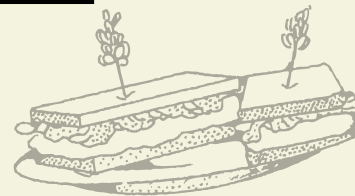


# COACH HOUSE TAVERN

## 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 jalapeños

#### 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 pepper jack cheese and leeks  
*Add chicken or shrimp for additional charge.*

#### SOFT PRETZEL STICKS

with house-made beer cheese

### ON THE GREEN

*Add chicken, shrimp or fish for additional charge.*

#### 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

#### ROASTED BEET SALAD

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

### SANDWEDGES

#### FLOUNDER SANDWICH

Fried flounder sandwich with lettuce, tomato and tartar sauce on a toasted hoagie

#### TAVERN BURGER

Burger cooked to your temp on a toasted brioche bun, lettuce, tomato, and onion. Add cheese or bacon for extra charge.

#### GRILLED CHICKEN

8oz grilled chicken breast on toasted brioche bun with lettuce and tomato

#### FRENCH DIP

Shaved prime rib on a toasted hoagie roll with swiss cheese, sauteed onions, horseradish sauce, and au jus

### 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

#### 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*