

GLADSTONE TAVERN

LUNCH

STARTERS

GUACAMOLE made to order – spicy or mild avocado, jalapeno, cilantro, lime, warm tortilla chips	9
GT'S SIGNATURE "CRAB TOTS" TM three sauces: Maryland mustard, green goddess, chipotle	9
STEAMED LITTLENECK CLAMS white wine, garlic, herbs	10
PRINCE EDWARD ISLAND MUSSELS steamed in white wine, garlic, herbs	8
CRISPY FRIED FRESH SQUID green goddess sauce	9
SHRIMP COCKTAIL vegetable crudités	3 EA

CREAMLESS LOBSTER & CORN CHOWDER fresh shucked lobster, corn, vegetables, garden chive	7.5
DEEP FRIED ZUCCHINI STRAW horse radish dip	7.5
GARDEN SALAD young lettuces, cucumber, red radish, shaved carrot, citrus vinaigrette	6
TAVERN CAESAR SALAD romaine, radicchio, green olive, capers, celery, garlic croutons, shaved parmesan	7
GOAT CHEESE & SPINACH QUESADILLA black bean salsa, cilantro cream	9
HUMMUS & FLAT BREAD house made rosemary sea salt flatbread, lemon humus, cucumber, olives	7.5

LARGE SALADS

GRILLED SALMON SUMMER SALAD cantaloupe, dried cherry, glazed pecan, Cabot aged cheddar, young lettuces, citrus vinaigrette	16.5
FALAFEL SALAD warm chick pea cake, Persian cucumber, feta, tomato, red onion, mesclun greens, tahini dressing, crisp pita chips	12
"BLT" TART slab bacon, tomato, savory crust, micro arugula, garden salad	12
BUFFALO CHICKEN WEDGE iceberg, bacon, ripe tomato, blue cheese dressing	12
GRILLED CHICKEN OR SHRIMP CAESAR 12/14 romaine, radicchio, olives, capers, celery, garlic croutons, parmesan	
GRILLED HANGER STEAK FARM SALAD frisee, slab bacon, tomato, gorgonzola, fresh croutons, garlic ranch	16
THE "COBB" SALADS: CHICKEN 14 SHRIMP 16 LOBSTER 20 avocado, goat cheese, candied pecan, grape tomato, hard cooked egg, purple potato, young lettuces, citrus dressing	

HOUSE GROUND BURGERS

served with fresh hand cut Idaho potato fries & pickle

GRILLED TAVERN BURGER shredded lettuce, tomato, red onion, your choice of cheese	10
STEAKHOUSE BURGER blue cheese, cracked peppercorn, caramelized onions	11
SMOKEY BURGER bacon, smoked cheddar, barbequed onions	11
PICNIC BURGER house smoked pulled pork, coleslaw, smoked jalapeno mayonnaise	12

SPECIALTY BURGERS

served with garden salad side

HOUSE MADE "VEGGIE" BURGER lemon tahini, grilled red onion, wilted spinach	10
SEARED CHICKEN BURGER baby greens, tomato, chipotle mayonnaise	10
SEARED SALMON BURGER cucumber, tomato, lemon-dill aioli	11

SANDWICHES

served with fresh hand cut Idaho potato fries

GRILLED CHEESE SANDWICH sharp cheddar, bacon, tomato, country bread	9
SOUTHWESTERN SHRIMP WRAP chili grilled shrimp, avocado, black bean, tomato, cheddar, cilantro lime sour cream	12.5
FRESH MOZZARELLA, TOMATO & ARUGULA basil pesto	11
GRILLED CHICKEN MEDITERRANEAN WRAP house made hummus, baby spinach, tomato, olives, cucumber	11.5
CHICKEN "BLT" shredded lettuce, bacon, tomato, black pepper mayonnaise	12
HOUSE SMOKED PULLED PORK SANDWICH 24 hour smoked pork, sharp cheddar, cole slaw, onion roll	12.5

LUNCH SPECIALTIES

WILD MUSHROOM & BRIE OMELET side garden salad	12
SHRIMP LINGUINE "RATATOUILLE" garlic sautéed shrimp, eggplant, zucchini, tomato, bell peppers	15
CLASSIC INDIVIDUAL PIZZA	9
pepperoni, onion, mushroom, pepper, olive, spinach, bacon	1 EA
PRINCE EDWARD ISLAND MUSSELS steamed with hot cherry peppers, tomato, garlic, side Idaho fries	15
CHICKEN BREAST "SCHNITZEL" lemon, capers, baby arugula & chopped tomato salad	15
DRY RUBBED BABY BACK RIBS house barbeque sauce, vegetable slaw, fries	16
GRILLED HANGER STEAK "FRITE"	16
cabernet sauce, hand cut Idaho fries	