



THE TAVERN RESTAURANT

220 E. College Ave., State College | theTavern.com



HAPPY VALLEY CULINARY WEEK SPECIAL MENU: JUNE 11-17, 2018

lunch

\$16 (Does Not Include Tax or Tip)

Entree: (choose one)

Citrus Salad

A Mix of Romaine and Fresh Mixed Greens Tossed with our House made Citrus Dressing and Topped with Mandarin Oranges and your Choice of Ahi Tuna or Tea Smoked Duck Breast

Roasted Beet and Gorgonzola Salad

Roasted Gold and Red Beets in Balsamic Dressing with Tarragon Served on Baby Greens and Red Onions

The Tavern's House Made Salmon Burger

With Sriracha Aoli and Toasted Sesame Slaw

Pulled Pork Flat Bread

House Made Pulled Porked in a Spicy Bar-B-Que Sauce, Cheddar Cheese and a side of Cole Slaw

dinner

\$26-30 (Does Not Include Tax or Tip)

Your Choice of Starter and Entree

Starter: (choose one)

Choice of Crab or Artichoke Dip

Spicy Sautéed Calamari Arabiatta

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Entree: (choose one)

Grilled Egg Plant Lasagna

With Fresh Basil, Ricotta, Provolone and Our Marinara
\$26

Garlic and Asiago Ravioli Arabiatta

Served with a Spicy Marinara with Fresh Basil, Garlic Butter, and Olive Oil
\$26

Pan Fried Rainbow Trout

With Capers and Fresh Lemon on Sweet Pea Risotto
\$30

Fresh Filet of Norwegian Salmon

Available Broiled, Blackened Cajun Style or Grilled with a Maple Glaze. Served on a Bed of Lemon Herb Couscous
\$30