

TULLAMORE TAVERN

DINNER MENU served 5:30 pm – 9:00 pm

Signature Soups and Salads

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| “Award-Winning” Seafood Chowder (GF) | 8 / 10 | Roasted Tomato and Arugula Salad | 10 |
| Soup du Jour | 6 / 8 | Fresh mozzarella, roasted tomatoes, and arugula tossed with a tomato vinaigrette finished with a balsamic glaze and French bread crisps | |
| Classic French Onion Soup Gratinée | 9 | | |
| “Award-Winning” Chili (GF) | 9 | | |
| With Cheddar Jack cheese and tortilla chips | | | |
| Caesar Salad | 9 / 11 | Wedge Salad (GF) | 12 |
| Made with a homemade egg-less dressing | | Crisp iceberg lettuce with grape tomatoes, Bermuda onion and bacon lardons topped with a homemade creamy blue cheese dressing | |
| House Greens (GF) | 7 / 10 | | |
| House greens with fresh heirloom tomatoes, Bermuda onion and shaved cucumbers | | Enjoy any salad with the addition of: | |
| | | Grilled Chicken *6 | Grilled Shrimp *10 |
| | | Grilled Salmon *10 | Steak Tips *10 |

Appetizers

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| Sea Salted House-Cut Fries (GF) | 9 | Tullamore Wings (GF) | 16 |
| Add truffle parmesan 2 | | Tasty, juicy wings fried golden brown and tossed with traditional “Buffalo” sauce, served with celery and carrot sticks, and a side of bleu cheese dressing | |
| Steamed Edamame (GF) | 9 | | |
| Tossed in a roasted garlic chili lime sauce | | | |
| Note: Also available steamed with sea salt | | | |
| Fried Garlic Infused Cheese Curds | 11 | Nachos Grande (GF) | 16 |
| Golden fried cheddar curds with sriracha aioli | | Fresh corn tortillas smothered in melted Cheddar Jack topped with a black bean salsa and drizzled with chipotle sour cream | |
| Jumbo Shrimp Cocktail (GF) | 16 | | |
| Five jumbo shrimp served with cocktail sauce and fresh lemon | | Add Grilled Chicken or Pulled Pork* | 6 |
| | | Add Guacamole | 5 |

Sandwiches & Such

All sandwiches are served with choice of house-cut fries or Cole slaw

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| Sweet Chili Chicken Wrap | 14 | Prime Philly Sandwich | 18 |
| Grilled chicken and julienne vegetables tossed in sweet chili lime sauce with avocado in a spinach wrap | | Shaved house roasted prime rib, loaded with sautéed peppers, onions and mushrooms and topped with Cooper Sharp American cheese and served on a Challah roll | |
| Tempeh available for substitution | | | |
| BBQ Pulled Pork Sandwich | 13 | Pineland Farms Burger* | 13 |
| Spicy lime jalapeno coleslaw, frizzled red onion and Red Barn cheddar served on a toasted Challah roll | | An 8 oz. burger from Pineland Farms of New Gloucester, ME with your choice of cheese. Served with sliced tomato and lettuce on a Challah roll | |
| Panko Fried Haddock Sandwich | 13 | | |
| Served on a Challah roll with basil aioli, arugula and vine-ripened tomato | | “Beyond Meat” Burger available for substitution \$2 | |
| Note: Also available is our “Classic Fishwich” served with broiled Cod and American cheese | | Add Great Hill Blue Cheese | 2 |
| Lobster Mac n’ Cheese | 35 | Add Applewood smoked bacon* | 3 |
| Fresh lobster folded into a five-cheese sauce topped with house made breadcrumbs and baked, served with farm fresh vegetable | | Add Sautéed mushrooms & onions | 3 |
| | | Add Guacamole | 3 |

Note: Gluten-Free Rolls and Sliced Bread are available upon request for a \$1.00 surcharge

Specially prepared by our Executive Chef Kevin Bush and the WMH Culinary Team

Note: (GF) indicates the item is made Gluten Free
 95 % of our menu is made or can be ordered Gluten Free
 Please ask your server, bartender or hostess for assistance with ordering & indicate any food allergies

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please allow extra time for medium-well and well-done meats.

For the comfort of our guests, please turn off cell phones and refrain from using them in the Restaurant.

September 2021