

DINNER



AT THE '76

Appetizers:

Famous Onion Soup Lafayette en crock, au gratin	10
Alligator Hushpuppies mardi gras Cajun crème	17
Lucky Lime Oysters on the Half Shell '76 cucumber mignonette, cocktail sauce	18
Tavern Duck Wings honey, orange, chili, scallion, sesame seeds	14
Maryland Jumbo Lump Crabcake lobster vin blanc	18
Thanksgiving Spring Roll roasted turkey, cornbread stuffing, cranberry aioli, jus lit	14
Mussels Meunier chardonnay, garlic, thyme, tomato, grilled garlic crostini	16
Stuffed Top Neck Clams fresh chopped clam, garlic, onion, parmesan oreganata	15
Classic Shrimp Cocktail Gulf shrimp, '76 homemade cocktail sauce	16
Grilled Flatbread roasted butternut squash and garlic purée, caramelized onions, shaved Brussels sprouts, gruyere, chili-bacon jam	16
Housemade Short Rib Ravioli shiitakes, truffle butter, bordelaise (Available as entree)	17 /32
Octopus & Shrimp Ceviche fresh lime, grapes, cilantro, jalapeño	18
'76 Classic Caesar garlic-rosemary crouton, grilled lemon	12
Wedge "BLT" Salad home smoked slab bacon, Maytag bleu, roasted tomatoes	13
Chinois Salad shaved Napa cabbage, romaine, home roasted cashews, carrot, Peppers, wontons, ginger-soy dressing	14

Entrees:

Double Cut Berkshire Pork Chop Grilled and served on the bone, Hudson Valley apple-brandied glaze, whipped sweet potatoes	29
Pan-Roasted Faroe Island Salmon organic Italian farro, citrus vin blanc	28
Duckling Hamilton organic mandarins, gran marnier sauce, whipped sweet potatoes	30
Jumbo Diver Scallops finest dry scallops, seared with red onion, deglazed port wine	32
Housemade Sweet Corn Ravioli toasted butter emulsion, spiced pumpkin seeds, shaved pecorino, crispy sage	29
Famous Yankee Pot Roast sweet and sour cabbage, mashed potato, popover	25
Crab-stuffed Lemon Sole Maine lobster vin blanc, house risotto	31
Classic Chicken Cordon Bleu Virginia ham, gruyere, golden crust	28
"Jaeger" Schnitzel crusted center-cut Berkshire pork loin, Austrian spaetzle, our famous braised red cabbage, wild mushroom cognac demi-glace	27
Lamb Jarret American lamb shank, slow cabernet braised, garlic mashed potato	31
Venison Medallions wild axis deer, sweet potato, lingonberry-madeira compote	34
'76 Tavern Burger caramelized onion, home smoked bacon, gruyere cheese, bordelaise, fried egg (optional), ale battered onion rings	20
Prime Aged New York Sirloin flame grilled, steakhouse creamed spinach, roasted garlic mashed potatoes, maître d' butter	44
Amish Chicken ½ Lancaster roast chicken, Thanksgiving stuffing, pan gravy	25

AMERICA'S OLDEST RESTAURANT

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*Personal checks accepted! Prices include a non-credit discount
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