

Dinner

RAW BAR

OYSTERS, *freshly shucked*
 BLUEPOINT, *Long Island* 2.00 each
 WELLFLEET, *Cape Cod* 2.25 each
 BLACKBERRY POINT, *Prince Edward Island* 2.50 each

CLAMS, *on the half-shell*
 LITTLE NECK
 TOP NECK
 CHERRY STONE
 1.50 each
 SHRIMP COCKTAIL 2.50 each

GRILLED MAINE LOBSTER TAIL
Fresh Herb Salt & Tavern Tartar Sauce
 14

LIGHT HORSE RAW BAR PLATTER
Oysters, Clams, Poached Mussels, Shrimp Cocktail
 (full) 29 (half) 19

GRAND PLATEAU
 50

APPETIZERS

BUTTERNUT SQUASH SOUP 6
Butter Poached Rosemary Apples, Crème Fraîche

TAVERN GREENS SALAD 9
Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette

GRILLED OCTOPUS SALAD 12
Frisée, Celery Leaf, Basil, Slivered Almonds, Pecorino, Citrus Chili Oil

ROASTED MIXED BABY BEETS 12
Baby Arugula, Humbolt Fog Goat Cheese, Rice Wine Vinaigrette

STEAK TARTARE 13
Black Truffles, Hearts of Palm, Quail Egg Yolk, Toast Points

STEAMED MUSSELS & COCKLES 12
Tasso Ham, Fennel, White Wine, Shallots

GRILLED CALAMARI 13
Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette

ARTISANAL CHEESE PLATE 14
Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey

PASTA

PAN ROASTED SCALLOPS 24
Baby Bok Choy, Chinese Beans, Soba Noodles, Crayfish Bonito Broth

CHESTNUT PAPPARDELLE 18
Braised Veal Cheeks, Pearl Onions, Maitake Mushrooms, Orange Scented Veal Jus

ENTREES

BARLEY RISOTTO 18
Roasted Squash, Pearl Onions, Swiss Chard, Parmesan, Olives, Port Reduction

LONG ISLAND DUCK BREAST "PEKING STYLE" 27
Basil Soba Noodle Cake, Sesame Eggplant, Cilantro Chili Sauce, Ginger Soy Gastric

BUTTER POACHED LOBSTER GNOCCHI 19
Clive Potato Truffle Gnocchi, Wild Mushrooms, Roasted Beets, Bacon Crème Fraîche Sauce

SMOKED GREAT LAKES PIKE FILET 25
Frisée, Roasted Tomatoes, Yukon Gold Potatoes, Asparagus, Mushrooms, Truffle, Sherry & Shallot Vinaigrette

BBQ SKIRT STEAK 23
U.S.D.A Prime Skirt Steak, Tavern BBQ Sauce, Jalapeño Polenta, Charred & Smoked Red Onions, Salsa Verde

PAN ROASTED ORGANIC FREE RANGE CHICKEN 22
Artichoke Heart Barigoule, Prosciutto, Potato Galette

GRILLED RIB EYE 29
12oz U.S.D.A Prime, Sautéed Maitake Mushrooms, Potato Gratin

WEEKLY SPECIALS

Monday

GRILLED MAINE LOBSTER
Herb Butter, Corn Salsa
 19

Tuesday

LAMB SHANK
Braised Cannellini Beans, Beet Greens, Cherry Tomatoes, Feta, Citrus Jus
 21

Wednesday

JUMBO LUMP MARYLAND CRAB CAKE
Jalapeño Tartar Sauce, Smoked Potato Salad
 18

Thursday

SALT-CRUSTED PRIME RIB
Crispy Onion Rings, Sage Jus
 24

Friday

SOFT SHELL CRABS
Sesame Crusted, Miso Glazed, Lemongrass Anise Basmati Rice
 24

Saturday

ROTISSERIE PORK TWO WAYS
Parsnip Purée, Sautéed Brussels Sprouts, Apple Pan Gravy
 24

TAVERN CLASSICS

BAKED MEATLOAF 16
Wrapped in Bacon, Whipped Potatoes, Sautéed Baby Spinach

TAVERN FISH & CHIPS 15
Homemade Tartar Sauce, Coleslaw

LIGHT HORSE BURGER 10
1/2 lb. Beef with Lettuce, Tomato, Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw

TAVERN SIDES

SAUTÉED BABY SPINACH & ROASTED GARLIC 5

LIGHT HORSE FRIES WITH HERB SALT & CHILI MAYO 4

GRILLED CORN ON THE COB LIME & CHIPOTLE SALT, PARMESAN 5

BRUSSELS SPROUTS WITH PANCETTA 5

Lunch

RAW BAR

OYSTERS, *freshly shucked*
 BLUEPOINT, *Long Island* 2.00 each
 WELLFLEET, *Cape Cod* 2.25 each
 BLACKBERRY POINT, *Prince Edward Island* 2.50 each

CLAMS, *on the half-shell*
 LITTLE NECK
 TOP NECK
 CHERRY STONE
 1.50 each
 SHRIMP COCKTAIL 2.50 each

GRILLED MAINE LOBSTER TAIL
Fresh Herb Salt & Tavern Tartar Sauce
 14.00

LIGHT HORSE RAW BAR PLATTER
Oysters, Clams, Poached Mussels, Shrimp Cocktail
 (full) 29 (half) 19

GRAND PLATEAU
 50

APPETIZERS

DAILY SOUP 6

TAVERN GREENS SALAD 9
Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette

ROASTED MIXED BABY BEETS 12
Baby Arugula, Humbolt Fog Goat Cheese, Rice Wine Vinaigrette

GRILLED OCTOPUS SALAD 12
Frisée, Celery Leaf, Basil, Slivered Almonds, Pecorino, Citrus Chili Oil

ARTISANAL CHEESE PLATE 14
Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey

STEAMED MUSSELS & COCKLES 12
Tasso Ham, Fennel, White Wine, Shallots

GRILLED CALAMARI 13
Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette

ENTREES

TAVERN CHICKEN SANDWICH 12
Avocado, Red Onion, Lettuce, Tomato, Fresh Herbs & Lemon Mayonnaise

GRILLED STEAK AU POIVRE SANDWICH 14
Sliced Prime Steak, Caramelized Onions, Homemade Herb Potato Chips

BARLEY RISOTTO 15
Roasted Squash, Pearl Onions, Swiss Chard, Parmesan, Olives, Port Reduction

CRAB CAKE 16
Jumbo Lump Maryland Crab, Smoked Potato Salad, Jalapeño Tartar Sauce

CHESTNUT PAPPARDELLE 15
Braised Veal Cheeks, Pearl Onions, Maitake Mushrooms, Orange Scented Veal Jus

LOBSTER CLUB 17
Lettuce, Tomato, Garlic Saffron Mayonnaise, Homemade Herb Potato Chips

PAN ROASTED SCALLOPS 18
Baby Bok Choy, Chinese Beans, Soba Noodles, Crayfish Bonito Broth

DUCK CONFIT "BLT" 11
Bacon, Lettuce, Tomato, Red Onion Marmelade, Homemade Tavern Bread, Green Salad

BBQ SKIRT STEAK 19
U.S.D.A Prime Skirt Steak, Tavern BBQ Sauce, Jalapeño Polenta, Charred & Smoked Red Onions, Salsa Verde

GRILLED STEAK COBB SALAD 15
Avocado, Tomato, Boiled Egg, Chopped Bacon, Blue Cheese, Greens, Blue Cheese Dressing

WEEKLY SPECIALS

Tuesday

LEMON GRASS & LIME FISH STEW
Fresh Seafood, Herbs, Curry, Grilled Bread
 16

Wednesday

BEEF STEW
Roasted Root Vegetables, Braised Greens, Toasted Tavern Bread
 15

Thursday

SMOKED GREAT LAKES PIKE FILET
Frisée, Roasted Tomatoes, Yukon Gold Potatoes, Asparagus, Mushrooms, Truffle, Sherry & Shallot Vinaigrette
 18

Friday

SOFT SHELL CRAB
Sesame Crusted, Miso Glazed, Lemongrass Anise Basmati Rice
 19

SATURDAY & SUNDAY BRUNCH

TAVERN CLASSICS

BAKED MEATLOAF 16
Wrapped in Bacon, Whipped Potatoes, Sautéed Baby Spinach

TAVERN FISH & CHIPS 15
Homemade Tartar Sauce, Coleslaw

LIGHT HORSE BURGER 10
1/2 lb. Beef with Lettuce, Tomato, Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw

TAVERN SIDES

SAUTÉED BABY SPINACH & ROASTED GARLIC 5

JALAPEÑO POLENTA 5

GRILLED CORN ON THE COB LIME & CHIPOTLE SALT, PARMESAN 5

SAUTEED ASPARAGUS, FENNEL, ROASTED ALMONDS, SABA VINEGAR 5

Tavern

RAW BAR

LITTLENECK 1.50 piece
 TOPNECK 1.50 piece
 CHERRYSTONE 1.50 piece
 BLUEPOINT, *Long Island* 2.00 piece
 WELLFLEET, *Cape Cod* 2.25 piece
 BLACKBERRY PT, *Prince Edward Island* 2.50 piece
 SHRIMP COCKTAIL 2.50 piece
 GRILLED MAINE LOBSTER TAIL 14.00 piece
Fresh Herb Salt & Tavern Tartar Sauce
 LIGHT HORSE RAW BAR PLATTER
Littleneck Clams, Oysters, Poached Mussels, Shrimp Cocktail (grand) 50 • (full) 29 • (half) 19

APPETIZERS

ARTISANAL CHEESE PLATE 14
Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey

STEAMED MUSSELS & COCKLES 12
Tasso Ham, Fennel, White Wine, Shallots

LOBSTER CORN PIEROGIES 11
Apple Cider Reduction, Crème Fraîche

CHICKEN SKEWERS 10
Sweet Chili, Scallion & Cilantro Marinade

CRISPY PORK RIBS 9
Slow-Cooked 8 hours, Garlic, Ginger & Sweet & Sour Glaze, order of 4

PORK DUMPLINGS 8
Pork, Ginger, Spinach, Sesame Soy Sauce

HOUSE MADE POTATO CHIPS 5
Fresh Herb Salt, Siltan Blue Cheese Dipping Sauce

TAVERN SALAD 9
Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette

CAESAR SALAD 10
Warm Garlic Croutons, Parmigiano Reggiano -with Chicken or Boqueron Anchovies

GRILLED CALAMARI 13
Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette

ENTREES

BBQ SKIRT STEAK 23
U.S.D.A Prime Skirt Steak, Tavern BBQ Sauce, Jalapeño Polenta, Charred & Smoked Red Onions, Salsa Verde

BAKED MEATLOAF 16
Wrapped in Bacon, Whipped Potatoes, Sautéed Baby Spinach

TAVERN'S CRISPY FISH N' CHIPS 15
Homemade Tartar Sauce, Cole Slaw

TAVERN CHICKEN SANDWICH 12
Avocado, Red Onion, Lettuce, Tomato, Fresh Herbs & Lemon Mayonnaise

LIGHT HORSE BURGER 10
1/2 lb. Beef with Lettuce, Tomato, Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw

DUCK CONFIT "BLT" 11
Bacon, Lettuce, Tomato, Red Onion Marmelade, Homemade Tavern Bread,

Brunch

RAW BAR

OYSTERS, *freshly shucked*
 BLUEPOINT, *Long Island* 2.00 each
 WELLFLEET, *Cape Cod* 2.25 each
 BLACKBERRY POINT, *Prince Edward Island* 2.50 each
 CLAMS, *on the half-shell*
 LITTLE NECK
 TOP NECK
 CHERRY STONE
 1.50 each
 SHRIMP COCKTAIL 2.50 each
 GRILLED MAINE LOBSTER TAIL
Fresh Herb Salt & Tavern Tartar Sauce
 14.00 each
 LIGHT HORSE RAW BAR PLATTER
Oysters, Clams, Poached Mussels, Shrimp Cocktail (full) 29 (half) 19

GRAND PLATEAU
 50

APPETIZERS

DAILY SOUP 6

TAVERN GREENS SALAD 9
Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette

YOGURT PARFAIT 7
Low Fat Yogurt, Mixed Berries, Strawberry Syrup, Wheat Germ

ARTISANAL CHEESE PLATE 14
Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey

ROASTED MIXED BABY BEETS 12
Baby Arugula, Humbolt Fog Goat Cheese, Rice Wine Vinaigrette

CAESAR SALAD 10
Warm Garlic Croutons, Parmigiano Reggiano -with Chicken or Boqueron Anchovies

GRILLED CALAMARI 13
Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette

SPECIALITY DRINKS

MIMOSA 7
Freshly Squeezed Orange Juice & Champagne

BELLINI 7
Fresh Peach Juice & Champagne

THE CLASSIC BLOODY MARY 7
Vodka & the L.H.T. blend of Horseradish, Worcestershire, Tabasco, Salt, Pepper & Lime

FRESH JUICES

ORANGE JUICE 3.50

BLUEBERRY LEMONADE 3.50

FRESH CARROT APPLE JUICE 3.50

HEALTH SMOOTHIE 4.50
Pineapple, Banana, Wheat Germ, Flax Yogurt, Orange Juice, Skim Milk

CHOCOLATE SHAKE 4.50

ENTREES

LEMON RICOTTA PANCAKES 9
Mascarpone Butter, Fresh Fruit

HOUSE SMOKED SALMON 11
Trio of Cream Cheese, Red Onions, Tomato, Capers, Fresh Bagel

GOAT CHEESE & RED PEPPER OMELETTE 11
Scallions, Homefries

BOURBON VANILLA FRENCH TOAST 11
Maple Syrup, Berries

EGGS BENEDICT 11
English Muffins, Poached Eggs, Hollandaise -Choice of Canadian Bacon, Smoked Salmon or Herb Roasted Portabella & Spinach

LOBSTER CLUB 17
Lettuce, Tomato, Garlic Saffron Mayonnaise, Homemade Herb Potato Chips

CRAB CAKE 16
Jumbo Lump Maryland Crab, Smoked Potato Salad, Jalapeño Tartar Sauce

SLICED PRIME STEAK & EGGS 15
Caramelized Onion, Mushroom and Potato Hash, Two Fried Eggs, Veal Demi Glace

LIGHT HORSE BURGER 10
1/2 lb. Beef with Lettuce, Tomato & Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw

TAVERN SIDES

LIGHT HORSE FRIES 4
Garlic Chili Mayonnaise

COUNTRY SAUSAGE 3.50

SMOKED BACON 3.50

CUP OF FRESH FRUIT & BERRIES 5

DESSERTS

CRÈME BRÛLÉE 7
Mixed Berry Compote

CHOCOLATE BREAD PUDDING 7
Caramel Ice Cream

WARM APPLE STRUDEL 7
Cinnamon & Apple Cider Caramel Ice Cream

SELECTION OF ICE CREAM & SORBETS 6

Desserts

CHOCOLATE BREAD PUDDING
 Caramel Ice Cream 7
 VANILLA CHOCOLATE PARFAIT
 Coffee Gelée, Hazelnut Milkshake, Pecan Biscotti 7
 VANILLA CRÈME BRÛLÉE
 Mixed Berry Compote 7
 CHOCOLATE CAKE
 Bourbon Ice Cream, Chopped Brown Sugar Walnuts 7
 WARM APPLE STRUDEL
 Cinnamon & Apple Cider Caramel Ice Cream 7
 PEAR SEMI-FREDDO
 Pistachio Anglaise, Pear Sorbet 7
 ASSORTED HOMEMADE ICE CREAMS & SORBETS
 Fresh Daily Selection, Butter Cookie 6
 ARTISANAL CHEESE PLATE
 Homemade Cranberry Walnut Bread, Lavender Honey, Dried Fruit Compote 814
 Pastry Chef: Vincianne Gatt
 TAYLOR FLADGATE, 10YR 10
 TAYLOR FLADGATE, 20YR 14
 FONSECA QUINTA DO PANASCAL VINTAGE, 2005 11
 DOW'S VINTAGE, 1994 20
 DOW'S VINTAGE, 1985 30
 RAMOS PINTO PORTO
 LATE BOTTLE VINTAGE, 2001 8
 RAMOS RUBY PORTO, NV 5
 Dessert Wines
 SHERRY
 Pedro Ximénez, San Emilio 8 (g)
 MAURY VIN DOUX NATUREL
 Domaine des Schistes France 2004 8 (g)
 LES VOL DES ANGES
 Bonny Doon Vineyard Santa Cruz, CA 2007 15 (g)
 BANYULS
 M.Chapoutier Southern France 2003 40
 ELDORADO NOIR
 Ferrari-Carano Russian River, CA 2002 40
 JOHANNESBURG RIESLING
 Hermann J Wiemer Fingerlakes, NY 2003 55
 HUXELREBE TBA
 Weingut Erich Bender Germany 2003 70
 TOKAI
 Château Dereszla Hungary 2000 500ml
 75
 TOKAI
 Château Pajzos Aszu 5 Puttonyos 1999 500ml
 80
 MOSCATO D'ASTI
 Nivole Michele Chiarlo Italy 2009 20
 MOSCADELLO DI MONTALCINO
 Florus Castello Banfi Italy 2005 30
 BEAUMES-DE-VENISE
 M. Chapoutier France 2003 30
 ALCYONE
 Tannat Viñedo de los Vientos Atlántida, Uruguay 35
 NOBLE BLEND
 Lilly Pilly Estate Riverina, Australia 2002 35z