



Valentine's Dinner at the Tavern

Appetizers

Classic Shrimp Cocktail 10
Slow-poached shrimp chilled then served with classic cocktail sauce and cheese crostini

Mozzarella Tomato Caprese 10
Sliced tomatoes layered with Mozzarella cheese, fresh basil, and a balsamic vinaigrette glaze

Crab Cakes 12
Jumbo Lump Crab Cakes on a bed of baby greens

Soups

French Onion Soup Au Gratin 8
Traditional French Onion soup topped with garlic croutons and Provolone cheese baked golden brown

Tomato Basil Soup 6

Salads

Valentine Spinach & Beet Salad 7
Fresh spinach, grape tomatoes, sliced red onion, hard boiled egg, fresh beets, and feta cheese served with warm Appalachian bacon dressing

Tavern Mixed Green Salad 7
Fresh mixed greens with tomatoes, cucumbers, Cheddar cheese, hard boiled eggs, chopped bacon and your choice of dressing

Dressing Choices:

Ranch, Balsamic Herb Vinaigrette, and Bleu cheese

Main Course

<u>Filet Mignon</u>	42
An 8oz USDA Prime Angus Filet Mignon cooked to perfection, topped with herb butter. Served with mashed potatoes and mixed julienne vegetables. Add a 5oz Lobster tail for \$20. Served with drawn butter	
<u>Kentucky Chicken Marsala</u>	30
Tender pan seared breast of chicken topped with Marsala sauce. Served with mashed potatoes and mixed winter vegetables	
<u>Bourbon Glazed Salmon</u>	32
Salmon fillet topped with our homemade bourbon glaze. Served with wild rice pilaf and winter mixed vegetables	
<u>Shrimp Scampi</u>	30
Jumbo shrimp with garlic, Roma tomatoes, roasted red pepper, white wine and butter tossed in fresh Bucatini squid ink pasta	
<u>Vegetarian Lovers Plate</u>	28
Beautiful display of fresh seasonal vegetables, served with wild rice pilaf and grilled tofu	
<u>Desserts</u>	11
A special selection of desserts will be presented by our wait staff	

18% Gratuity is added to parties of 8 or more. No split plates.

Please ask to alert our chef if there are any food allergies or dietary restrictions with your party. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.

We proudly support the Berea College Farm as well as other Kentucky farmers throughout the state.

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