

STARTERS

SEARED SEA SCALLOPS

Pan seared Atlantic sea scallops, truffle cream wild rice, pomegranite molasses, baby arugula 13

SHORT RIB POUTINE

House fries tossed with garlic cheddar cheese curds, braised short rib and home style gravy 14

TAP CITY WINGS

Jumbo wings tossed in your choice of Thai Buffalo, BBQ or Jamaican Jerk sauce, served with a carrot & celery blue cheese salad 12

STUFFED PRETZEL

House made Philly Steak stuffed pretzel served with house made mustard 11

LOCAL MUSSELS

White wine, butter, thyme, shallots, chili flakes, roasted garlic and fine herbs 12

GARLIC CHEDDAR CHEESE CURDS

Beer battered, fried and served with fig mustard jam 10

BLUE HILLS CHEESE BOARD

Great Hill Blue and imported cheeses, fig jam, dried cranberries, toasted almonds, Carr's Water Crackers and house pickles 12

SHRIMP & GRITS

Pan seared tiger shrimp, garlic cheddar grits, Aleppo pepper and white wine 14

RAW LOCAL OYSTERS

Six local oysters served with cocktail sauce and seasonal mignonette 15

MARYLAND CRAB CAKES

Maryland lump crabmeat, on top of roasted corn salsa and zesty chipotle aioli 13

CLAM CHOWDER

Chopped sea clams, Yukon gold potatoes, bacon & cream 8

FRENCH ONION SOUP

House made veal stock, caramelized onion, baguette crostini and melted gruyere 9

18% GRATUITY WILL BE ADDED TO
PARTY OF 10 OR MORE

PARKING AVAILABLE

AT THE BACK OF THE RESTAURANT
PUBLIC PARKING AREA

 **LIKE US ON FACEBOOK!**

MENU ITEMS & PRICING SUBJECT TO CHANGE

**VISIT OUR
SISTER RESTAURANTS!**

YARMOUTH HOUSE

(508) 771-5154 335 Route 28, West Yarmouth

DIPARMA ITALIAN TABLE

(508) 771-7776 175 Route 28, West Yarmouth

RED FACE JACK'S

(508) 771-JACK 585 Route 28, West Yarmouth



TAP CITY GRILLE
GOOD FOOD WELL CRAFTED

\$10 OFF Dinner for 2

3-6 Dine in Only
Valid on entrées only. Not valid with any other offers or promotions. Exp 9/30/18



774.470.4588

**586 MAIN STREET,
HYANNIS, MASSACHUSETTS**

**OPEN 7 DAYS A WEEK
11:30-12:30AM**

SALADS

ADD ON: GRILLED SHRIMP - 10

WILD SALMON - 10

GRILLED CHICKEN - 6

STEAK MEDALLION - 9

HOUSE MIX GREENS

Baby greens, dry cranberries, candied hazelnuts, cranberry vinaigrette, fresh horseradish 8

TRADITIONAL CAESAR

Crisp chopped romaine lettuce, garlic croutons, shaved asiago cheese, and Caesar dressing 9

SALT ROASTED BEET

Baby arugula, Burrata cheese, candied hazelnuts, honey champagne vinaigrette 12

ARUGULA SALAD

Baby arugula, gorgonzola cheese, slivered almonds, sun dried cranberries, honey sherry vinaigrette 11

WOOD OVEN FIRED PIZZA

13" HAND TOSSED DOUGH TOPPED WITH OUR 5 CHEESE BLEND & HOMEMADE SAUCE

THE NORTH END PIZZA Hot Italian sausage, pepperoni, ricotta & fresh mozzarella 15

CHEESE & TRUFFLE Garlic cream sauce and white truffle oil 14

PORKY FIG Applewood bacon lardons, fig jam, caramelized onions, baby arugula and pomegranite molasses 15

MARGHERITA PIZZA Sliced tomato, fresh mozzarella & basil 14

THE MUSHROOM Mixed mushrooms, garlic cream sauce, goat cheese and caramelized onions 15

PEAR & BRIE Garlic cream sauce, ripe pears, French double cream brie and pomegranite molasses 15

LINGUICA & ROASTED PEPPERS San Marzano tomatoes, shredded cheese, chopped linguica, red onions and roasted red peppers 15

DINNER ENTRÉES

Available after 5pm

SEAFOOD RISOTTO

North Atlantic sea scallops, gulf shrimp, mussels, lobster, parmesan risotto 26

OVEN ROASTED ATLANTIC COD

Pan roasted and finished with an organic wild rice blend, seasonal vegetable 21

FRIED CHICKEN & WAFFLES

Buttermilk battered and fried, beer waffle, kale and cabbage slaw, served with braised kale, honey mustard and syrup 17

FISH & CHIPS

Atlantic cod, huse made french fries, kale and cabbage slaw 17

STEAK FRITES

Grilled center cut sirloin, hotel butter, mixed greens, frites 24

BEEF SHORT RIB BOURGOGNE

Red wine braised short rib, creamy mashed potato and sunchoke chips 23

MAC AND CHEESE

Four cheese sauce, cavatappi pasta, seasoned crumbs 11
Buffalo Chicken 13
Grilled Chicken & Pepperjack 13

LOBSTER MAC AND CHEESE

Maine lobster meat, cavatappi pasta, creamy four cheese sauce and seasoned crumbs 23

SEARED SEA SCALLOPS

Pan seared Atlantic sea scallops, truffle cream wild rice, pomegranate molasses and baby arugula 25

FRESH CATCH OF THE DAY

Seasonal fresh local and imported catch, server suggested

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH OR EGGS COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SIGNATURE BURGERS & SANDWICHES

FEATURING HOUSE GRIND SHORT RIB, CHUCK AND BRISKET ANGUS BEEF. SERVED ON A BRIOCHE ROLL, WITH HOUSE BURGER SPREAD, L,T,O, BEER PICKLE AND CHOICE OF MIXED GREENS OR HOUSE FRIES WITH TRUFFLE KETCHUP

ALPENHAUS BURGER

Sauteed wild mushrooms, aged gruyere cheese 14

ORIGINAL SIGNATURE BURGER 13

Add bacon or choice of cheese 1 each

BELLY BUSTER

Applewood smoked bacon, caramelized onions and smoked cheddar cheese 15

TEXAS BURGER

House made bbq sauce, thick cut bacon, smoked cheddar cheese 15

LAMB BURGER

Seasoned lamb, grilled eggplant, feta cheese spread, tzatziki 15

COD SANDWICH

Local beer battered cod, house made remoulade and smoked cheddar 12

VEGGIE "BAHN MI"

Grilled and pickled veggies, white bean spread and spicy mayo, topped with jalapenos 10

LOBSTER ROLL

Maine lobster, Sorrento mayonnaise, organic Boston lettuce, brioche roll 25

THE BAKED ITALIAN

Genoa salami, mortadella, prosciutto, provolone, pizza cheese, herbed viegar, toasted roll, tomato, onion and pickle salad 13