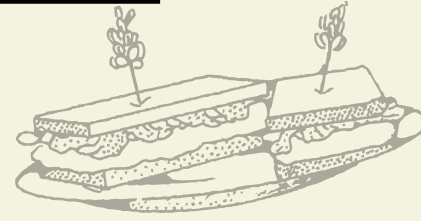


COACH HOUSE TAVERN

DINNER



TEE OFF

SOUP DU JOUR

Cup
Bowl

TAVERN NACHOS

House fried tortilla chips, shredded ribeye, bbq sauce, house made beer cheese, shredded lettuce, fresh pico, sour cheese, and jalapenos

CHICKEN TENDERS

CHICKEN WINGS

8 wings served with your choice of sauce: buffalo sauce, nashville hot, bbq, garlic parmesan

STEAMED SHRIMP

1/2 lb. of 13/15 shrimp, steamed in old bay seasoning, served with cocktail sauce and lemon

QUESADILLA

cheese quesadilla with pepperjack cheese and leeks

PIMENTO CHEESE DIP

served with crostinis

SOFT PRETZEL STICKS

with house made beer cheese

HOLE IN ONE

All entrees are served with Chef's daily featured accompaniments.

PASTA PRIMAVERA

Seasonal vegetables tossed with penne pasta in a light garlic cream, fresh parmesan and herbs.

CARBONARA

Spaghetti tossed with garlic, bacon, butter, parsley, and egg yolks

PORK TENDERLOIN

served with sliced apples

FILET OF BEEF

8oz filet of beef in mushroom sauce

ON THE GREEN

TAVERN SALAD

Mixed greens, tomatoes, red onion, cucumber, carrot, croutons, choice of dressing

CAESAR SALAD

Romaine, baby spinach, parmesan, croutons, house made Caesar dressing

WEDGE SALAD

Iceberg lettuce, crisp bacon, grape tomato, blue cheese dressing

ARUGULA SALAD

Arugula dressed with mandarin oranges, pickled red onion, goat cheese and citrus vinaigrette

NY STRIP

10oz N.Y. Strip steak grilled to desired temp, topped with herb butter

PAN SEARED SALMON

CATCH OF THE DAY

chef's selection

CHICKEN PICCATA

8oz pounded chicken breast sautéed in lemon-wine butter sauce with capers and parsley.

CONTACT US

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**BAY
CREEK**
Cape Charles, Virginia

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness