



DINNER MENU

SHAREABLES

- BREAD & EDIBLE CANDLE SERVICE** artisanal bread + duck fat or butter candle; infused with herbs and garlic 10/12
- ***CALAMARI** lightly dusted + banana peppers + lemon caper aioli 17
- BIG ASS PRETZEL** tavern queso + peanut butter spread + jalapeño honey mustard 20
- FRIED BRUSSELS** raspberry ale cheese + pancetta + dried cherries + smoked almonds + chipotle honey 16
- ***CHARCUTERIE** artisan cured meats and aged cheeses + pickled vegetables + house made accompaniments 25
- ***OLD HARBOR WINGS** ten wings + hot honey sriracha + house bbq or cajun dry rub + bleu cheese dressing + celery 20
- ***BLACK & BLEU STEAK BITES** gorgonzola + caramelized onions + garlic bread 17
- ***TUNA POKE** pineapple + mango + avocado + pickled red onion + wonton chips + eel sauce + mango sauce + wasabi aioli 22
- ***LUMP CRAB CAKES** pimento dill sauce + capers + frisée + charred radicchio 26
- ***FIRE ROASTED CRAB DIP** wonton chips + scallions 17
- ***OYSTERS** chef's freshest pick ½ dozen 18 | dozen 36

SOUPS & GREENS *ADD PROTEIN: CHICKEN BREAST 7 | STEAK TIPS 12 | FIVE LARGE SHRIMP 12 | SEA TROUT 12

- SOUP DU JOUR** bowl of our fresh made soup 8
- CLASSIC PLANK'S WEDGE** bleu cheese dressing + iceberg + tomato + peppercorn bacon + boiled egg 14
- PLANK'S CAESAR** romaine lettuce + fried capers + house mixed croutons + pecorino + red onion + caesar dressing 16
- WINTER SALAD** mixed greens + dried cherries + toasted pecans + bleu cheese + apple vinaigrette 17

ENTRÉES NO SUBSTITUTIONS- YOU MAY ADD A SIDE

- * **LONG ISLAND STRIP** roasted garlic + herbed potatoes + grilled asparagus 38
enhancement options – bleu cheese crumbles 4 black peppercorn sauce 5 mushrooms & onions 5
- ***CHICKEN & SHRIMP PENNE** grilled chicken + sauté shrimp + fine herbs 35
choice of – alfredo | spicy diavolo | cheesy tomato and italian sausage
- ***ROASTED CHICKEN** sun dried tomatoes + pancetta + spätzle + swiss chard+ mushroom cream 27
- ***NORWEGIAN SEA TROUT** maple chipotle seared + brussels + pancetta + cherries + almonds 32
- ***BACON WRAPPED PORK TENDERLOIN** sweet corn risotto + cherry gastric + parmesan cheese + asparagus 29
- ***PONZU SEARED SESAME TUNA** kimchi fried rice + roasted asparagus + tangerine vinaigrette 34
- ***TEMPURA FRIED CAULIFLOWER** kimchi rice + green onions + wontons + sesame seeds 26
- ***PRIMAVERA PASTA** garlic + red onion + cauliflower + bell peppers + asparagus + tomato sauce + fine herbs 26

SHARED SIDES: fried brussels 10 | loaded hashbrowns 12 | asparagus 10 | buttered mushrooms & onions 10 |
gouda mac 14 | fried kimchi rice 6 | truffle fries 13 | fried cauliflower 15 | winter green salad 10 | caesar salad 8

TAVERN FARE

- ***KOBE SLIDERS** two 3 oz. patties + bourbon butter + caramelized onions + provolone + shoe string fries 18
- ***TAVERN RIBS** house smoked half rack of baby back ribs + house bbq + shoe string fries 25
- ***FISH AND CHIPS** lightly battered fresh cod + shoe string fries + tartar + lemon 24
- ***WAGYU BURGER** wagyu beef + pepper bacon + cheese + onion aioli + pickles + truffle fries + chef's homemade ketchup 25
- THE CHEESE** san marzano sauce + shredded and fresh mozzarella + hand tossed dough 16
- FUNKY MARGHERITA** san marzano sauce + garlic + olive oil + fontina + fresh mozzarella + parmesan + tomato + basil 17
add toppings \$2.50 each; pepperoni, peppers, onions, mushrooms, sausage, jalapeño, ham and bacon

*CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITIES WILL BE APPLIED ON ALL PARTIES OF EIGHT OR MORE, NO SPLIT CHECKS FOR PARTIES LARGER THAN TWELVE.