

McClellan's Tavern Lunch Menu

Our Famous Salads

House Salad

Fresh garden mesclun greens with tomatoes and cucumbers.

Chef Salad

A traditional favorite with ham, turkey, Swiss and cheddar.

Caesar Salad

*Crisp romaine with parmesan cheese, croutons and Caesar dressing.
With Grilled Chicken
With Grilled Salmon*

Salmon Nicoise*

Grilled North Atlantic salmon, fresh greens, black olives, peppers, feta cheese and tomatoes.

Blackened Chicken Salad

Fresh garden mesclun greens with spicy seasoned chicken breast, served with ranch dressing

Apple Cranberry Chicken Salad

Dried cranberries, fresh sliced apple wedges, and grilled chick breast on baby greens with raspberry vinaigrette.

Southwestern Chicken Salad

*Fresh greens with sliced grilled chicken breast, shredded cheese, and peppercorn relish.
Served with Southwestern ranch dressing.*

Kettle Creations

North & South

A fresh house salad with a cup of soup du jour.

Homemade Soup Du Jour

Cup Bowl

Chili Crock

Lightly spiced and served with cheese and tortilla chips for dipping.

Fresh Deli Sandwiches

Vegetarian Sandwich

Sauteed cucumbers, onions, mushrooms and peppers on herb focaccia. Served with crisp oven fries.

Deli Sandwich

Thinly sliced Ham or Turkey on marble rye with lettuce and tomato. Served with potato chips.

Tuna Wrap

Fresh made tuna salad with lettuce and tomatoes in a flour tortilla served with coleslaw and chips.

Chicken Caesar Wrap

*Romaine and sliced chicken with parmesan cheese and Caesar dressing in a flour tortilla wrap.
Served with coleslaw and chips.*

The Jenny Wade

*Thinly sliced turkey, swiss cheese, thousand island dressing and coleslaw piled high on pumpernickel.
Served with potato chips.*

McClellan's Famous Burgers-Lunch Menu

McClellan Burger*

Six ounces of Black Angus beef and your choice of toppings (Swiss, cheddar, feta, mushrooms and/or Sautéed onions). Served with crisp oven fries.

Confederate Burger

Black Angus beef with cheddar, bacon and zesty barbeque sauce. Served with crisp oven fries

The Regiment

All vegetable patty grilled with lettuce, tomato and pickle. Served with crisp oven fries.

McClellan's Specialty Sandwiches

Crab Cake Sandwich

*Lump crab blended to perfection, served on a Kaiser roll with remoulade sauce.
Served with crisp oven fries.*

Buford Melt

Sliced ham and cheddar served hot on a pretzel roll with our crisp oven fries.

Webster Melt

Sliced ham and Swiss cheese on sun-dried tomato focaccia. Served with crisp oven fries.

Meade Melt

Fresh made tuna salad on a toasted ciabatta roll with provolone cheese and crisp oven fries.

General's Italian Ciabatta

Baked ham, capicola, salami, provolone cheese, Italian herbs and olive oil, all toasted on a fresh Ciabatta roll and served with crisp oven fries.

The Union Beef Sandwich*

*Angus roast beef, thinly sliced with provolone, sautéed mushrooms and onions.
Served on our Focaccia bread with crisp oven fries.*

Colonial Chicken*

*Lightly seasoned grilled chicken breast served on a Kaiser roll with southwestern ranch sauce.
Served with crisp oven fries.*

Custer's Club Melt

*Sliced turkey breast with cheese, tomatoes and bacon toasted on country white bread.
Served with crisp oven fries.*

McClellan's Tavern

Welcome to "McClellan's Tavern. The main feature of our English style pub is the Van Tromp Bar. A turn of the century solid mahogany bar brought back from Brick Lane in merrie England. The drinkers in the old neighborhood mourn its loss, which is our gain. Re-visit old memories with friends, relax before or after dinner, or just hang-out and enjoy the ambience.

Appetizers

Centuries Crudite

Assorted fresh seasonal vegetables served with southwestern ranch dip.

Imperial Crab Dip

Lump crabmeat, piping hot with Toast points. A house favorite.

Stuffed Mushroom Caps

Fresh large mushroom caps stuffed with crab imperial

Brie en Croute

A mild ripe cheese wrapped in a flaky puff pastry and served with a spicy apple relish

Bruschetta with Fresh Salsa

*Homemade with Fresh Tomatoes, Garlic and Fresh Herbs
Served with Bruschetta*

Chili Crock

Lightly Spiced and Served with Cheese & Tortilla Chips for Dipping

Buffalo Chicken Strips

Served with blue cheese, celery & hot sauce

McClellan's Tavern

Soup & Salad

Soup Du Jour

By The Cup

or

By The Bowl

Side Caesar Salad

*Crisp Romaine with Parmesan Cheese, Croutons, & Rich Creamy Caesar Dressing
With a dinner entrée – or ala carte*

Salmon Nicoise*

*Grilled North American Salmon, Fresh Greens, Black Olives
Peppers, Feta Cheese and Tomatoes*

Blackened Chicken Salad*

*Fresh Garden Mesclun Greens with Spicy Seasoned
Chicken Breast & Ranch Dressing*

Caesar Salad

*Crisp Romaine with Parmesan Cheese, Croutons & Rich Creamy Caesar Dressing
Seven dollars and seventy-five cents*

With Grilled Chicken

or

With Grilled Salmon

McClellan's Tavern

All entrees are served with a tossed mesclun garden salad, assorted rolls and butter.

*Our entrees are prepared fresh when you order,
please allow us time to prepare your meal to your liking.*

Specialties of the House

Prime Rib of Beef*

Available on Friday & Saturday Evenings Only

*Black Angus Beef encrusted with our house blend of seasonings. Slow roasted and hand carved.
Served with homemade Yorkshire pudding and the potato of the evening*

Woodsman Steak*

*A hand selected New York Strip Steak, char-grilled to create the aroma of hickory wood;
Add the flavors of fresh garlic, herbs and spices. Served with the potato of the evening.*

Charred Lamb Chops*

*Tender young New Zealand lamb chops marinated in a peppercorn mint vinaigrette.
Grilled to your liking and served with our house blend of rice.*

Brandied Pork Noisettes*

*Boneless fresh pork sautéed with a variety of exotic mushrooms and finished with a
brandy cream sauce. Served with our house blend rice.*

Chicken Chesapeake*

*Fresh breast of chicken, hand stuffed with our succulent crabmeat and our chef's secret blend of
seasonings. Laced with a zesty whole grain Dijonaise sauce and our house blend rice.*

Caribbean Chicken*

*Fresh chicken breast lightly seasoned with fragrant Caribbean spices. Flamed with rum
marinated tropical fruit compote. Served with a medley of fresh vegetables.*

Mediterranean Strudel

*A fresh selection of assorted mushrooms baked with spinach, feta cheese and Herbs de Provence.
Served with a medley of fresh vegetables.*

McClellan's Tavern Steak*

Served with corn and pepper relish and house potatoes.

Blackened Chicken Alfredo*

Blackened Chicken served over house pasta with light cream sauce.

McClellan's Tavern

Specialties of the House

McClellan's Crab Cake*

*Our Chef's secret blend of spices to create the perfect crab cake.
Served with Roasted Balsamic Vegetables.*

Shrimp A la Greque*

*Gulf shrimp sautéed with fresh garlic, broccoli, sun-dried tomatoes and feta cheese.
Served over angel hair pasta.*

Grilled Fillet of Salmon*

*Our salmon is filleted in house to ensure the fresh quality of the fish.
Grilled with a delightful tangy sun-dried tomato basil vinaigrette.
Served with a medley of fresh vegetables.*

Trout Amandine*

*Farm raised rainbow trout sautéed with local apples and almonds.
Served with our house blend rice.*

Sweet Endings

We offer a wide selection of cakes and pies. Please ask your server to see the dessert tray.

Centuries Parfait

*Made with rich and creamy ice cream and your favorite cordial.
May we suggest Cream de Menthe, Chambord, Kahlua, Frangelico, Bailey's, or Amaretto.*

Irish Coffee

Jameson's Irish Whiskey, Kahlua and Cream de Menthe

The "1797"

Bailey's Irish Cream, Grand Marnier and Amaretto

Heavenly Coffee

With Bailey's Irish Cream, Frangelico & Kahlua

