

Toppers Tavern

Casual Dining and Drink

Please alert your Server of any allergies to food that you may have.

352-307-0261

Dinner Menu

Fore!

Chicken Wings*

1 Dozen wings tossed in your favorite sauce! Garlic Parmesan, Buffalo sauce, Chefs Dry Jerk or Sweet Tai Chili sauce. \$12.00

Fish Tacos

White wine butter baked cod, avocado, and house made pineapple salsa all served on a flour tortilla \$9.00

Caprese Salad

Sliced fresh mozzarella, tomato and fresh sweet basil, seasoned with salt, olive oil and balsamic glaze. \$8.00

Fried Green Tomatoes

Super Crispy, encrusted fried tomato slices served with Chefs remoulade sauce. \$9.00

Fire Cracker Shrimp

5 Jumbo fried shrimp tossed in a zesty volcano sauce over mixed greens. \$10.00

Mussels

Gently simmered mussels in white wine, roasted garlic and basil sauce, served with garlic bread. \$12.00

Asian Chicken tacos*

Grilled chicken breast topped with pickled carrots and cucumber, served with butter lettuce and sweet tai chili sauce. \$9.00

Ahi Tuna*

4oz Pan seared, sesame seed encrusted Ahi Tuna served with an Asian slaw and cucumber wasabi sauce. \$10.00



Salads

Toppers Taco Salad

Mixed Greens, adobo Chicken, black olives, tomato's, shredded cheese, corn and black beans in a crunchy taco bowl, doused in cilantro lime ranch sauce. \$11.95

Cobb Salad

Crispy lettuce blend, grape tomato, bacon, avocado, egg, scallion and bleu cheese crumble. Served with your choice of dressing \$9.00

BLT Salad

Crispy lettuce blend, apple wood bacon, tomato, candied pecans, and bleu cheese crumble, tossed in our Ranch dressing. \$9.25 1/2 \$6.25

House Salad

Mixed greens with candied pecans, raisins and Provolone cheese Tossed in our Herb Vinaigrette dressing. \$8.00 1/2 \$6.50

Asian Chopped Salad

Mixed greens, chopped bok choy, shredded carrots, edamame, cashews, mandarin orange and fried wonton, served with an orange mandarin sesame dressing. \$11.95

Chefs Copper Pot

Soup of the day
Cup.....\$3.50 Bowl.....\$4.50

With any salad, feel free to add

Grilled Chicken* \$5.00
Pan seared Salmon* \$7.00
Shrimp \$7.00

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

Flat Bread

Margarita Flat Bread

Shredded mozzarella, tomato, garlic and fresh basil with a balsamic glaze. \$9.50

Chicken Apple Flat*

Grilled chicken, caramelized onion, bacon, granny smith apple slices and provolone cheese, drizzled with balsamic glaze. \$9.50

Pizza and Calzones

12" Brick oven pizza

Cheese pizza \$9.75

Calzone

Hand made calzones stuffed with garlic ricotta cheese and fresh mozzarella. \$9.75

Pizza & calzone toppings

Pepperoni, sausage, bacon, portabella mushroom, roasted red pepper, green pepper, caramelized onion, tomato, olives, ham and extra cheese.

\$1.00 per topping.

Toppers Hand Helds

All of our hand helds come with your choice of side. we offer American, Cheddar, Swiss & Provolone cheese, your choice.

Toppers 8 oz. Burger*

8oz. beef burger smothered in your choice of cheese and served with lettuce, tomato, onion and pickle. Also available at dinner. \$9.00

* French Dip

Shaved prime rib sautéed with caramelized onion and portabella mushroom and provolone cheese Served with au-jus and choice of side on a toasted 8" hoagie roll. Also offered at dinner. \$12

Toppers Reuben

Juicy corned beef, Sauerkraut, Swiss cheese and thousand island sauce on toasted marble rye. Also offered at dinner. \$10.00

Patty Melt

Two, 4oz. ground beef patties, Swiss cheese, caramelized onion and thousand island on toasted marble rye. Also offered at dinner. \$9.00

Chicken Tenders

Lager Battered Crispy chicken strips, served with fries and honey mustard dipping sauce. Also offered at dinner. \$9.00

Fish and Chips

Hand dipped, lager battered Alaskan cod with fries and house made tartar. Also offered at dinner. \$11.95

Toppers Sides

French Fries, cole slaw, fruit, ranch chips, sweet potato fries (.95) Onion rings (\$1.95) Gluten free bun (\$1.00)

Toppers Entree's

Traditional Meatloaf

Toppers scrumptious meatloaf, your choice of 2 sides. \$12.00

Pineapple Teryaki Salmon

Rice bowl with sautéed spinach, tomato, mushroom, avocado & sesame seeds topped with green onion. \$16.95

New Orleans Shrimp n Grits

5 Jumbo shrimp sautéed in a creamy sauce over cheesy grits, topped with green onion. \$14.00

Steak Frite*

6oz Grilled Tenderloin with green peppercorn demi sauce served with parmesan truffles & French fries. \$17.00

Toppers Pot Roast

The pot roast you have come to love, served with a mushroom gravy and choice of 2 sides. \$12.00

14oz Double boned* Pork Chop

Grilled pork chop with apple cider demi glaze, served with choice of 2 sides. \$21.00

Lemon Chicken*

Lightly breaded, pan seared chicken breast in a delectable lemon sauce served with choice of 2 sides. \$12.00

Rice & Quinoa Bowl

Rice with sautéed mushrooms, grape tomato, garlic & cilantro. \$12.00

Add: chicken \$5.00, Salmons \$7.00, Shrimp \$7.00, Steak \$8.00

Dinner sides

Mashed Potato, Baked Potato, Sweet Potato, Glazed Carrot, Steamed Broccoli, Green Beans with onion & Bacon.