheesecake, cookie crumble, marshmallow chip Nutella cream

MAPLE SYRUP CINNAMON BUN

Candied bacon, vanilla ice cream

RED VELVET WAFFLE

Flamed marshmallow, chocolate bavaois, cream cheese icing

KEY LIME MAGIC

Key lime mousse, citrus sable, candied lime

BOSTON BANANA CREAM PIE SANDWICH

Warm banana, toffee, vanilla ice cream, brioche

✓ BALANCED LIFESTYLE

Healthier preparations and lower calorie counts

🌿 VEGETARIAN

🍴 GLUTEN FREE Can be prepared gluten-free

🥛 LACTOSE FREE Can be prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements. Sandals kitchens are not food allergen-free environments.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

