

Menu

The Tree Tavern 17 Park Street, Wanaque NJ 07465
973-835-2033 www.treetavern.com
Open Tuesday through Saturday from 4pm to 10 pm
All major credit cards accepted*

* A 3.99% fee will be charged
on all credit card purchases.



Pepperoni ♦ Mushrooms ♦ Sausage Onions ♦ Olives ♦ Jalapeño Anchovies ♦ Meatballs(add \$3) * Candied Bacon add (\$4.00)

Appetizers

CHEESE PLATE

(Choose 4) \$18.00

Sharp Cheddar Manchego Havarti with Dill Brie Peppercorn Asiago Smoked gouda Pepper Jack Balsamic & Cipollini Onion coated Cheddar Gouda

THE TUSCAN: Reggiano Parmigiano, warm Cerignola Olives, crusty bread & olive oil. \$14.00 FRESH BURRATA with Roma tomatoes and basil. \$12.00, With Prosciutto \$15.00 BRUSCHETTA, shaved mozzarella, and fresh basil served over toasted crostini bread. \$12.00 **SPINACH ARTICHOKE DIP** with pita crackers \$12.00 **HUMMUS AND CHIPS** with olive garnish \$10.00 **SAUTEED MUSSELS**, Mussels sautéed in sweet or hot red sauce or white wine sauce \$14.00 **MOZZARELLA STICKS** \$10.00 PORK POTSTICKERS (Fried or Steamed) with Teriyaki or Korean BBQ sauce \$10.00 **COCONUT SHRIMP** with mango sauce \$14.00 **BUFFALO SHRIMP** with blue cheese \$14.00 FRIED CALAMARI Marinara, Fra Diavolo, or Thai style Sauce \$13.00 **EMPANADAS** (Chicken or Beef) \$12.00 CANDIED SLAB BACON (2 Slices) \$12.00 CHICKEN WINGS choice of Buffalo, Teriyaki, Habanero or Garlic /parm sauce \$13.00 **BEEF SLIDERS,** American Cheese, lettuce & tomato (add fries or salad \$3.00) \$15.00 CHICKEN FINGERS, served with French fries & honey mustard \$13.00 **JALEPENO POPPERS** \$12.00

SALADS

(Add Chicken \$6, Grilled Shrimp \$9 Prosciutto \$6, or Salmon \$14)

CHICKEN MILANESE, Seasoned breaded chicken cutlet served with mesclun spring greens				
topped with tomato bruschetta and Pecorino Romano dressed with a touch of olive oil and balsamic				
vinegar.	\$22.00			
MOZZARELLA CAPRESE, Fresh Mozzarella, tomato & basil with olive oil	\$20.00			
TREE TAVERN SALAD, Mesclun greens tossed with tomatoes, cucumbers, onions, black olives,				
and carrots in homemade Italian vinaigrette.	\$11.00			
CAESAR SALAD with homemade dressing	\$12.00			
DAID CEDG (CANDAIRCEAE)				

BURGERS /SANDWICHES

(8 oz burgers served with French fries or small salad)

AMERICAN BURGER , American cheese, lettuce, tomato, onions, and pickle.	\$14.00
BLUE CHEESE BURGER, topped with blue cheese crumbles and bacon.	\$16.00
BURGER with mozzarella & Roasted red peppers	\$16.00
JALAPEÑO JACK BURGER, topped with melted jalapeño jack cheese,	
roasted tomatoes, and grilled red onions.	\$16.00
BEYOND MEAT BURGER, lettuce, tomato, and onion rings, fries or small salad	\$16.00
SLICED FILET MIGNON on a roll with French fries and butter	\$22.00
CHICKEN PARM SANDWICH	\$16.00
GRILLED CHICKEN with roasted peppers and mozzarella	\$16.00
MEATBALL SANDWICH, served with marinara sauce & mozzarella	\$16.00

House Wines by the glass:

We often change brands, but we always serve the following varietals:

Cabernet Sauvignon	Merlot	Pinot Noir	Chianti
Zinfandel	Malbec	Pinot Grigio	Nero d' Avolo
Prosecco	Moscato	Chardonnay	Sauvignon Blanc
White Zinfandel	Dry Riesling	Pecorino	Rose'

Ask your server for up-pours or if you would like to know the brand of any house wines. We also have a full wine list by the bottle with over 200 choices!

PASTA * \$5.00 Sharing charge

Add Shrimp, chicken, meatballs or sausage to any pasta

CRAB MAC & CHEESE	\$23.00
PENNE VODKA, served with light vodka infused tomato cream sauce.	\$16.00
PENNE ALFREDO, The traditional Roman dish, cheesy & delicious	\$16.00
CAVATELLI AND BROCCOLI, garlic olive oil sauce with Parmesan Reggiano.	\$18.00
PENNE BOLOGNESE, Penne sautéed with a red wine-infused meat sauce.	\$24.00
BURRATA RAVIOLI in Marinara or creamy Pesto Sauce	\$24.00
MEAT RAVIOLI, served in a marinara or vodka sauce.	\$24.00
SHORT RIB RAVIOLI sautéed with butter & sage	\$24.00
MUSSELS MARINARA, Mussels sautéed in marinara sauce served over linguini.	\$24.00
MUSSELS IN WINE SAUCE, Mussels sauteed in a white wine sauce over linguini	\$24.00
PENNE WITH MEATBALLS, Penne pasta served with our house made	
Marinara and meatballs.	\$24.00

Beer list by the bottle/can:

Bud, Bud Light, Michelob Ultra, Stella, Sam Adams,

Voodoo Ranger IPA, Dankful IPA, Sierra Nevada Pale Ale, Peroni, Miller light, Coors Light, Corona, Corona Premier,

Heineken ,Heineken Zero, Yeung Ling, Blue Moon, Hazy Little thing IPA, Murphy's stout, High Noon, White Claw, assorted flavors

LARGE PLATE *\$5.00 sharing charge

SEAFOOD PAELLA, A classic of mixed shellfish, fish and crustaceans and rice	\$35.00
CHICKEN A LA PROSCIUTTO, Sauteed chicken breast with prosciutto,	
tomatoes and mozzarella in a white wine sauce.	\$26.00
CHICKEN SALTIMBOCCA, Sauteed chicken topped with prosciutto, melted	
mozzarella in a savory demi-glaze sauce .	\$30.00
CLASSIC CHICKEN PARMIGIANO, Breaded chicken cutlet topped with	
Melted mozzarella in our in-house marinara sauce served over linguini pasta.	\$24.00
CHICKEN FRANCAISE, Lightly battered chicken sautéed in a lemon white wine	
butter sauce served with a side of rice and broccoli.	\$24.00
CHICKEN MARSALA, Sautéed scaloppini chicken with marsala wine and	
mushrooms served with mashed potatoes and broccoli.	\$24.00
VEAL FRANCAISE, Lightly battered veal sauteed in a lemon, white wine butter	
sauce served with a side of rice and veggies.	\$30.00
VEAL MARSALA, Sautéed scaloppini of veal with marsala wine and mushrooms	
served with mashed potatoes and broccoli	\$30.00
VEAL SALTIMBOCCA, Sautéed veal scaloppini topped with prosciutto and	
melted mozzarella in a savory demi-glaze sauce served over sautéed spinach.	\$35.00
RIB EYE STEAK, Rib eye steak served with mashed potatoes and mixed vegetables.	\$39.00
NY STRIP STEAK, with mashed potatoes and vegetables. Can also be prepared au Poivr	e \$34.00
SALMON FILLET, Grilled or blackened with spinach.	\$30.00
SHRIMP SCAMPI, Shrimp sauteed in a garlic and wine sauce.	\$30.00
SLICED FILET MIGNON on crispy toast with roasted potatoes	
and mixed vegetables .	\$35.00