



snacks & apps

NACHOS

corn tortilla chips covered in melted cheese, topped with jalapenos, pico de gallo, sour cream and guacamole 13.

add black bean 3. add taco beef 4.
add chicken 4. add shrimp 5.

CHICKEN WINGS

coated and crispy fried, your choice of buffalo, bbq, honey garlic or sweet & spicy sauce 16.

CHICKEN TENDERS

three tenders served with your choice of bbq, honey mustard or buffalo sauce 8.

MUSHROOM SPINACH FLATBREAD

herb seared mushrooms, spinach, asiago and ricotta cheese finished with roasted garlic truffle oil 12.

BBQ CHICKEN FLATBREAD

chopped bacon, avocado, jalapeno, cheddar jack cheese and drizzled with ranch dressing 14.

VEGGIE FLATBREAD

artichoke hearts, marinated roasted peppers, baby spinach, mozzarella cheese and balsamic drizzle 9.
add chicken 4.
add shrimp 7.

FRIED PORK DUMPLINGS

five dumplings with asian dipping sauce 12.

FRIED MOZZARELLA

four hand cut mozzarella wedges, deep fried with our house made marinara sauce 12.

JUMBO BAVARIAN PRETZEL

with cheese sauce and honey mustard 14.

HAND CUT FRIES

100% idaho potatoes fried in canola oil
small 5. large 8.

TAVERN FRIES

bacon, jalapenos, melted cheese and ranch dressing over our house fries 12.

BEACH FRIES

house fries dusted in old bay seasoning with warm cheese sauce 11.

BUFFALO FRIES

house fries dusted in buffalo seasoning drizzled with ranch dressing and topped with scallions 11.

BAKED CRAB DIP

creamy baked crab with asiago and gruyere cheese, served with crostini 18.

MEDITERRANEAN HUMMUS

cucumber, feta cheese, kalamata olives, celery, red bell pepper and pita 14.

BUTTERMILK FRIED CALAMARI

with blistered shishito peppers, drizzled with sweet chili sauce and creamy wasabi sauce 17.

STEAMED CLAMS

sauteed local clams with garlic, shallots, grape tomatoes, in a lemon butter sauce, garnished with basil and garlic bread 16.

salads

HOUSE SALAD

blend of crisp iceberg, carrots, tomato, red onion and cucumber
small 9. large 12.

CAESAR SALAD

hearts of romaine, parmesan and roasted tomato chutney on garlic crostini 14.

ASIAN SESAME SALAD

chopped romaine, mandarin oranges, toasted almonds, crispy wonton strips, red onion, scallion, tossed in sesame ginger dressing 16.

SOUTHWESTERN STEAK CHOPPED

grilled new York strip with arugula, sweet corn, toasted pepita, asiago cheese, roma tomato, cous cous with a pesto ranch dressing 19.

WINTER APPLE CHEDDAR

baby spinach, granny smith & fuji apples, cabot sharp white cheddar, candied walnuts served with cranberry white balsamic vinaigrette 16.

CLASSIC SPINACH

baby spinach, chopped bacon, hard boiled egg served with honey mustard 14.

add to any salad - blackened or grilled:

chicken breast 6.
ny strip steak 15.
salmon 14.
shrimp 13.

turn into a wrap 2.

Prince**ton**
bar & grill

PRINCETON *bar & grill*

hand helds

FILET MIGNON SLIDERS

two sliders topped with guinness onion jam and bleu cheese 18.

FRENCH BREAD PIZZA

house made pizza sauce topped with mozzarella cheese 8.
add pepperoni..... 1.

PRINCETON BURGER

1/2 lb signature blend of brisket, short rib and chuck, choice of cheese: american, provolone, swiss or cheddar 15.

PRIME RIB FRENCH DIP SANDWICH

slow roasted prime rib, provolone cheese, roasted italian long hots, au jus, creamy horseradish sauce served on a long roll 18.

CLASSIC BLT

a stack of applewood smoked bacon with lettuce, tomato and mayo on your choice of toast..... 10.

CIRCLE GRILLED CHEESE

sharp cheddar, mozzarella & american cheese grilled w/ honey mustard on your choice of bread 8.

TAVERN GRILLED CHICKEN SANDWICH

chicken breast, applewood smoked bacon, smoked gouda and mayo on toasted sourdough bread, topped with lettuce and tomato..... 15.

SPICY FLOUNDER SANDWICH

fried then coated in chili infused sauce, served on a bun with sweet pickles and creamy lemon tarragon slaw 18.

TAVERN MEATLOAF

unique blend of pork and beef with a hoisin ginger sauce served with lettuce on toasted long roll 14.

PRINCETON FRIED CHICKEN

lettuce, tomato, bread and butter pickles with a chipotle mayo served on a soft bun 14.

housemade soups

MADE FRESH DAILY – ASK YOUR SERVER FOR TODAY'S SOUPS

entrees

CARIBBEAN RICE BOWL

roasted corn, avocado, black beans, sweet peppers in a caribbean coconut curry sauce..... 15.
add chicken 6. add shrimp..... 13.
add salmon 14. add steak 15.

SHRIMP SCAMPI

sautéed shrimp with garlic, tomatoes, fresh basil and scallions finished in a white wine butter sauce over rice pilaf 26.

FILET MIGNON

pan seared 6oz filet mignon, served with sautéed spinach mixed with braised button mushrooms and herb roasted potatoes 34.

TAVERN MEATLOAF

classic blend of pork and black angus beef, served with green beans, yukon mashed potatoes and gravy 17.

CHICKEN MARSALA

chicken cutlets lightly floured and sautéed with garlic and button mushrooms finished in a sweet creamy marsala wine sauce over rice pilaf 24.

TAVERN STIR FRY

snow peas, carrots, broccoli, red onions, cashews, peppers in stir fry sauce over white rice..... 14.
add chicken 6. add shrimp..... 13.
add salmon 14. add steak 15.

SCALLOPS AU GRATIN

baked sea scallops in a rich sherry cream sauce with fresh thyme, topped with cheese and buttery breadcrumbs, served with green beans and herb roasted potatoes 35.

BOURBON GLAZED SALMON

pan seared salmon glazed with maple bourbon butter, topped with a pomegranate, orange and roasted fennel slaw, served with sweet mashed potatoes and spinach 28.

Visit our website PrincetonBar.com

Prices and menu are subject to change due to availability. REV. 10.6

GIFT CARDS AVAILABLE • OPEN DAILY FROM 11AM • TAKE OUT AVAILABLE

