

COACH HOUSE TAVERN

Dinner Served 5-8PM Thursday-Saturday

»» TEE OFF ««

Clam Chowder

Soft Pretzel Sticks – with house made beer cheese

Deviled Eggs – hard boiled egg, salmon bacon, dijon, tobiko, micro mustard, house kim chi

Tavern Style Nachos – house fried tortilla chips, shredded ribeye, bbq sauce, house made beer cheese, shredded lettuce, fresh pico, sour cream, jalapenos

Oyster Rockefeller – ESVA oysters, baby spinach, goat cheese, parmesan, roasted tomato, Edwards Surryano Ham

Chicken Wings – sriracha buffalo sauce, ranch or blue cheese

Poke Nachos – diced tuna, soy, green onion, macadamia nut, sesame, lime creme, wakame

Poppers – jalapeno peppers, goat cheese, cheddar cheese, parmesan cheese, shaved roasted ribeye, bacon, cilantro creme

»» ON THE GREEN ««

add chicken \$8, shrimp \$10, fish \$10

Tavern – Shore Breeze lettuce, tomatoes, red onion, cucumbers, carrots, croutons, balsamic vinaigrette

Classic Caesar Salad – romaine, baby spinach, parmesan, crouton

Roasted Beet Salad – Shore Breeze lettuce, toasted almonds, dried cranberries, oranges, red onion, fried goat cheese, beets, house made honey citrus vinaigrette

»» BASKETS ««

with french fries, hushpuppies, chef vegetable, biscuit and house made slaw

Fried Rockfish

Fried Oysters

Jumbo Shrimp

Chicken Tender

»» SIDES ««

Side Caesar Salad – fresh romaine, pamesan, croutons, caesar dressing

Side Tavern Salad – Shore Breeze lettuce, cucumber, tomato, red onion, carrot, crouton, balsamic vinaigrette

Grilled Broccolini

Creamed Spinach

Fingerling Potatoes

 **BAY
CREEK**

Cape Charles, Virginia

» SANDWEDGES «

☞ Choice fries or Old Bay chips ☜

★ sub sweet potato fries \$2 or salad \$4 ★

🔥 **Blackened Fish Tacos** – fresh fish, pepper jack cheese, fresh pico de gallo, house made slaw, grilled lime, flour tortillas

Tavern Burger – special blend beef patty, choice of cheese, lettuce, tomato, red onion

NEW Boursin BBQ Burger – special blend beef patty, Boursin Cheese, house made bbq sauce, fried onions, lettuce, tomato

Buffalo Chicken Wrap – fried chicken tenders, lettuce, tomato, buffalo sauce, crumbled blue cheese, ranch dressing

French Dip – shaved prime rib, swiss cheese, caramelized onion, horseradish aioli, au jus
+ add roasted mushrooms \$3

» CLUBHOUSE COCKTAILS «

☞ **Coach House Old Fashion** – Bulleit Rye Whiskey, angostura bitter, peychaud's bitters, sugar, cherry, expressed orange peel

Gimlet – Hendricks Gin, St. Germain, lime juice, muddled cucumber

CH Mai Tai – Captain Morgan spiced rum, Disaronno amaretto, fresh pineapple, orange juice

IRISH COFFEE – Jameson Irish whiskey, Bailey's Irish cream, ESCR coffee, whipped cream, crème de menthe

Transfusion – vodka, grape PowerAde, sprite or gingerale

SALTY DOG – vodka, grapefruit juice, salted

John Daly – vodka, ice tea, lemonade

Bay Creek Breeze – coconut rum, watermelon puree, pineapple juice, sparkling water

Aperol Spritz – Aperol aperitifs, orange bitters, Brut sparkling wine

» THE BACK NINE «

🍤 Shrimp N "Grits"

– gulf shrimp, roasted tomato, cajun cream broth, fried onions, cheesy cauliflower "grits" –

🐚 Scallops

– pan seared U-10 scallop, butternut squash mash, sautéed baby spinach, truffle lime crème, tobiko, micro greens, toasted pumpkin seeds –

🍄 Truffle Mac

– roasted mushrooms, shallots, baby spinach, sundried tomato, cheddar parmesan cheese sauce, fried onion, truffle –

🍖 Meatloaf

– house recipe meatloaf, tomato ginger chutney, cheese queso, fingerling potatoes, sautéed arugula, demi glace –

🍗 Chicken Florentine

– fried chicken, baby spinach, sun dried tomato, artichokes, whipped potatoes, roasted garlic jus –

🐟 Grilled Salmon

– Scottish salmon, fingerling potatoes, arugula, dill hollandaise –

🥩 Grilled Ribeye

– 12/14oz ribeye steak, boursin mashed potatoes, grilled broccolini, roasted vegetable demi –