

MIDDLETON TAVERN

Restaurant Week 2017

Dinner Menu



Enjoy a three course meal that includes
Appetizer or Salad,
Choice of Entrée,
and Dessert

All for \$34.95

Oysters Rockefeller

Freshly shucked
Oysters with a
traditional Spinach
mixture, finished with
Hollandaise.

Our House Salad

Baby field greens
topped with cherry
tomatoes, cucumbers,
shredded carrots and
mushrooms with our
house dressing.

Entrées

Middleton Special

A center Cut Sirloin, seasoned and
seared to perfection. served with
steamed vegetables and rice.

Sesame Encrusted Salmon

served with steamed vegetables and rice
and Hoisin Butter Sauce.

Half Roasted Chicken

Roasted Chicken served with
steamed vegetables and rice.

Dessert

New York Style Cheesecake

Warm Winter Delight

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*Warm Up from the
Winter Chill with one of our
Warm Winter Delights!*

Nutty Irishman

This classic flavorful mixture of Hazelnut
Liqueur, Irish Cream, and Coffee.

Signature Martini

Always a Favorite!

Please ask your server for today's selection!

Hot Apple Pie

Warm up with a tantalizing mixture of Hot
Apple Cider and Tuaca, topped with Whipped
Cream.

Hot Butter Rum

A specialty to warm your taste buds! An
intriguing mixture of Hot Cider, Dark Rum,
Melted Butter and topped with a Lemon Wedge
and Cloves.

Award Winning

Irish Coffee Coffee

Tullamore Dew Irish

Whiskey, Sugar cube and homemade whipped
cream. "Give every man his dew"

Hot Ginger Toddy

Makers Mark Bourbon, Ginger Liqueur
(Domaine de Canton) touch of honey served
hot with Lemon garnish.

www.middleton Tavern.com

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