

Appetizers

Toasted Ravioli

Stuffed with four cheeses, deep-fried and served with marinara sauce for dipping
6.79

BBQ Spiced Shrimp

Tavern Cajun angels wrapped with bacon over garlic butter angel hair pasta
7.99

Tavern Hot Wings

Traditional or bounced off the char-broiler with celery sticks and bleu cheese
6.79

Fried Pickles

Deep fried golden brown served with sweet-hot chili sauce
6.49

Chicken Tenders

Regular or Buffalo style **6.59**

Maryland Crab Cakes

with lemon and jalapeno tartar
8.99

Shrimp Cocktail

Chilled Jumbo shrimp served with a spicy cocktail sauce
7.99

Fresh Vegetable Platter

Steamed or deep-fried with horsey or cheese sauce
6.99

Tavern Cheese Fries

Potato wedges smothered with cheddar & bacon. Served with spicy ranch dip
6.49

Spinach Stuffed Mushrooms

Stuffed with cream cheese and spinach topped with Parmesan cheese
6.99

Garlic Cheese Bread

3.99

Nacho Supreme

Tortilla chips topped with beans, beef, jalapenos, cheddar cheese, lettuce, tomatoes with a side of sour cream and salsa
7.49

Thai Wons Egg Rolls

Three hand-made pork egg rolls served with hot mustard or soy sauce
5.99

Tavern Sliders

Three original or Halls Buster sliders **5.99**

Spinach - Artichoke Dip

Baked with cheddar cheese served with tortilla chips or deep-fried seasoned pita bread **6.99**

Southwest Chicken or Steak Quesadillas

Full order **7.49** Half order **3.99**

Tavern Sampler

A crock of spinach-artichoke dip with chips, chicken tenders, cheese ravioli and onion rings plenty to share **10.49**

Right & Lite Specials

12.99

7 ounce N.Y. Strip Steak

5 ounce Filet Mignon

5 ounce Cashew Crusted Haddock

5 ounce Almond Crusted Walleye

All right & lite specials served with wild rice, fresh vegetable of the day and your choice of fruit, house salad or cup of soup Du Jour

Tavern Specialty Sandwiches

Served with french fries or cole slaw

Prime Rib Sandwich

served open face, au jus and horsey sauce
10.99

Reuben

Corned beef stacked on grilled cracked wheat with kraut, Swiss cheese and Thousand Island dressing
7.49

French Dip

Tender roast beef sliced thin with Swiss cheese on French roll, au jus
7.49

Haddock Fillet

Lightly breaded, deep-fried and served on a Kaiser roll with lettuce and tartar
7.39

Grilled Italian Grinder

Made with pastrami, salami, ham, provolone, grilled onions, lettuce, tomato & pesto mayo
7.89

Crab Po-Boy

Maryland crab cakes on a baguette with lettuce, tomato and jalapeno tartar
9.49

Chicken or Steak Philly

Grilled chicken tender strips or steak topped with sauteed peppers, mushrooms and Swiss.
Served on Ciabatta
7.49

Mile High Brisket

Hickory smoked topped with grilled onions, BBQ sauce and cheddar cheese, open faced on grilled garlic Texas toast
6.99

Filet Sliders

Lightly blackened with bleu cheese crumbles served on fresh dinner rolls with lettuce, red onion and Jamaican mayo
9.99

Southwest Chicken Sub

Grilled and blackened topped with bacon, Jack and cheddar cheese on a sub bun with lettuce, tomato and chipotle mayo
7.79

Roasted Chicken Club

Sliced chicken, lettuce, tomato, bacon stacked high on Parmesan crusted french bread with pesto mayo
7.49

Sashimi Tuna Sub

Grilled and sesame crusted served on a sub bun with lettuce, tomato, red onion and wasabi mayo (recommended med-rare)
7.99

Tavern Burgers

All of our hamburgers are ground fresh daily and include pit beans and French fries or slaw

Broiled Hamburger Deluxe

Served with lettuce, tomato & pickle
add cheese **6.59**
6.89

Tavern Sliders

Three original or Halls Buster sliders **6.99**

Patty Melt

Served with grilled onions, Swiss and American cheeses on old fashioned rye
7.49

Tavern Bleu Burger

Broiled and topped with bacon, onion straws and bleu cheese crumbles on a kaiser bun **7.79**

Buffett Burger

Char-broiled Cajun spiced topped with pepper-jack cheese served on a onion bun with lettuce, tomato, pickles, red onion and Jamaican mayo **7.79**

Backyard BBQ Burger

Char-broiled and smothered with BBQ sauce topped with cheddar-jack, bacon and onion on a onion bun **7.79**

Tavern Buster Sub

Ten ounces of ground beef grilled to order served on a homemade sub bun with shredded lettuce, cheese and Hall's famous buster sauce **8.79**

Substitute dinner onion rings for fries
.75 extra

Tavern Baskets

Deep-fried Shrimp, Chicken Breast Strips, or Golden Brown Pollock filets
Served with fries and slaw **9.49**

Dinner Salads

Strawberry Fields

Fresh greens tossed in homemade poppy seed dressing topped with fresh strawberries, mandarin oranges, glazed pecans, bleu cheese crumbles, grilled chicken and crispy bacon **9.49**

Spinach Chicken Salad

Fresh spinach, mushrooms, red onions, croutons, hard boiled eggs and Parmesan cheese topped with grilled chicken and hot bacon dressing
8.99

Southwest Chicken Salad

Mixed greens with black beans, tortilla chips, tomatoes, green onions, cheddar and topped with blackened chicken and a grilled vegetable skewer
8.99

Chicken Cobb Salad

Hot grilled chicken breast, crisp bacon chunks, egg, tomato, bleu cheese crumbles and black olives
8.49

Tavern Salad

Spinach, iceberg and romaine lettuce tossed with mandarin oranges, bleu cheese, sliced almonds and honey lemon dressing. Each salad is topped with your choice of broiled sirloin, chicken breast or grilled salmon
8.99

Greek Salad

Mixed greens with feta, beets, green pepper, ripe olives, pineapple and anchovy in an olive oil vinaigrette
6.99

Pecan Breaded Chicken Salad

Grilled pecan crusted chicken tossed with mandarin oranges, sun-dried cherries, bleu cheese crumbles, glazed pecans and a sweet balsamic vinaigrette dressing
8.99

Classic Caesar Salad

With homemade baked croutons and Parmesan **5.99** add Chicken **7.99**

Steakhouse Salad

Fresh greens tossed in a chipotle bleu cheese dressing topped with red onions, bleu cheese crumbles, diced tomatoes, tortilla chips and sirloin steak **9.49**

Soups

Cheesy French Onion

Bowl 4.29
Cup 3.29

Soup Du Jour

Bowl 3.99
Cup 2.99

Cajun Chicken & Andouille Sausage gumbo

Bowl 5.49
Cup 3.79

The Tavern at Coventry has had great success hosting private parties and rehearsal dinners.

Please consult us on your very next special occasion.

We accept reservations of any size
call 459-2893

Entrees

Hickory Smoked Brisket

Texas style slow smoked Hickory brisket
smothered with grilled onions
BBQ sauce on the side
11.79

Prime Rib

A slow roasted house favorite, served
with au jus
8 oz. **13.99** 12 oz. **16.99**

Delmonico

10 ounce seasoned and char-broiled then
topped with a chipotle herb butter and
onion straws
14.99

Filet Mignon

Char-broiled to order 9 oz. beef tenderloin
16.99

Tavern Portabella Sirloin

9 ounce broiled and finished with sauteed
portabella mushrooms and onions
13.99

12 oz. Rib-Eye

Seasoned and char-broiled to order and
topped with garlic butter and onion straws
16.49

☉ Sashimi Tuna

Grilled and sesame crusted served over
wild rice with ginger sauce and wasabi
13.99

Crispy Tilapia

Rolled in a crust of shredded
potatoes and pan-fried
12.79

Grilled Salmon

Lightly blackened and topped with a
cucumber-dill sauce
13.49

Broiled Haddock

Cold water fillet browned with butter
and served with tartar
12.99

☉ Grilled Sea Scallops

Served over wild rice or fried spinach
with a Cajun cream sauce
13.49

☉ **These above entrees include one side only.
All other entrees include two sides**

Baked Potato

Potato Du Jour

Vegetable du Jour

House Salad

Hash Browns

Soup Du Jour

Dinner Caesar

Wild Rice

Onion Rings

Iceberg Wedge

French Fries

Fettuccine Alfredo

***Add a skewer of shrimp to any entree 4.00**

☉ Pesto Shrimp Pasta

Angel hair pasta tossed in a pesto Alfredo
sauce with green onions, sun-dried
tomatoes and shrimp
12.99

Coconut Shrimp

Jumbo butterflied shrimp rolled in a
coconut breading and deep-fried
13.49

☉ Pasta Kalamata

Angel hair pasta tossed in olive oil with
sun-dried tomatoes, fresh greens and
Kalamata olives topped with feta cheese,
toasted almonds and grilled shrimp or
Alaskan salmon
12.99

☉ Sinful Pasta

Angel hair pasta smothered with Alfredo
sauce, tossed with sun-dried tomatoes,
portabella mushrooms, fresh crab and
shrimp. It's sinfully delicious!
12.99

☉ Lemon Pepper Tilapia

Sauteed Tilapia served over angel hair
pasta, cilantro, tomatoes tossed with a
garlic butter white wine sauce
12.99

Chicken with Grilled Vegetables

Heart healthy with broiled chicken breast
and broiled vegetable skewer
11.79

☉ Chicken Portabella

Sauteed chicken breast topped with
marinated portabella mushrooms and
Parmesan cheese over wild rice
11.99

☉ Pecan Breaded Chicken

Tender chicken strips pecan breaded and
sauteed. Served over wild rice with a
sweet raspberry sauce
11.99

Campfire Pork Medallions

Hickory smoked and char-broiled,
then basted with BBQ sauce
served over a bed of
onion straws
11.99

Desserts

Sweet Street Desserts

Premium Torts, Cakes or Pies
Ask your server for today's selection 4.49

Cheesecake Factory Cheese Cake

World famous original cheesecakes straight from the factory!
Ask your server for today's selection 4.99

Big Apple Pie 4.49

Mounds and mounds of tart, fresh, crispy apples, saucy with cinnamon apple cider and loaded with crunchy granola crumbs

German Chocolate Cake 2.49
Warmed and Ala Mode 2.99

World's Smallest Chocolate Sundae 1.99

Hot Fudge Sundae 3.89
Two scoops of vanilla ice cream topped with hot fudge, whipped cream, nuts and a cherry

Hand Dipped Malts and Milkshakes 2.79
Chocolate - Vanilla - Strawberry

* Consuming raw or under cooked meats, poultry or seafood may increase your risk of food borne illness

Welcome to All,

Thank you for choosing to dine with Don Hall's today. The Tavern opened in April, 1997, this being the 14th location in the Hall's family chain dating back to 1946. As your Host, I joined Hall's in 1983 at the Guesthouse Hotel and Restaurant on Washington Center Road. I spent some time over the next three years between the Guesthouse and the Orchard House in Glenbrook Square. In 1985, I became the general manager of Hall's Orchard House in Glenbrook Square. I spent the next 10 years managing that restaurant. In April 1997, Hall's opened the Tavern at Coventry and I've been here ever since.

In that time, I've found each day to be different from the last. With new ideas all the time, my goal, in union with the Tavern staff, is to incorporate these ideas with over 60 years of Hall's history and deliver an overall better restaurant experience today than the day before.

Here to serve you always,

Jeff Lill

General Manager

**Check out our new deck outside the bar.
We offer a limited menu. Smoking permitted.**