

TO START OR SHARE

QUESADILLA 14.9 <i>sauteed onions, cheddar jack blend</i> add CHICKEN 17.9	CAULIFLOWER BITES 16.9 <i>lightly breaded, flash fried, bleu cheese</i> <i>fondue, buffalo sauce, celery</i>
FRESH TOMATO BASIL FLATBREAD 17.4 <i>mozzarella, feta</i> add HOUSE MEATBALL 18.9	SOUTHERN STYLE DEVEILED EGGS 11.9 <i>applewood bacon topping, while they last!</i>
FILET MIGNON FLATBREAD 20.9 <i>house bleu cheese fondue, bacon,</i> <i>sauteed onion, balsamic glaze</i>	TAP ROOM BLEU CHEESE CHIPS 15.9 <i>kettle chips, house bleu cheese fondue,</i> <i>balsamic glaze, scallions</i>
LETTUCE WRAPS 18.9 <i>fresh dark/white chicken, mushrooms,</i> <i>water chestnuts, soy ponzu</i>	MEATBALLS MARINARA 16.9 <i>house favorite - mozzarella, fresh basil,</i> <i>house croutons</i>
BUFFALO SHRIMP 17.9 <i>flash fried, house buffalo sauce,</i> <i>bleu cheese, celery</i>	FRESH BURRATA WITH BLISTERED HEIRLOOM TOMATOES 15.9 <i>pesto, balsamic glaze, house crouton</i>
MARYLAND STYLE CRAB CAKE 21.4 <i>Orlando’s Best with jumbo lump crab,</i> <i>house remoulade</i>	PRIME STEAK BITES 21.9 <i>house onion straws, creamy horseradish</i> <i>or chimichurri for dipping</i>
*AHI TUNA SASHIMI 25.4 <i>sushi grade, center cut loin, seared</i>	LEMON CHICKEN ORZO SOUP 8.9 <i>fresh vegetables, spinach</i>
FRESH PRINCE EDWARD ISLAND MUSSELS 19.9 <i>garlic butter sauce, house croutons</i>	“TEXAS” STYLE CHILI 9.9 <i>all meat, no bean, onion,</i> <i>cheddar jack blend</i>
HOT CRAB & CHEESE DIP 21.4 <i>jumbo lump, house cheese blend, fresh</i> <i>tomato, scallions, toast points</i>	ORLANDO’S BEST FRENCH ONION SOUP 9.9 <i>emmenthaler swiss, house crouton</i>

TAP ROOM SIGNATURE SALADS

CHICKEN CAPRESE SALAD 19.9 <i>beefsteak tomato, fresh basil, fresh mozzarella, balsamic glaze</i>
APPLE ALMOND CHICKEN 18.9 <i>spring mix, fuji apple, tomato, cheddar jack blend</i>
CLASSIC COBB 19.9 <i>chicken, avocado, bacon, tomato, diced egg, cheddar jack blend,</i> <i>bleu cheese crumbles</i>
CRISPY CHICKEN 19.9 <i>diced egg, tomato, cheddar jack blend</i>
*FRESH SEARED AHI TUNA 29 <i>cucumber, kalamata peppadew blend, blistered heirloom tomato, diced egg</i>
SEASONAL SPINACH 17.9 <i>seasonal fruit, pecans, raisins, goat cheese, bermuda onion, balsamic glaze</i>
*THE CAESAR SALAD 15 <i>house dressing, asiago cheese</i>
SUPERMAN SALAD 19.9 <i>baby spinach, arugula, quinoa medley, heirloom tomato, walnuts, avocado</i>

HAND CUT STEAKS & CHOPS
FRESH CAUGHT SEAFOOD

HERB ENCRUSTED PRIME RIB - 12oz.....39 <i>Available daily starting at 4:00 “while it lasts!”</i>
HAND CUT PRIME GRADE RIBEYE STEAK - 14oz.....57
BARREL CUT FILET MIGNON 6oz.....45 8oz.....53 <i>topped with homemade garlic and herb butter</i>
FILET MIGNON & CRAB CAKE 6oz.....55 8oz.....63 <i>topped with homemade garlic and herb butter</i>
LOLLIPOP LAMB CHOPS 43 <i>(3) double bone, rosemary & brown butter</i>
BONE IN LOLLIPOP CENTER CUT PORK CHOP 10oz 29.9
PARMESAN ENCRUSTED FRESH GROUPER 42 <i>lemon beurre blanc, guest favorite</i>
*FRESH AHI TUNA MIGNON 41 <i>center cut, sushi grade, sesame or peppercorn encrusted</i>
JUMBO SEA SCALLOPS 38 <i>seared or blackened</i>
FRESH ATLANTIC SALMON 31 <i>grilled with lemon dill butter or blackened</i>
FRESH FLORIDA MAHI-MAHI 31 <i>grilled with house chimichurri or blackened</i>
ORLANDO’S BEST CRAB CAKES 43 <i>(2) Maryland style, jumbo lump, house remoulade</i>
MEDITERRANEAN SHRIMP AND SCALLOPS PASTA 35.9 <i>artichoke, feta, tomato, calamata peppadaw blend</i>

HAND-PATTIED AWARD WINNING BURGERS

<i>Substitute Turkey Burger No Additional Charge</i>	<i>Gluten Free Bun for Additional \$2.</i>
TAP ROOM CLASSIC 19.9 <i>tillamook cheddar cheese</i>	ABOVE PAR 20.9 <i>“flash fried” goat cheese, nueske</i> <i>bacon, fig preserves and arugula</i>
COLLEGE PARK 20.9 <i>nueske bacon, jack cheese,</i> <i>smashed avocado</i>	PATTY MELT 19.9 <i>american cheese, sauteed onions,</i> <i>artisan rye</i>
STEAKHOUSE 20.9 <i>jack cheese, nueske bacon,</i> <i>house onion straws, creamy</i> <i>horseradish</i>	TURKEY BURGER 19.9 <i>fresh ground dark/white meat,</i> <i>smashed avocado</i>

TAP ROOM WEDGE

Iceberg wedge, diced tomato, bermuda onions, bacon, bleu cheese crumbles, balsamic glaze	
GRILLED FILET TIPS 39.9 <i>6oz grilled tenderloin</i>	FRESH MAHI-MAHI 25.4 <i>grilled or blackened</i>
FRESH CHICKEN BREAST 19.9 <i>grilled or blackened</i>	TAP ROOM BURGER 19.9 <i>½ pound, hand-pattied fresh daily</i>

HOUSE FAVORITES

BLACKENED SALMON BLT 26 <i>red pepper aioli, artisan rye</i>
COLLEGE PARK CHICKEN SANDWICH 19.9 <i>jack cheese, bacon, smashed avocado, brioche bun</i>
ADELA’S CHICKEN 19.9 <i>house marinated grilled tenderloins, asiago cheese</i>
HAND BATTERED CHICKEN TENDERS 19.9 <i>house honey mustard dressing</i>
BUFFALO CHICKEN SANDWICH 18.4 <i>house bleu cheese dressing, brioche bun</i>
HAND BATTERED FRIED SHRIMP 29.9 <i>coleslaw, seasoned fries, cocktail sauce</i>
CRAB CAKE & FRIES 24.4 <i>Maryland style, jumbo lump, “Orlando’s Best”</i>
HAND BATTERED FISH AND CHIPS 27.4 <i>coleslaw, seasoned fries, house tartar</i>
CALIFORNIA TURKEY WRAP 17.9 <i>avocado, tomato, cheddar jack blend, iceberg</i>
BLACKENED MAHI-MAHI TACOS 20.9 <i>(2) tropical slaw, tomato, avocado crema</i>
FILET MIGNON TACOS 20.9 <i>(2) house onion straws, creamy horseradish</i>
APPLE & BACON GRILLED CHEESE 19.9 <i>cheddar, swiss, gouda, almonds, fig preserves</i>
PORTOBELLO MUSHROOM SANDWICH 20.9 <i>sauteed onion, fried goat cheese, arugula, tomato, brioche bun</i>
OUR FAMOUS CORNED BEEF REUBEN 6oz.....18.9 12oz.....27.9 <i>sauerkraut, swiss, russian dressing, artisan rye</i>
CHICKEN MILANESE 29.9 <i>herb breaded. over angel hair pasta, tomato, capers, roasted garlic butter sauce</i>
TEQUILA CITRUS CHICKEN 25.4 <i>marinated thighs, monterey jack, black beans, yellow rice, fresh cilantro</i>
GRILLED FILET TIPS 39.9 <i>angel hair pasta tossed with roasted garlic butter sauce</i>
FRESH MADE TAP ROOM BOWLS
QUINOA BOWL 19.9 <i>edamame, raisins, blistered heirloom tomatoes, house corn</i> <i>salsa, feta, avocado, cilantro</i>
*POKE’ BOWL 28 <i>ponzu marinated sushi grade tuna, sweet thai chili pork belly, quinoa</i> <i>and edamame mix, carrots, pickled onions, cucumber, sriracha</i>
ADD-ON’S
GRILLED CHICKEN.....9 FRESH GRILLED SALMON.....13
FRESH SHRIMP.....13 STEAK.....16 FRESH GRILLED MAHI-MAHI.....13

*Florida State food code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase the risk of food borne illness.

There's Always Something
Happening at The Tap Room!

@taproomatdubsdread



The Tap Room at DUBSDREAD

Historic Dubsdread entered a new era in the year 2000 when Steve Gunter and Barbara Teal opened The Tap Room and Events by Dubsdread, continuing its long-standing role as a beloved gathering place.

The top-notch service, Southern hospitality and its fresh-from-scratch cuisine have made The Tap Room a mainstay on the Orlando dining scene.

Dear friends,

Our genuine goal is to ensure your time at The Tap Room is a positive one. If there's anything we can do to enhance your experience, we'd love to hear from you.

Steve & Barb

TapRoom@HistoricDubs.com | 407.650.0100

TAPROOMATDUBSDREAD.COM

Kelly Bofill

General Manager

Stewart Barney

Executive Chef

What's a "Dubsdread," you ask?

Developed in 1924 by Orlando pioneer Carl Dann Sr., Dubsdread was originally a private country club. Its distinctive name comes from early golf slang, referencing the formidable challenge it posed to novice players, or "dubs."

Over the years, the club became both a competitive course and a vibrant social hub, welcoming military officers during World War II and legendary golfers such as Ben Hogan and Sam Snead in the 1940s and '50s. The City of Orlando acquired the property in the late 1970s.



From weddings and corporate events to private celebrations, Events by Dubsdread is known for exceptional cuisine, thoughtful presentation, and seamless service.

We offer premier catering at Historic Dubsdread and our exclusive venues, The Highland Manor in Apopka and Azalea Lodge at Mead Botanical Garden in Winter Park, as well as at many local favorites, including the Orlando Museum of Art, Harry P. Leu Gardens, and the Orlando Science Center.

Experience our elevated cuisine and decades of expertise to create memorable gatherings at one of our venues, your home, or office.



EVENTSBYDUBSDREAD.COM



Carissa Burns

Director of Catering
407-650-9558

Carissa@EventsbyDubsdread.com



@eventsbydubsdread



TOP 100 NEIGHBORHOOD RESTAURANTS IN AMERICA

TOP 25 RESTAURANTS IN THE WORLD WORTH TRAVELING FOR

TOP 100 BEST AL FRESCO DINING



TOP 25 HIDDEN GEMS IN THE WORLD WORTH TRAVELING FOR