

appetizers

HUMMUS AND PITA PLATTER

house made hummus of the day served with cucumbers, red bell peppers, celery, carrots, feta cheese and warm pita 12.

FRIED WALNUT CRUSTED GOAT CHEESE

served over bed of arugula with a mixed berry coulis 12.

CHICKEN WINGS

coated and crispy fried, your choice of buffalo style, bbq, honey garlic, or sweet & spicy 12.

HOUSE FRIES

hand-cut #1 idaho potatoes fried in canola oil large 6. small 3.

CIRCLE TRUFFLE FRIES

our hand cut fries topped with truffle oil, chives and spices finished with imported asiago cheese 8.

BEACH FRIES

hand-cut #1 idaho potatoes fried in canola oil, dusted in old bay seasoning and served with cheese sauce 8.

TAVERN FRIES

bacon, jalapenos, melted cheese and ranch dressing on top of our crispy hand-cut fries 9.

FRIED PORK DUMPLINGS

served with asian dipping sauce 11.

FIRECRACKER SHRIMP TACOS

dressed with a spicy sweet thai chili sauce and served with crispy lettuce and pico de gallo 13.

NACHOS

hand-cut corn tortilla chips topped with jalapenos, pico de gallo, sour cream, and guacamole 10.
add chicken or taco beef 4.
add shrimp 8.

FRIED MOZZARELLA

hand cut beer battered mozzarella wedges, deep fried and served with our house-made marinara sauce 9.

CHICKEN TENDERS

served with your choice of bbq, honey mustard or buffalo style 9.

TAVERN ONION RINGS

house-breaded and served golden brown with a spicy aioli 8.

SHREDDED PORK TACOS

pulled pork, salsa verde, queso fresco, and cilantro served on a warm corn tortilla 13.

CRAB & AVOCADO DIP

our creamy house-made crab dip mixed with avocado and pico de gallo. Served with corn tortilla chips 13.

flatbreads

CRAB & MUSHROOM

lump crabmeat, seared mushrooms, cabot cheddar and ricotta 12.

BRUSCHETTA SHRIMP

tomatoes, red onion, garlic, fresh basil, olive oil and balsamic reduction 11.

GRILLED STEAK

marinated hanger steak, seared mushrooms, baby spinach and crumbled bleu cheese 10.

VEGGIE

artichoke hearts, marinated roasted peppers, baby spinach, mozzarella cheese and balsamic drizzle 7.
add chicken 2.
add shrimp 6.

home-made soups

MADE FRESH DAILY

ask your server
for today's soups priced accordingly

salads

HOUSE SALAD

blend of crisp iceberg, carrots, tomato, red onion, and cucumber
small 6. large 8.

ROASTED BEET SALAD

baby arugula, red onion, pistacios and crumbled goat cheese tossed in a balsamic vinaigrette 13.

SOUTHWESTERN STEAK CHOPPED

grilled hanger steak with sweet corn, toasted pepita, asiago cheese, roma tomatoes, arugula and couscous with a pesto ranch dressing 16.

CHICKEN CAPRESE

grilled chicken, fresh mozzarella, tomato and red onion over a house salad with a red wine vinaigrette and drizzled with balsamic glaze 16.

TAVERN TACO SALAD

avocado, pico de gallo, black beans, iceberg lettuce, shredded cheddar, tortilla crowns with a lime cilantro dressing and topped with spicy taco beef 13.

BACON SPINACH SALAD

tossed in a honey Dijon vinaigrette dressing, topped with sweet red onions, hard-boiled egg, dried cranberries and feta cheese 13.

OPTIONS FOR ANY SALAD

add 5oz grilled chicken 6.
add 3 colossal shrimp 11.
turn your salad into a wrap add 2.

Visit our website PrincetonBar.com

CHEF JEFF STAINO

Prices and menu are subject to change. REV. 4.4.19



GIFT CARDS AVAILABLE



OPEN DAILY FROM 11AM



PET FRIENDLY PATIO

entrées

- 10oz NEW YORK STRIP STEAK**
broiled and served with mashed potatoes and green beans **28.**
- 8oz WILD SALMON FILET**
broiled and topped with a horseradish-chive butter served with sautéed spinach and rice pilaf..... **24.**
- SHRIMP STIR-FRY**
jumbo shrimp, snow peas, carrots, broccoli, red onions, cashews, and peppers in a sweet chili sauce over rice..... **20.**
- FRIED SHRIMP PLATTER**
jumbo shrimp fried golden brown served with coleslaw, hand-cut fries, and tartar sauce **19.**
- MAC AND CHEESE**
elbow macaroni smothered in a homemade cheese sauce with a buttery bread crumb topping..... **12.**
- TAVERN MEATLOAF PLATTER**
a classic blend of pork and black angus beef, served with green beans, gravy and mashed potatoes..... **16.**
- GRILLED CHICKEN AND SPINACH**
marinated organic chicken breast, grilled and topped with sautéed spinach, red onion and roma tomatoes served with rice pilaf..... **18.**

pizza

- ARUGULA**
garlic rosemary crust, asiago cheese, pancetta, red onion, topped with arugula salad, drizzled with balsamic glaze **13.**
- MARGHERITA**
roasted roma tomatoes, fresh mozzarella, fresh basil **12.**
- BBQ CHICKEN**
grilled chicken, bbq sauce, red onion, bacon and cheddar cheese, drizzled with ranch dressing..... **14.**
- THE G.O.A.T.**
prosciutto, goat cheese, arugula, caramelized onions and lemon truffle oil..... **14.**
- CLASSIC PIE RED OR WHITE**..... **10.**

- toppings**
onions, bell peppers, mushrooms, roasted peppers, broccoli, spinach, olives, fresh basil .. **add 1.**
- pepperoni, sausage, bacon, grilled chicken, extra cheese **add 2.**

tavern sandwiches

- HALF POUND ANGUS BURGER**
8oz hand-formed using our own signature burger blend of brisket, short rib, dry age chuck and hangar steak grilled to your liking and served on a soft bun **13.**
add american, swiss, provolone, mozzarella or cheddar cheese **1.** bleu cheese **2.**
- burger toppings**
mushrooms, peppers, pizza sauce, fried onions, salsa mozzarella or cheddar cheese **add 1.**
avocado or bacon **add 2.**
- GRILLED CHICKEN WITH BACON AND CHEESE**
organic chicken breast, applewood smoked bacon, smoked gouda and mayo on toasted sour dough bread, topped with lettuce and tomato **14.**
- TAVERN MEATLOAF**
unique blend of pork and beef with a hoisin ginger sauce served with lettuce on a toasted long roll..... **13.**
- JUMBO SHRIMP PO' BOY**
fried golden brown served on a hoagie roll with lettuce, tomato, pickle, and cajun remoulade spread **14.**
- CIRCLE GRILLED CHEESE**
sharp cheddar, mozzarella, and american cheeses grilled with honey mustard on choice of bread **8.**
- TAVERN REUBEN**
lean corn beef piled high on rye with sauerkraut, russian dressing and swiss cheese **12.**
- PHILLY CHEESESTEAK**
your choice of cheese **10.**
- CHICKEN CHEESE STEAK**
marinated and hand chopped natural chicken breast with your choice of cheese..... **12.**
make any steak a hoagie, buffalo style or pizza style..... **1.**
- CIRCLE CATCH OF THE DAY**
our fresh catch blackened or grilled with lettuce, tomato and onion, on a fresh toasted bun..... **14.**
- CLASSIC BLT**
a stack of applewood smoked bacon with lettuce, tomato and mayo on your choice of toast **9.**
- VEGETABLE QUESADILLA**
assorted seasonal grilled vegetables in a spinach tortilla with melted mixed cheeses, pico de gallo, sour cream and guacamole **13.**
add chicken or taco beef **4.**
add shrimp **8.**
- TAYLOR PORK ROLL AND CHEESE**
taylor pork roll and american cheese on toasted potato bun **8.**
- TAVERN HAM SANDWICH**
hand carved ham, cheddar jack cheese and honey mustard on an onion poppy seed roll **12.**
- ITALIAN EGG SANDWICH**
fried eggs, Italian long hots and sharp provolone on a roll **8.**
add bacon **2.**
- CARIBBEAN JERK MAHI WRAP**
shredded cabbage, pineapple and black bean relish with a coconut aioli **15.**
- SHORT RIB SLIDERS**
slow braised boneless short rib with homemade cranberry bbq sauce topped with coleslaw served on a hawaiian roll **14.**
- CAJUN CORNMEAL CRUSTED SNAPPER**
lettuce, tomato and a pepperoncini aioli on a toasted bun..... **15.**



Visit our website PrincetonBar.com
CHEF JEFF STAINO
Prices and menu are subject to change. REV. 4.4.19

