

TONDEE'S TAVERN

Starters

- GARLIC & WINE MUSSELS**  **\$12.95**
A pound of steaming mussels tossed in our house made garlic & white wine sauce. Served with bread for dipping.
- EUNICE'S BLUE CRAB DIP**  **\$12.95**
Served piping hot topped with melted cheddar and bread for dipping.
- POTATO SKINS** **\$10.95**
Jumbo size smothered in bacon, cheese, green onions and tomatoes. *Turn up the heat with pickled jalapeños for \$.50, make it oink with extra bacon for \$1*
- FIRE CRACKER SHRIMP** **\$9.95**
Fresh fried shrimp lightly battered and tossed in our house made sauce & served on a bed of lettuce.
- BAY STREET SAMPLER** **\$11.95**
Famous chicken tenders, house made hush puppies and fried pickle chips. Served with a side of our house made buttermilk ranch and honey mustard.
- FRIED GREEN TOMATOES**  **\$9.95**
Thick cut and twice battered, paired with our house made dill aioli.
- FRIED PICKLE CHIPS**  **\$9.95**
A pile of deep fried dill pickle chips served with our house-made buttermilk ranch.
- UNCLE PHIL'S PUPS**  **\$9.95**
A basket full of our homemade hush puppies served with our house-made buttermilk ranch.
- ONION RING PLATTER**  **\$9.95**
A mountain of deep fried onion rings served with our house made honey mustard horseradish sauce.

Soups, Salads and Wraps

- BLUE CRAB STEW**  **\$7.95**
One of our best sellers. Rich, creamy and served piping hot.
- BACK RIVER SEAFOOD GUMBO**  **\$7.95**
Long time low country recipe with andouille sausage and served over a bed of rice.
- HOUSE SALAD**   **\$8.95**
Fresh harvest blend of lettuce topped with carrots, onions, tomatoes, eggs, parmesan, cheddar and croutons. Served with your choice of dressing.

House made Buttermilk Ranch, Caesar, Balsamic Vinaigrette or Honey Mustard.
Extra salad dressing may be purchased for an additional \$.50

Add Chicken \$3 Add Shrimp \$4 Make it a wrap for an additional \$1

Finger Food

- THE OTHER GUY'S CHICKEN FINGER BASKET** **\$10.95**
Crispy golden chicken tenderloins lightly battered and served with your choice of honey mustard, house made buttermilk ranch or house made BBQ sauce.
- QUESADILLA**  **\$9.95**
Cheddar cheese, bell peppers, onions and tomatoes grilled on a flour tortilla. Served with sour cream and salsa on the side jalapenos \$0.50.

Add Bacon \$1 Add Chicken \$3 Add Shrimp \$3 Add Steak \$5

Build Your Own

-  **THE BURGER***   **\$12.95**
Served with one side of your choice. 10oz handmade hamburger patty cooked to order and served on a brioche bun with lettuce & tomato. Beyond Burger available for no extra charge. Substitute gluten free bun for \$1
-  **THE BIRD**  **\$11.95**
Served with one side of your choice. Tender chicken breast served fried, grilled or blackened on a brioche bun with lettuce & tomato. Sub gluten free bun for \$1
-  **WILLIE'S WICKED SPUDS**   **\$10.95**
Monster sized baked potatoes served with sour cream and butter on the side. Smothered & covered however you like.
Say Cheese: Cheddar \$1, Pepper Jack \$1, Mac & Cheese \$2
Sauces: Add \$.50, Kansas City BBQ, Carolina BBQ, Chipotle Ranch, Special Sauce, Marinara
Toppings: Add \$.50, Raw Onions, Sautéed Onions, Onion Ring, Fried Green Tomato, Jalapeños, Pickles
Proteins: Deli Ham \$1, Bacon \$1, Pulled Pork \$2, Shredded Chicken \$3, Fried Egg \$1

Sandwiches

*Served with one side of your choice.
Substitute our brioche bun for Gluten Free Bun for \$1*

- THE POLE DANCER *** **\$15.95**
A one of kind monster developed for The Savannah Burger Battle of 2016. 10oz house made angus patty topped with deli ham, bacon, 2 onion rings, pulled pork, mac & cheese, fried egg, pickles, lettuce, a fried green tomato and our secret special sauce.
Have your picture taken and added to the Tondee's hall of fame!
- FISH SANDWICH**  **\$10.95**
Flounder served fried, grilled or blackened on a brioche bun with lettuce and tomato.
- PULLED PORK SANDWICH**  **\$9.95**
House smoked pulled pork smothered in our house made Kansas City BBQ sauce on a brioche bun.
- GOURMET GRILLED CHEESE**   **\$9.95**
Cheddar and Pepper Jack grilled to gooey perfection and a ripened tomato on a brioche bun.
- SARAH'S BLT** **\$10.95**
A fun Southern twist on this traditional sandwich by adding a fried green tomato and pairing it with our house made dill aioli. *Make it a Sarah Special by adding a fried egg for \$1.*

Young Skippers

Kids 12 & under, no exceptions
Served with choice of mac & cheese, mashed potatoes or fries

- Grilled Cheese \$6.95**
- Fried Shrimp \$6.95**
- Chicken Fingers \$6.95**
- Burger \$6.95** Add Cheese \$1

Entrees

From The Grill

Served with a starter, house salad, dressing & an additional side of your choice

NOT YOUR MAMA'S HAMBURGER STEAK * ① **\$14.95**

Let's take it back old school. 12 ounces of ground chuck smothered in sautéed onions and homemade southern gravy.

TWELVE OUNCE PULASKI RIBEYE * ① **\$26.95**

This boneless marbled steak is rich, tender and full flavored. Topped with garlic butter.

EIGHT OUNCE FILET MIGNON * ① **\$28.95**

The most tender of steaks favored by many for its melt-in-your mouth texture. Topped with garlic butter.

FULL RACK OF BABY BACK RIBS * ① \$25.95 1/2 RACK \$14.95

W.T.'s best selling fall off the bone baby back ribs. Isle of Hope style, baby! This is the dish that started it all. We use a family dry rub recipe that has been passed down through the generations. Your choice of our two house made BBQ sauces: Carolina or Kansas City.

Make it Surf & Turf by Adding:
Grilled or Fried Shrimp \$8.95

DESI'S FAMOUS PASTA BOWLS

Choose your noodle: Fettuccine, Bowtie
Gluten Free Penne \$2

Get Saucy: Alfredo, Marinara, Vodka or Garlic Butter

Plain \$9.95

Veggie \$10.95

Add Protein:

Chicken \$14.95

Red Snapper \$18.95

Shrimp \$18.95

*** Salmon \$19.95**

*** Steak \$21.95**

Chef's Picks

Entrees listed below are available only as listed with **NO SUBSTITUTIONS**

SOUTHERN STYLE CHICKEN BREAST \$13.95

Deep fried and served on a pile of red skin mashed potatoes smothered in our homemade brown gravy and a side of collard greens.

FISH & GRITS \$17.95

Golden fried flounder on top of a bowl of creamy grits with our house made white wine reduction, tomatoes, bacon and onions.

SHRIMP & GRITS ① \$18.95

A deep south tradition. Sautéed shrimp, bacon, onions, tomatoes cooked in our white wine reduction sauce atop a bowl of creamy grits.

STEAK & GRITS * ① \$19.95

Steak prepared to order, two eggs fried hard on top of a bowl of creamy grits. Topped with bacon, onions, and tomatoes sautéed in our white wine reduction sauce.

LOW COUNTY BOIL ① \$19.95

Boiled shrimp seasoned with Old Bay and served with red potatoes, andouille sausage, onions, and corn. Drawn butter and cocktail sauce on the side.

FISH & SHRIMP COMBO ① \$20.95

Flounder filet and large local shrimp prepared your choice of fried, grilled or blackened Served with fries and southern style creamy coleslaw.

Fresh Local Seafood

Served with one side of your choice

ELI WHITNEY STUFFED FLOUNDER \$19.95

Your choice of oven baked or fried flounder stuffed with devilled crab and paired with our house made dill aioli.

BACON WRAPPED SCALLOPS ① \$23.95

Pan seared jumbo scallops wrapped in crispy bacon. Available without bacon by request.

TYBEE ISLAND RED SNAPPER ① \$18.95

Grilled with garlic and herbs and paired with our house made dill aioli.

SUGAR CITY FLOUNDER ① \$16.95

8 ounce flounder filet served fried, grilled or blackened.

GRILLED SALMON * ① \$18.95

Atlantic salmon grilled to perfection and served with our house made dill aioli.

SHRIMP THREE WAYS \$18.95

3 shrimp skewers served fried, grilled and parmesan garlic crusted with a side of house-made cocktail sauce. **NO SUBSTITUTIONS**

HERB CREEK SHRIMP DINNER ① \$17.95

Large local shrimp fried, grilled or blackened and served with a side of house-made cocktail sauce.

Sides

French Fries, Green Beans, Mashed Potatoes,
Savannah Red Rice, Mac & Cheese, Cole Slaw,
Collard Greens, Grits

Premium Sides

Hush Puppies or side House Salad. \$2 upcharge
Load any side of your choice with cheddar cheese,
bacon and green onions. \$1.50 upcharge

Additional Premium Sides can be purchased for \$4.50

Additional Regular Sides can be purchased for \$2.95

Desserts

All desserts are provided by **CHEESECAKE MARKET**.
Made daily with the freshest locally sourced ingredients.
These world-renowned cakes are baked here in Savannah
in our downstairs bakery.

CHEESECAKE MARKET is the innovator of
"Homemade Cheesecake Baked In A Mason Jar."

Try one; it is the best Cheesecake that you will ever eat!
10 great flavors, ask about gluten free availability.

① Gluten free option available ② Vegetarian option available

*Consuming raw or undercooked meat, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness