

MENU

Thanks so much for coming to Tari's. Feel free to browse through our galleries and shops for one-of-a-kind local art.

Grazing Menu

- Goat Cheese, Sun-Dried Tomato and Spinach**
Quesadilla - drizzled with fresh pesto, diced tomatoes and a dollop of sour cream.....6.50
Hummus with Grilled Pita.....5.50
Lump Crab Croquettes - six tasty morsels fried until golden.....5.95
Steamed Pork Potstickers - with our spicy peanut sauce.....6.95
Steamed Spiced Shrimp - a half pound (15) to peel and eat.....8.95
Wild Woman Wings - with jalapenos, celery & blue cheese. Bakers dozen....7.25
Crab Fondue - with toasted bruschetta, serves 2-4.....6.95
Southern Fried Oyster Martini - lightly breaded in spiced cornmeal.....6.95
Chipotle BBQ Skewered Shrimp - with a cheddar-jalapeno grit cake....7.95
Baked Spinach, Cheddar and Jalapeno Dip with house-made tortillas..6.95

Stock Pot

Slow simmered and made from scratch.

Crock of French Onion.....3.95

Tari's Cream of Crab.....4.25

Tari's Cream of Crab with Sherry for Sipping or Seasoning....5.25

Chili - garnished with cheddar and nacho chips
cup / 3.25 bowl / 4.25

Tomato-Arugula Bisque & Poached Mozzarella cup /
3.50 bowl /4.50

Miss Tari's House Rules

Please keep your children seated. Guests are responsible for damaged artwork. We may add an 18% gratuity to parties of 6 or more. Sorry, no separate checks for parties of 6 or more. Please limit cell phone use to the front area of the bar, hostess area, or outside.

We graciously honor special dietary requests but are not equipped to serve guests

with life-threatening allergies, many of which are airborne. Reservations are held for 15 minutes so please call if you are running late.

Seatings are limited to 2 hours unless prior arrangements have been made.

About Tari's

Just about everything at Tari's is made from scratch, right down to the cd's. Most of the art is local. In season our herbs and vegetables are fresh from my garden or greenhouse.

Our water is from the famous mineral springs. Thank you for coming. Xoxox, Tari

Dinner Salads

Served on a generous bed of mixed greens.

In season, we proudly offer fresh produce and herbs from my garden.

Dressings: our famous blue cheese, raspberry vinaigrette, Parmesan pepper, plus all the standards.

Mediterranean Chicken - grilled chicken breast on a bed of mixed greens garnished with feta, tomatoes, olives, grilled pita and balsamic vinaigrette.....14.95

Apples, Roquefort and Roasted Walnut - with raspberry vinaigrette.....7.95

Mozzarella, Tomato and Olives - with balsamic vinaigrette.....8.25

Grilled Chicken Caesar - with grilled breast, topped with Parmesan.....8.95

Warm Brie, Apples and Almonds - with our raspberry vinaigrette.....11.95

Oysters Rockefeller Salad - Plump fried oysters on a bed of mixed greens, dressed with buttermilk remoulade and crumbled bacon. With cornbread.....14.95



Sides

Tomatoes Provencale - broiled with provolone, Parmesan & olive oil.....	3.50
Herb and Garlic Linguini	3.50
Steamed Kale	2.25
Grilled Portabellas	2.50
Linguini Marinara	3.50
Buttermilk Slaw	1.50
Seaweed Salad	3.25
Roquefort Red Potatoes	2.50
Vegetable of the Day	2.25
Roasted Corn and Pimento Succotash	2.25

Vegetarian

Served with a mixed green salad and freshly baked breads.

Angel Hair with Fresh Mozzarella and Spinach - with a light marinara sauce, topped with shredded Parmesan, flash-fried spinach and pine nuts.....13.95

Vegetable Tower - A House-made Boursin stuffed portabella topped with seasonal vegetables, drizzled with a rich cream sauce, topped with sun-dried tomato butter and Parmesan, then nestled on a bed of angel hair.....14.95

Pesto Portabellas - grilled with tomatoes, topped with arugula pesto and provolone, then baked in a casserole. Served with herb and garlic linguini.....13.50

Tari's Originals

Served with a mixed green salad with your choice of dressing and fresh breads.

Filet Merlot - grilled with marinated portabellas, served on grilled bruschetta, drizzled with sauce Merlot atop herb & garlic linguini.....24.95

Oyster Napoleon - Southern fried oysters layered with our cheddar-jalapeno grit cake and flash-fried spinach. Smothered with a rich cream sauce.....16.95

Glazed Salmon - drizzled with a honey-ginger glaze, coconut and toasted almonds. Served with sesame noodles and seaweed salad.....15.95

Grilled Chicken Chasseur - with a traditional Chasseur sauce of tomatoes, fresh herbs, mushrooms, wine and demi-

glace. Served with angel hair.....15.95
Jambalaya Ya Ya - Tari's special spicy shrimp and sausage jambalaya.
 This is your chance to taste the real thing. Served with cornbread.....15.95
Pasta Chesapeake - shrimp, scallops and crab in a rich lemon, wine and cream sauce. Splashed with seafood stock and served on a bed of linguini.....18.95
Two Sisters Tilapia- Tilapia, nestled on a bed of angel hair then paired with sun-dried tomato butter and arugula-basil pesto. Colorful and tasty.....16.95
Tari's Crab Cakes - a favorite of our regular guests, Marylanders too. Same great cakes after 18 years! Served with herb and garlic linguini.....19.95
Cedar Planked Salmon - fresh, house-cut salmon, roasted on a traditional Native American cedar plank. Topped with horseradish -Dijon sauce. Served with a baked potato and roasted corn -pimento succotash.....16.95
Caribbean Pork - in a Jamaican marinade, glazed with mango BBQ then topped with seasonal fruit salsa. With ginger-smashed sweet potatoes.....15.95
Chicken Bonita - Grilled chicken breast on a raft of grilled peppers and onions, topped with Tari's Wild Woman salsa, shredded cheddar and sour cream then surrounded with spiced red potatoes and a grilled tortilla.....15.95

Traditional Favorites

Begin with a mixed green salad and freshly baked breads.
Seafood Feast - lump crab cake, broiled scallops, steamed shrimp and crab clusters. Served with your choice of any side.....24.95
Filet Mignon and Crab Cake - with your choice of side.....26.95
Grilled New York Strip With Horseradish -Bourbon Butter - a 12 ounce strip, char-broiled to your liking and served with Roquefort red potatoes.....23.95
Chicken Pomodoro With Angel Hair - marinated chicken breast smothered with provolone, mozzarella & Parmesan. Topped with our marinara sauce.....15.95

Sweets



For dessert, we will tempt you with our dessert tray. We also offer a full spirited and non-alcoholic menu created from our tasty concoctions. We hope you enjoyed

your dinner and our people.

Wine

Ask about Tari's secret cellar of exceptional wine offerings.

Whites

Alice White Chardonnay (Australia).....

glass...4.25.....bottle...15.00

Hess Select Chardonnay

(California).....bottle...26.00

Terra Adina Chardonnay

(Chile).....bottle...18.00

Cornaro Veneto Pinot Grigio

(Italy).....glass...4.95.....bottle...24.00

Redwood Creek Sauvignon Blanc (California).....

bottle...22.00

Reds

Toro Sunrise Merlot (Chile).....

glass...3.95.....bottle...15.00

Alice White Cabernet Sauvignon

(Australia)....glass...4.25.....bottle...15.00

Alice White Shiraz

(Australia).....glass...4.25.....bottle...15.00

De Loach Red Zinfandel

(California).....glass...4.75.....bottle...24.00

Trumpeter Merlot

(Argentina).....bottle...24.00

Wishing Tree Shiraz (Western

Australia).....bottle...18.00

Excelsior Cabernet Sauvignon (South
Africa)bottle...18.00

Windy Ridge Pinot Noir
(California)bottle...22.00

Railroad Red Shiraz (South
Africa)bottle...24.00

Blush

Beringer White Zinfandel (California)
.....glass...3.95.....bottle....16.00

Sparkling

Simonet Brut (France)bottle...12.00
Duval Brut (New York)split.....6.00
Gruet Blanc De Banc (New
Mexico)bottle...28.00

