

## Dinner

### RAW BAR

OYSTERS, *freshly shucked*  
 BLUEPOINT, *Long Island* 2.00 each  
 WELLFLEET, *Cape Cod* 2.25 each  
 BLACKBERRY POINT, *Prince Edward Island* 2.50 each

CLAMS, *on the half-shell*  
 LITTLE NECK  
 TOP NECK  
 CHERRY STONE  
 1.50 each  
 SHRIMP COCKTAIL 2.50 each

GRILLED MAINE LOBSTER TAIL  
*Fresh Herb Salt & Tavern Tartar Sauce*  
 14

LIGHT HORSE RAW BAR PLATTER  
*Oysters, Clams, Poached Mussels, Shrimp Cocktail*  
 (full) 29 (half) 19

GRAND PLATEAU  
 50

### APPETIZERS

BUTTERNUT SQUASH SOUP 6  
*Butter Poached Rosemary Apples, Crème Fraîche*

TAVERN GREENS SALAD 9  
*Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette*

GRILLED OCTOPUS SALAD 12  
*Frisée, Celery Leaf, Basil, Slivered Almonds, Pecorino, Citrus Chili Oil*

ROASTED MIXED BABY BEETS 12  
*Baby Arugula, Humbolt Fog Goat Cheese, Rice Wine Vinaigrette*

STEAK TARTARE 13  
*Black Truffles, Hearts of Palm, Quail Egg Yolk, Toast Points*

STEAMED MUSSELS & COCKLES 12  
*Tasso Ham, Fennel, White Wine, Shallots*

GRILLED CALAMARI 13  
*Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette*

ARTISANAL CHEESE PLATE 14  
*Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey*

### PASTA

PAN ROASTED SCALLOPS 24  
*Baby Bok Choy, Chinese Beans, Soba Noodles, Crayfish Bonito Broth*

CHESTNUT PAPPARDELLE 18  
*Braised Veal Cheeks, Pearl Onions, Maitake Mushrooms, Orange Scented Veal Jus*

### ENTREES

BARLEY RISOTTO 18  
*Roasted Squash, Pearl Onions, Swiss Chard, Parmesan, Olives, Port Reduction*

LONG ISLAND DUCK BREAST "PEKING STYLE" 27  
*Basil Soba Noodle Cake, Sesame Eggplant, Cilantro Chili Sauce, Ginger Soy Gastric*

BUTTER POACHED LOBSTER GNOCCHI 19  
*Clive Potato Truffle Gnocchi, Wild Mushrooms, Roasted Beets, Bacon Crème Fraîche Sauce*

SMOKED GREAT LAKES PIKE FILET 25  
*Frisée, Roasted Tomatoes, Yukon Gold Potatoes, Asparagus, Mushrooms, Truffle, Sherry & Shallot Vinaigrette*

BBQ SKIRT STEAK 23  
*U.S.D.A Prime Skirt Steak, Tavern BBQ Sauce, Jalapeño Polenta, Charred & Smoked Red Onions, Salsa Verde*

PAN ROASTED ORGANIC FREE RANGE CHICKEN 22  
*Artichoke Heart Barigoule, Prosciutto, Potato Galette*

GRILLED RIB EYE 29  
*12oz U.S.D.A Prime, Sautéed Maitake Mushrooms, Potato Gratin*

### WEEKLY SPECIALS

#### Monday

GRILLED MAINE LOBSTER  
*Herb Butter, Corn Salsa*  
 19

#### Tuesday

LAMB SHANK  
*Braised Cannellini Beans, Beet Greens, Cherry Tomatoes, Feta, Citrus Jus*  
 21

#### Wednesday

JUMBO LUMP MARYLAND CRAB CAKE  
*Jalapeño Tartar Sauce, Smoked Potato Salad*  
 18

#### Thursday

SALT-CRUSTED PRIME RIB  
*Crispy Onion Rings, Sage Jus*  
 24

#### Friday

SOFT SHELL CRABS  
*Sesame Crusted, Miso Glazed, Lemongrass Anise Basmati Rice*  
 24

#### Saturday

ROTISSERIE PORK TWO WAYS  
*Parsnip Purée, Sautéed Brussels Sprouts, Apple Pan Gravy*  
 24

### TAVERN CLASSICS

BAKED MEATLOAF 16  
*Wrapped in Bacon, Whipped Potatoes, Sautéed Baby Spinach*

TAVERN FISH & CHIPS 15  
*Homemade Tartar Sauce, Coleslaw*

LIGHT HORSE BURGER 10  
*1/2 lb. Beef with Lettuce, Tomato, Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw*

### TAVERN SIDES

SAUTÉED BABY SPINACH & ROASTED GARLIC 5

LIGHT HORSE FRIES WITH HERB SALT & CHILI MAYO 4

GRILLED CORN ON THE COB LIME & CHIPOTLE SALT, PARMESAN 5

BRUSSELS SPROUTS WITH PANCETTA 5

## Lunch

### RAW BAR

OYSTERS, *freshly shucked*  
 BLUEPOINT, *Long Island* 2.00 each  
 WELLFLEET, *Cape Cod* 2.25 each  
 BLACKBERRY POINT, *Prince Edward Island* 2.50 each

CLAMS, *on the half-shell*  
 LITTLE NECK  
 TOP NECK  
 CHERRY STONE  
 1.50 each  
 SHRIMP COCKTAIL 2.50 each

GRILLED MAINE LOBSTER TAIL  
*Fresh Herb Salt & Tavern Tartar Sauce*  
 14.00

LIGHT HORSE RAW BAR PLATTER  
*Oysters, Clams, Poached Mussels, Shrimp Cocktail*  
 (full) 29 (half) 19

GRAND PLATEAU  
 50

### APPETIZERS

DAILY SOUP 6

TAVERN GREENS SALAD 9  
*Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette*

ROASTED MIXED BABY BEETS 12  
*Baby Arugula, Humbolt Fog Goat Cheese, Rice Wine Vinaigrette*

GRILLED OCTOPUS SALAD 12  
*Frisée, Celery Leaf, Basil, Slivered Almonds, Pecorino, Citrus Chili Oil*

ARTISANAL CHEESE PLATE 14  
*Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey*

STEAMED MUSSELS & COCKLES 12  
*Tasso Ham, Fennel, White Wine, Shallots*

GRILLED CALAMARI 13  
*Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette*

### ENTREES

TAVERN CHICKEN SANDWICH 12  
*Avocado, Red Onion, Lettuce, Tomato, Fresh Herbs & Lemon Mayonnaise*

GRILLED STEAK AU POIVRE SANDWICH 14  
*Sliced Prime Steak, Caramelized Onions, Homemade Herb Potato Chips*

BARLEY RISOTTO 15  
*Roasted Squash, Pearl Onions, Swiss Chard, Parmesan, Olives, Port Reduction*

CRAB CAKE 16  
*Jumbo Lump Maryland Crab, Smoked Potato Salad, Jalapeño Tartar Sauce*

CHESTNUT PAPPARDELLE 15  
*Braised Veal Cheeks, Pearl Onions, Maitake Mushrooms, Orange Scented Veal Jus*

LOBSTER CLUB 17  
*Lettuce, Tomato, Garlic Saffron Mayonnaise, Homemade Herb Potato Chips*

PAN ROASTED SCALLOPS 18  
*Baby Bok Choy, Chinese Beans, Soba Noodles, Crayfish Bonito Broth*

DUCK CONFIT "BLT" 11  
*Bacon, Lettuce, Tomato, Red Onion Marmelade, Homemade Tavern Bread, Green Salad*

BBQ SKIRT STEAK 19  
*U.S.D.A Prime Skirt Steak, Tavern BBQ Sauce, Jalapeño Polenta, Charred & Smoked Red Onions, Salsa Verde*

GRILLED STEAK COBB SALAD 15  
*Avocado, Tomato, Boiled Egg, Chopped Bacon, Blue Cheese, Greens, Blue Cheese Dressing*

### WEEKLY SPECIALS

#### Tuesday

LEMON GRASS & LIME FISH STEW  
*Fresh Seafood, Herbs, Curry, Grilled Bread*  
 16

#### Wednesday

BEEF STEW  
*Roasted Root Vegetables, Braised Greens, Toasted Tavern Bread*  
 15

#### Thursday

SMOKED GREAT LAKES PIKE FILET  
*Frisée, Roasted Tomatoes, Yukon Gold Potatoes, Asparagus, Mushrooms, Truffle, Sherry & Shallot Vinaigrette*  
 18

#### Friday

SOFT SHELL CRAB  
*Sesame Crusted, Miso Glazed, Lemongrass Anise Basmati Rice*  
 19

#### SATURDAY & SUNDAY BRUNCH

### TAVERN CLASSICS

BAKED MEATLOAF 16  
*Wrapped in Bacon, Whipped Potatoes, Sautéed Baby Spinach*

TAVERN FISH & CHIPS 15  
*Homemade Tartar Sauce, Coleslaw*

LIGHT HORSE BURGER 10  
*1/2 lb. Beef with Lettuce, Tomato, Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw*

### TAVERN SIDES

SAUTÉED BABY SPINACH & ROASTED GARLIC 5

JALAPEÑO POLENTA 5

GRILLED CORN ON THE COB LIME & CHIPOTLE SALT, PARMESAN 5

SAUTEED ASPARAGUS, FENNEL, ROASTED ALMONDS, SABA VINEGAR 5

## Tavern

### RAW BAR

LITTLENECK 1.50 piece  
 TOPNECK 1.50 piece  
 CHERRYSTONE 1.50 piece  
 BLUEPOINT, *Long Island* 2.00 piece  
 WELLFLEET, *Cape Cod* 2.25 piece  
 BLACKBERRY PT, *Prince Edward Island* 2.50 piece  
 SHRIMP COCKTAIL 2.50 piece  
 GRILLED MAINE LOBSTER TAIL 14.00 piece  
*Fresh Herb Salt & Tavern Tartar Sauce*

LIGHT HORSE RAW BAR PLATTER  
*Littleneck Clams, Oysters, Poached Mussels, Shrimp Cocktail*  
 (grand) 50 • (full) 29 • (half) 19

### APPETIZERS

ARTISANAL CHEESE PLATE 14  
*Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey*

STEAMED MUSSELS & COCKLES 12  
*Tasso Ham, Fennel, White Wine, Shallots*

LOBSTER CORN PIEROGIES 11  
*Apple Cider Reduction, Crème Fraîche*

CHICKEN SKEWERS 10  
*Sweet Chili, Scallion & Cilantro Marinade*

CRISPY PORK RIBS 9  
*Slow-Cooked 8 hours, Garlic, Ginger & Sweet & Sour Glaze, order of 4*

PORK DUMPLINGS 8  
*Pork, Ginger, Spinach, Sesame Soy Sauce*

HOUSE MADE POTATO CHIPS 5  
*Fresh Herb Salt, Siltun Blue Cheese Dipping Sauce*

TAVERN SALAD 9  
*Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette*

CAESAR SALAD 10  
*Warm Garlic Croutons, Parmagiano Reggiano -with Chicken or Boqueron Anchovies*

GRILLED CALAMARI 13  
*Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette*

### ENTREES

BBQ SKIRT STEAK 23  
*U.S.D.A Prime Skirt Steak, Tavern BBQ Sauce, Jalapeño Polenta, Charred & Smoked Red Onions, Salsa Verde*

BAKED MEATLOAF 16  
*Wrapped in Bacon, Whipped Potatoes, Sautéed Baby Spinach*

TAVERN'S CRISPY FISH N' CHIPS 15  
*Homemade Tartar Sauce, Cole Slaw*

TAVERN CHICKEN SANDWICH 12  
*Avocado, Red Onion, Lettuce, Tomato, Fresh Herbs & Lemon Mayonnaise*

LIGHT HORSE BURGER 10  
*1/2 lb. Beef with Lettuce, Tomato, Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw*

DUCK CONFIT "BLT" 11  
*Bacon, Lettuce, Tomato, Red Onion Marmelade, Homemade Tavern Bread,*

## Brunch

### RAW BAR

OYSTERS, *freshly shucked*  
 BLUEPOINT, *Long Island* 2.00 each  
 WELLFLEET, *Cape Cod* 2.25 each  
 BLACKBERRY POINT, *Prince Edward Island* 2.50 each

CLAMS, *on the half-shell*  
 LITTLE NECK  
 TOP NECK  
 CHERRY STONE  
 1.50 each  
 SHRIMP COCKTAIL 2.50 each

GRILLED MAINE LOBSTER TAIL  
*Fresh Herb Salt & Tavern Tartar Sauce*  
 14.00 each

LIGHT HORSE RAW BAR PLATTER  
*Oysters, Clams, Poached Mussels, Shrimp Cocktail*  
 (full) 29 (half) 19

GRAND PLATEAU  
 50

### APPETIZERS

DAILY SOUP 6

TAVERN GREENS SALAD 9  
*Organic Baby Greens, Gorgonzola Blue Cheese, Asian Pear, Toasted Walnuts, Aged Sherry Vinaigrette*

GRILLED OCTOPUS SALAD 12  
*Frisée, Celery Leaf, Basil, Slivered Almonds, Pecorino, Citrus Chili Oil*

ROASTED MIXED BABY BEETS 12  
*Baby Arugula, Humbolt Fog Goat Cheese, Rice Wine Vinaigrette*

STEAK TARTARE 13  
*Black Truffles, Hearts of Palm, Quail Egg Yolk, Toast Points*

STEAMED MUSSELS & COCKLES 12  
*Tasso Ham, Fennel, White Wine, Shallots*

GRILLED CALAMARI 13  
*Basil, Celery, Roasted Red Peppers, Onions, Pecorino, Lemon Vinaigrette*

ARTISANAL CHEESE PLATE 14  
*Homemade Red Wine & Walnut Bread, Fruit Jam, Lavender Honey*

### SPECIALITY DRINKS

MIMOSA  
*Freshly Squeezed Orange Juice & Champagne*  
 7

BELLINI  
*Fresh Peach Juice & Champagne*  
 7

THE CLASSIC BLOODY MARY  
*Vodka & the L.H.T. blend of Horseradish, Worcestershire, Tabasco, Salt, Pepper & Lime*  
 7

### FRESH JUICES

ORANGE JUICE 3.50

BLUEBERRY LEMONADE 3.50

FRESH CARROT APPLE JUICE 3.50

HEALTH SMOOTHIE  
*Pineapple, Banana, Wheat Germ, Flax Yogurt, Orange Juice, Skim Milk*  
 4.50

CHOCOLATE SHAKE 4.50

### ENTREES

LEMON RICOTTA PANCAKES  
*Mascarpone Butter, Fresh Fruit*  
 9

HOUSE SMOKED SALMON  
*Trio of Cream Cheese, Red Onions, Tomato, Capers, Fresh Bagel*  
 11

GOAT CHEESE & RED PEPPER OMELETTE  
*Scallions, Homefries*  
 11

BOURBON VANILLA FRENCH TOAST  
*Maple Syrup, Berries*  
 11

EGGS BENEDICT  
*English Muffins, Poached Eggs, Hollandaise -Choice of Canadian Bacon, Smoked Salmon or Herb Roasted Portabella & Spinach*  
 11

LOBSTER CLUB  
*Lettuce, Tomato, Garlic Saffron Mayonnaise, Homemade Herb Potato Chips*  
 17

CRAB CAKE  
*Jumbo Lump Maryland Crab, Smoked Potato Salad, Jalapeño Tartar Sauce*  
 16

SLICED PRIME STEAK & EGGS  
*Caramelized Onion, Mushroom and Potato Hash, Two Fried Eggs, Veal Demi Glace*  
 15

LIGHT HORSE BURGER  
*1/2 lb. Beef with Lettuce, Tomato & Charred & Smoked Red Onion, Choice of Aged Gouda, Aged Cheddar, or Blue Cheese, Served with French Fries & Coleslaw*  
 10

### TAVERN SIDES

LIGHT HORSE FRIES  
*Garlic Chili Mayonnaise*  
 4

COUNTRY SAUSAGE 3.50

SMOKED BACON 3.50

CUP OF FRESH FRUIT & BERRIES 5

### DESSERTS

CRÈME BRÛLÉE  
*Mixed Berry Compote*  
 7

CHOCOLATE BREAD PUDDING  
*Caramel Ice Cream*  
 7

WARM APPLE STRUDEL  
*Cinnamon & Apple Cider Caramel Ice Cream*  
 7

SELECTION OF ICE CREAM & SORBETS 6

## Desserts

CHOCOLATE BREAD PUDDING  
*Caramel Ice Cream*  
 7

VANILLA CHOCOLATE PARFAIT  
*Coffee Gelée, Hazelnut Milkshake, Pecan Biscotti*  
 7

VANILLA CRÈME BRÛLÉE  
*Mixed Berry Compote*  
 7

CHOCOLATE CAKE  
*Bourbon Ice Cream, Chopped Brown Sugar Walnuts*  
 7

WARM APPLE STRUDEL  
*Cinnamon & Apple Cider Caramel Ice Cream*  
 7

PEAR SEMI-FREDDO  
*Pistachio Anglaise, Pear Sorbet*  
 7

ASSORTED HOMEMADE ICE CREAMS & SORBETS  
*Fresh Daily Selection, Butter Cookie*  
 6

ARTISANAL CHEESE PLATE  
*Homemade Cranberry Walnut Bread, Lavender Honey, Dried Fruit Compote*  
 814

Pastry Chef: Vincianne Gatt  
 TAYLOR FLADGATE, 10YR 10

TAYLOR FLADGATE, 20YR 14

FONSECA QUINTA DO PANASCAL VINTAGE, 2005 11

DOW'S VINTAGE, 1994 20

DOW'S VINTAGE, 1985 30

RAMOS PINTO PORTO 8

RAMOS RUBY PORTO, NV 5

Dessert Wines 40

SHERRY 8 (gd)

MAURY VIN DOUX NATUREL 8 (gd)

Domaine des Schistes 8 (gd)

LES VOL DES ANGES 15 (gd)

Bonny Doon Vineyard Santa Cruz, CA 2007 15 (gd)

BANYULS 40

M.Chapoutier Southern France 2003 40

ELDORADO NOIR 40

Ferrari-Carano Russian River, CA 2002 40

JOHANNESBURG RIESLING 55

Hermann J Wiemer Fingerlakes, NY 2003 55

HUXELREBE TBA 70

Weingut Erich Bender Germany 2003 70

TOKAI 30