

TUCKERS LAVERN

FEARLESS RESTAURANT WEEK

3 Courses

\$35

First course (select one)

Roasted Butternut Curry Bisque candied pecans

Soup of the Evening

“The Wedge” iceberg, bacon, tomato, blue cheese dressing *gf*

Local Beet Salad winter vegetables, feta, wild arugula, marcona almonds, maple sherry vinaigrette *gf*

Roasted Lamb Tacos (2) coriander emulsion, tomato confit, halloumi cheese

IPA Battered Wisconsin Cheese horseradish dill aioli

Local Oysters on the Half (4)

Great Bay Little Neck Clams spinach, lemon butter, garlic crostini

Classic Margherita Flatbread fresh mozzarella, tomato, basil

Crispy Fried Calamari hot cherry peppers, arugula, green Tabasco aioli

Lacquered Chicken Wings sesame, thai chili mayo, crumbled bleu, scallion

Entree Course (select one)

Local Flounder Francaise creamy crab orzo, lemon-caper butter, petite salad

Wood Grilled Natural Half Chicken leeks, baby potatoes, bacon, creamed spinach, madeira pan sauce *gf*

Tuckers Burger fresh 1/2 pound burger, short rib, aged cheddar, garlic aioli, FF

Penne Pasta hot italian sausage bolognese, burrata, basil pesto

Maple Bourbon Salmon pecan gnocchi, root vegetable confit, herb cream

Ale Battered Fish & Chips house made slaw, hand cut fries, malt vinegar aioli

Viking Village Dayboat Scallops bacon-sweet pea risotto, grana padano, tomato pesto *gf*

Dessert (Select One)

Flourless Chocolate Cake espresso caramel sauce, whipped cream

Madagascar Vanilla Bean Creme Brulee salted caramel ice cream

Tuckers Key Lime Pie summer fruit coulis

Ice Cream or Sorbet



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gf denotes Gluten Free Items.

All produce, seafood and meats are sourced locally when available.