



**HISTORIC**

# Tillman's Village Inn

**EST 1824**



Circa 1902



Circa 1940



Circa 1975

## GREAT BEGINNINGS

**Onion Soup Gratinée..... 5.95**

*Topped with croutons and a baked cheese crust*

**Shrimp Cocktail..... 9.95**

*Colossal shrimp served icy cold with our own special cocktail sauce*

**Clams Casino ..... 9.95**

*Five cherrystone clams served with our special casino stuffing*

**Stuffed Mushroom Caps ..... 9.95**

*Stuffed with Italian sausage and seasoned bread crumbs*

**Stuffed Banana Peppers ..... 9.95**

*Fresh banana peppers stuffed with Chorizo sausage, a blend of Asagio and Parmesan cheese and finished with a balsamic-vinegar glaze*

**Broiled Icelandic Lobster**

**Dainties (4)..... 15.95**

*Sweet and tender, from the cold waters of Iceland - SEASONAL*

**Calamari..... 10.95**

*Deep fried and served tossed with olive oil, garlic, pepperoncini, Kalamata olives and parmesan cheese. Also available plain with marinara sauce*

**Potato Skins ..... 8.95**

*The best Idaho potatoes (4) skinned and loaded with bacon and NY Cheddar served with sour cream and chives*

**Dirty Dozen ..... 10.95**

*12 boneless chicken wings served with three unique sauce du jour for dipping*

**Spinach & Artichoke Dip ..... 7.95**

*Our own unique recipe of this classic dish, baked till bubbling with imported cheeses and served with a demi-loaf of seasoned crostini*

**Onion Rings..... 7.95**

*Fresh onions hand battered and deep fried to a golden brown*

**Soup du Jour..... cup 2.95 / bowl 3.95**

*Homemade daily*

## SPECIALTY SALADS

**Spinach Salad ..... 8.95**

*Spinach topped with blueberries, tomatoes, candied pecans, blue cheese crumbles, and homemade croutons, drizzled with balsamic vinaigrette*

**Grilled Chicken Caesar..... 8.95**

*Slices of marinated breast of chicken heaped atop our Caesar salad. Garnished with tomatoes, black olives, hard boiled egg and served with hot garlic bread*

**Julienne Salad ..... 7.95**

*Our famous house salad topped with an assortment of meats and cheeses*

**Cold Plate ..... 13.95**

*Your choice of fresh shrimp or assorted meats arranged with specialty salads, fruit and fresh garnish. A feast for the eyes and the belly!*

**Chicken Cobb Salad..... 8.95**

*Mixed greens topped with grilled chicken, red onions, bleu cheese, bacon bits, egg, and black olives, served with Caesar dressing*

**Prime Rib Salad ..... 10.95**

*Crisp iceberg lettuce, tomato, peppers and black olives, topped with our famous Prime Rib and onion petals. Finished with a cool ranch dressing*

**Sesame Chicken Salad ..... 8.95**

*A bed of mixed greens topped with sesame-crust chicken breast, mandarin oranges, black olives and hard-boiled egg, finished with an orange mandarin vinaigrette*

**Caesar Salad ..... 5.50**

**Our Famous House Salad..... 3.50**



# LUNCH MENU

**Petite Prime Rib ..... 12.95**

*Hot & juicy, what made us famous! Served with choice of potato*

**Hot Beef or Turkey Sandwich ..... 8.50**

*Thinly sliced and served with gravy and your choice of potato*

**Prime Rib Melt..... 14.95**

*Smothered with sauteed onions, mushrooms and topped with provolone cheese and choice of potato*

**Broiled Haddock Almondine..... 8.95**

*Tender and flaky with rice and coleslaw*

**Chicken Fingers with French Fries ..... 8.50**

*Prime chicken tenders, fried golden brown*

**BBQ Pulled Pork ..... 8.95**

*Shredded pork simmered in tangy barbecue sauce. Served with coleslaw and french fries*

*All of the items below are served with English chips*

**Philly Steak Hoagie..... 9.95**

*Loaded with shaved prime rib, peppers, sauteed onions and cheesy sauce*

**Beef on Weck ..... 8.95**

*Beef soaked in its natural juices, sliced thin and served on a slightly salted kimmelweck roll*

**French Dip ..... 8.95**

*Our famous sliced Prime Rib with melted Swiss and au jus, served on a French roll*

**Open Tenderloin Sandwich ..... 13.95**

*4-oz filet with garlic bread and onion rings*

**Deluxe - sauteed onions, mushrooms and melted Swiss ..... add 2.95**

**Roast Turkey Sandwich ..... 8.95**

*The Real McCoy, served on a croissant*

**Senior Club ..... 8.50**

*Triple decker with turkey, bacon, lettuce and tomato*

**Crab Cake ..... 10.95**

*House-prepared and seasoned 5-oz crab cakes. Pan seared and served with a lemon-Parmesan dipping sauce*

**Lobster Wurst..... 12.95**

*Wisconsin Gruyere cheese atop an ever so delectable deck of sweet scallops, shrimp, and lobster. Seasoned with onions, garlic and fresh Tarragon with a sweet chili sauce and mixed greens*

**Grilled Chicken Sandwich ..... 8.95**

*Topped with bacon, Swiss, honey mustard, lettuce and tomato*

**Chef's Special Reuben ..... 9.95**

*Grilled corned beef, sauerkraut, Gruyere cheese, & Russian dressing served on marble rye*

**Mediterranean Chicken Quesadilla .... 8.95**

*The best of two cultures, served with sour cream*

**Side of Steak Fries ..... 3.50**

*We serve only freshly ground Certified Angus Premium Choice Beef prepared in house daily for your enjoyment of this great American classic*

**Classic Burger ..... 9.95**

*One half-pound of the finest freshly ground beef with lettuce, mayo, and choice of cheese*

**Add any item below for ..... 75¢ each**

Bacon

Caramelized Onions

Red Onions

Onion Rings

Sauteed Mushrooms

Kalamata Olives

Pickles

Jack Daniel's Sauce

BBQ Sauce

Cajun Seasoning

Montreal Seasoning

**Add a cup of our homemade soup ..... 1.95**

## KIDDIE CORNER

*Ages 10 and under only, please!*

**Fish Sticks** Served with french fries ..... 6.75

**Chicken Fingers** Served with french fries ..... 6.75

**Hot Dog** Served with french fries ..... 6.75

**Spaghetti & Meatball** ..... 6.75

**Hamburger** Served with french fries ..... 6.75

**Mac and Cheese** ..... 6.75

## VEGETARIAN DISHES • 13.95

**Eggplant Parmesan or Vegetable Lasagna**







# ENTREES

Unless otherwise noted, all entrees are served with freshly baked bread and a choice of two; salad or soup and potato or vegetable. Blue Cheese -add \$1.25 • Caesar Salad -add \$5.50

## American Classics

### Lobster & Crab Mac 'N' Cheese ..... 18.95

The best of two worlds...fresh Gruyere cheese separates succulent lobster chunks and luscious Dungeness crab meat, both folded with our special-recipe four-cheese sauce and mini shell macaroni, served with soup or salad only

### Apple Almond Chicken ..... 15.95

A medley of raisins, apples, almonds and croutons carefully wrapped inside a tender chicken breast. Baked to perfection and finished with Mornay sauce

### Bacon Wrapped Pork Filets ..... 16.95

Twin 5-oz tenderloins wrapped with applewood smoked bacon  
Pair with Jack Daniel's sauce ..... add 1.50

### Southern Fried Chicken ..... 13.95

One-half chicken, honey sweetened and fried to a crispy brown

### Chicken Parmesan ..... 15.95

Two fresh cutlets pounded and prepared Italian style, topped with provolone cheese and red sauce, served with pasta

### Veal Parmesan ..... 17.95

Prepared Italian style, topped with provolone cheese and red sauce, served with pasta

### Roast Turkey ..... 14.95

Roasted breast of young tom turkey served with a fresh herb stuffing, gravy and cranberry

### Chicken Scampi ..... 14.95

Boneless breast of chicken, sauteed with herb butter, fresh garlic and sun-dried tomatoes, and served over pasta or rice

### Salisbury Steak..... 13.95

Certified Angus chopped sirloin topped with mushrooms and brown gravy

### Calf's Liver ..... 14.95

Tender veal liver served with bacon and sauteed onions

### Bruschetta Chicken ..... 15.95

A boneless breast of chicken topped with a classic combination of marinated tomato, garlic, basil, and fresh herbs

### Chef's Special of the Day ..... MARKET

Always something fresh and exciting—please ask your server for today's offering

### Ham Steak ..... 15.95

A 16-oz prime slice from the center of our bone-in smoked and cured ham. Served with a side of Georgia's famous Jezebel sauce

### Southwest Chicken Pasta ..... 16.95

10 oz of sauteed chicken with fresh cream, garlic, chipotle and other seasonings tossed with penne pasta

### B&B Flank Steak..... 18.95

House cut and marinated USDA flank steak grilled to temperature and topped with a balsamic glaze and French bleu cheese

## From the Grill

Only the highest quality beef cattle in the world carry the label of Certified Angus USDA Premium Choice. We are proud to offer these aged, hand selected steaks for your enjoyment.

### Filet Mignon ..... 28.95

An 8-oz center-cut of the most tender cut of beef

### New York Strip ..... 25.95

A steak of royal flavor - tender, juicy and flavorful.  
A full 12 ounces!

### Delmonico ..... 20.95

Seasoned with fresh herbs and garlic

### Porterhouse..... 29.95

The king of steaks! A full pound lightly brushed with extra-virgin olive oil and fresh herbs

### Chairman's Reserve Dry Aged

### Pork Chops.....17.95

Two 7-oz center-cut loin chops

### Chef's Mixed Grill ..... MARKET

A select assortment of the finest meats available.  
Ask your server for today's selection

## "Tastes"

Customize your Entrees by adding a special sauce or seasoning

### Béarnaise sauce ..... add 1.25

### Danish Blue Cheese Crust..... add 2.50

### Montreal Seasoning ..... add 2.50

### European Style..... add 3.95

(spices, Danish Blue Cheese demi-glaze and mushrooms)

### Cajun Seasoning ..... add 1.25

### Jack Daniel's Sauce ..... add 1.50

### BBQ Sauce..... add 1.25

### Dill Sauce ..... add 1.25

### Lobster Cream Sauce..... add 4.95

### Sauteed Mushrooms ..... add 3.50

### Sauteed Onions ..... add 2.95

### Stuffed baked potato with bacon and cheese ..... add 1.95

### Stuffed baked potato smothered in a Lobster Cream Sauce ..... add 4.95



# ENTREES

Unless otherwise noted, all entrees are served with freshly baked bread and a choice of two; salad or soup and potato or vegetable. Blue Cheese -add \$1.25 • Caesar Salad -add \$5.50

## Surf and Turf

### Our Famous Prime Rib or one of our Signature Steaks

Served with your choice of the following fresh seafood:

<b>Rock Lobster (4oz)</b> .....	<b>MARKET</b>
<b>Rock Lobster (8oz)</b> .....	<b>MARKET</b>
<b>Broiled Icelandic Lobster Dainties (4)</b> .....	<b>add 15.95</b>
<b>Shrimp Scampi (3)</b> .....	<b>add 6.95</b>
<b>Black Pearl Sea Scallops (4oz)</b> .....	<b>add 8.95</b>
<b>Fried Jumbo Shrimp (4)</b> .....	<b>add 9.95</b>
<b>Signature Homemade Crab Cake (5oz)</b> .....	<b>add 9.95</b>

## From the Sea

### Shrimp Scampi ..... 16.95

Jumbo Gulf Shrimp sauteed with herb butter, lemon & fresh garlic

### Black Pearl Sea Scallops ..... 19.75

Broiled with lemon, butter, and a touch of wine. Also available deep-fried or scampi-style

### Salmon Steak..... 17.95

Atlantic salmon broiled and served with drawn butter and lemon

**Dill Sauce**..... **add 1.25**

**Cajun Spice** .....

### Broiled Fresh Haddock..... 15.95

Lightly breaded or plain, with lemon, butter and toasted almonds

**Cajun Style Haddock - dredged in Cajun seasonings & broiled with butter** .....

### Seafood Platter..... 16.95

A medley of shrimp, crab cake, scallops and haddock fried to a golden brown

### Captain's Platter..... 31.95

Broiled assortment of fresh scallops, clams casino, lobster tail, crab claw, shrimp and haddock

### Chef's Catch of the Day ..... MARKET

The best of the sea prepared in a creative manner—please ask your server for today's Fresh Catch!

### Twin Lobster Tails ..... 47.95

Two 8-oz Rock Lobster tails

### Single Lobster Tail ..... 27.95

Served with lemon wedge and drawn butter

### Big Bob's Colossal Fried Shrimp ..... 16.95

Five colossal beer battered shrimp deep fried to perfection—These shrimp are BIG!

### Maryland Crab Cakes ..... 18.95

Twin house prepared and seasoned 5-oz crab cakes. Pan seared and served with a lemon-Parmesan dipping sauce

All broiled seafood entrees are prepared with butter. We will substitute margarine upon request.

# SPECIALTIES OF THE HOUSE

### Our Award-Winning Prime Rib of Beef Au Jus

Aged beef, slowly roasted to perfection

**Over 1,450 tons served!**

**Petite (6oz)** ..... **14.95**

**Queen (12oz)** ..... **18.95**

**King (20oz)** ..... **24.95**

**Carriage (36oz)** ..... **39.95**

Pair with horseradish sauce..... **add 1.25**

Cajun seasonings..... **add 1.25**

European style ..... **add 3.95**

(spices, Danish Blue Cheese, mushrooms and demi-glace)

### From our Smoke Pit:

### Authentic Old-Fashioned Hickory Smoked Barbecue Baby Back Ribs

Served with our classic barbecue sauce

**Half Rack**.....**15.95**

**Full Rack**.....**21.95**