

TO START OR SHARE

QUESADILLA 14.9
sautéed onions, cheddar jack blend
add CHICKEN 17.9

FRESH TOMATO BASIL FLATBREAD 17.4
mozzarella, feta
add HOUSE MEATBALL 18.9

FILET MIGNON FLATBREAD 20.9
house bleu cheese fondue, bacon,
sautéed onion, balsamic glaze

LETTUCE WRAPS 18.9
fresh dark/white chicken, mushrooms,
water chestnuts, soy ponzu

BUFFALO SHRIMP 17.9
flash fried, house buffalo sauce,
bleu cheese, celery

MARYLAND STYLE CRAB CAKE 21.4
Orlando's Best with jumbo lump crab,
house remoulade

***AHI TUNA SASHIMI 25.4**
sushi grade, center cut loin, seared

**FRESH PRINCE EDWARD
ISLAND MUSSELS 19.9**
garlic butter sauce, house croutons

HOT CRAB & CHEESE DIP 21.4
jumbo lump, house cheese blend, fresh
tomato, scallions, toast points

TAP ROOM SIGNATURE SALADS

CHICKEN CAPRESE SALAD 19.9
beefsteak tomato, fresh basil, fresh mozzarella, balsamic glaze

APPLE ALMOND CHICKEN 18.9
spring mix, fuji apple, tomato, cheddar jack blend

CLASSIC COBB 19.9
chicken, avocado, bacon, tomato, diced egg, cheddar jack blend,
bleu cheese crumbles

CRISPY CHICKEN 19.9
diced egg, tomato, cheddar jack blend

***FRESH SEARED AHI TUNA 29**
cucumber, kalamata peppadew blend, blistered heirloom tomato, diced egg

SEASONAL SPINACH 17.9
seasonal fruit, pecans, craisins, goat cheese, bermuda onion, balsamic glaze

***THE CAESAR SALAD 15**
house dressing, asiago cheese

SUPERMAN SALAD 19.9
baby spinach, arugula, quinoa medley, heirloom tomato, walnuts, avocado

HAND CUT STEAKS & CHOPS FRESH CAUGHT SEAFOOD

HERB ENCRUSTED PRIME RIB - 12oz.....39
Available daily starting at 4:00 "while it lasts!"

HAND CUT PRIME GRADE RIBEYE STEAK - 14oz.....57

BARREL CUT FILET MIGNON 6oz.....45 8oz.....53
topped with homemade garlic and herb butter

FILET MIGNON & CRAB CAKE 6oz.....55 8oz.....63
topped with homemade garlic and herb butter

LOLLIPOP LAMB CHOPS 43

(3) double bone, rosemary & brown butter

BONE IN LOLLIPOP CENTER CUT PORK CHOP 10oz 29.9

PARMESAN ENCRUSTED FRESH GROUPER 42

lemon beurre blanc, guest favorite

***FRESH AHI TUNA MIGNON 41**

center cut, sushi grade, sesame or peppercorn encrusted

JUMBO SEA SCALLOPS 38

seared or blackened

FRESH ATLANTIC SALMON 31

grilled with lemon dill butter or blackened

FRESH FLORIDA MAHI-MAHI 31

grilled with house chimichurri or blackened

ORLANDO'S BEST CRAB CAKES 43

(2) Maryland style, jumbo lump, house remoulade

MEDITERRANEAN SHRIMP AND SCALLOPS PASTA 35.9

artichoke, feta, tomato, calamata peppadaw blend

HAND-PATTIED AWARD WINNING BURGERS

Substitute Turkey Burger No Additional Charge

Gluten Free Bun for Additional \$2.

TAP ROOM CLASSIC 19.9
tillamook cheddar cheese

COLLEGE PARK 20.9
nueske bacon, jack cheese,
smashed avocado

STEAKHOUSE 20.9
jack cheese, nueske bacon,
house onion straws, creamy
horseradish

ABOVE PAR 20.9

"flash fried" goat cheese, nueske
bacon, fig preserves and arugula

PATTY MELT 19.9
american cheese, sautéed onions,
artisan rye

TURKEY BURGER 19.9
fresh ground dark/white meat,
smashed avocado

TAP ROOM WEDGE

Iceberg wedge, diced tomato, bermuda onions, bacon,
bleu cheese crumbles, balsamic glaze

GRILLED FILET TIPS 39.9
6oz grilled tenderloin

FRESH CHICKEN BREAST 19.9
grilled or blackened

FRESH MAHI-MAHI 25.4
grilled or blackened

TAP ROOM BURGER 19.9
½ pound, hand-pattied fresh daily

HOUSE FAVORITES

BLACKENED SALMON BLT 26
red pepper aioli, artisan rye

COLLEGE PARK CHICKEN SANDWICH 19.9
jack cheese, bacon, smashed avocado, brioche bun

ADELA'S CHICKEN 19.9
house marinated grilled tenderloins, asiago cheese

HAND BATTERED CHICKEN TENDERS 19.9
house honey mustard dressing

BUFFALO CHICKEN SANDWICH 18.4
house bleu cheese dressing, brioche bun

HAND BATTERED FRIED SHRIMP 29.9
coleslaw, seasoned fries, cocktail sauce

CRAB CAKE & FRIES 24.4
Maryland style, jumbo lump, "Orlando's Best"

HAND BATTERED FISH AND CHIPS 27.4
coleslaw, seasoned fries, house tartar

CALIFORNIA TURKEY WRAP 17.9
avocado, tomato, cheddar jack blend, iceberg

BLACKENED MAHI-MAHI TACOS 20.9
(2) tropical slaw, tomato, avocado crema

FILET MIGNON TACOS 20.9
(2) house onion straws, creamy horseradish

APPLE & BACON GRILLED CHEESE 19.9
cheddar, swiss, gouda, almonds, fig preserves

PORTOBELLO MUSHROOM SANDWICH 20.9
sautéed onion, fried goat cheese, arugula, tomato, brioche bun

OUR FAMOUS CORNED BEEF REUBEN 6oz.....18.9 12oz.....27.9
sauerkraut, swiss, russian dressing, artisan rye

CHICKEN MILANESE 29.9
herb breaded. over angel hair pasta, tomato, capers, roasted garlic butter sauce

TEQUILA CITRUS CHICKEN 25.4
marinated thighs, monterey jack, black beans, yellow rice, fresh cilantro

GRILLED FILET TIPS 39.9
angel hair pasta tossed with roasted garlic butter sauce

FRESH MADE TAP ROOM BOWLS

QUINOA BOWL 19.9

edamame, craisins, blistered heirloom tomatoes, house corn
salsa, feta, avocado, cilantro

***POKE' BOWL 28**

ponzu marinated sushi grade tuna, sweet thai chili pork belly, quinoa
and edamame mix, carrots, pickled onions, cucumber, sriracha

ADD-ON'S

GRILLED CHICKEN.....9 FRESH GRILLED SALMON.....13

FRESH SHRIMP.....13 STEAK.....16 FRESH GRILLED MAHI-MAHI.....13

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

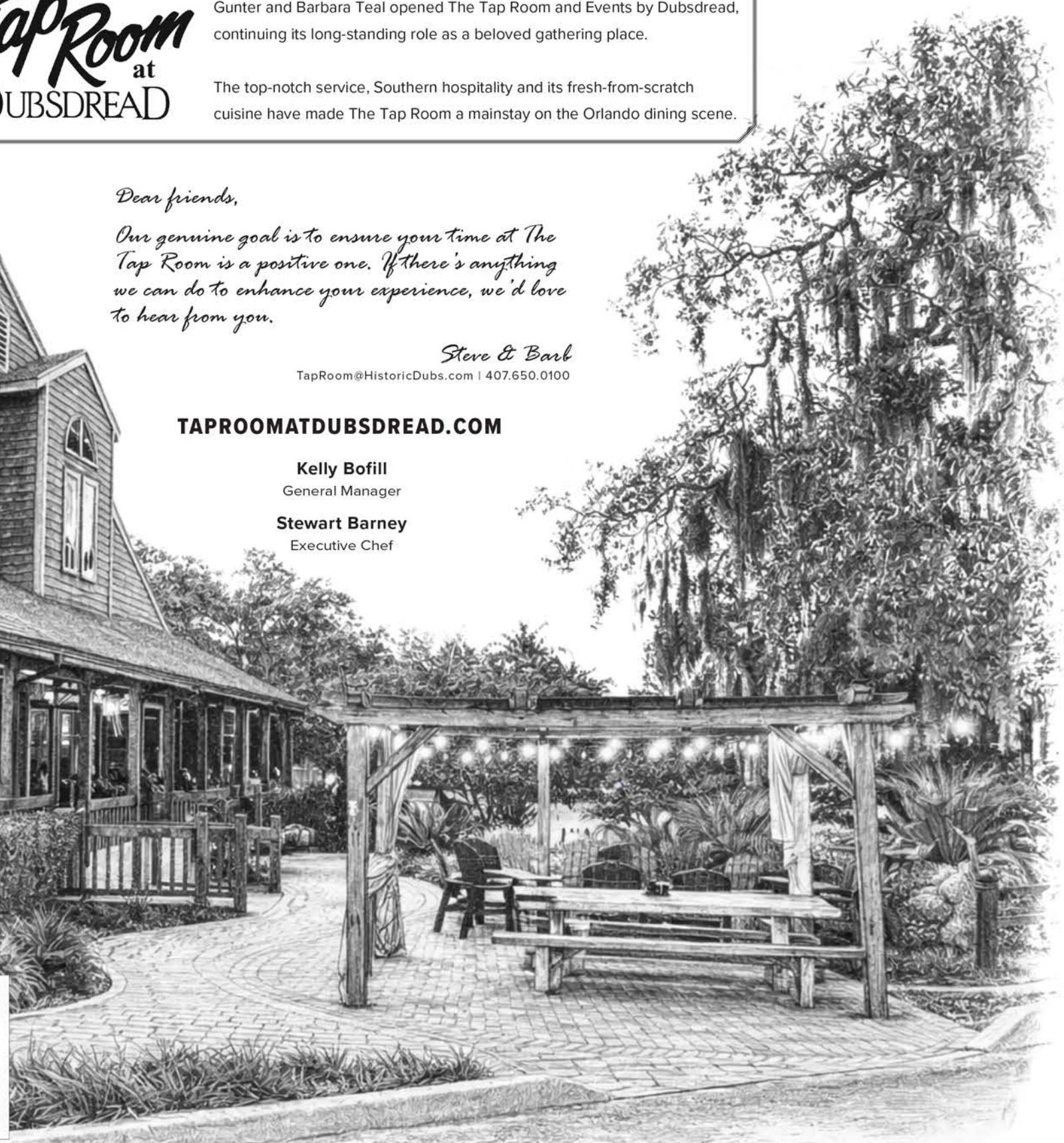
Stewart Barney
Executive Chef



What's a "Dubsread," 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

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TOP 100 NEIGHBORHOOD RESTAURANTS IN AMERICA | TOP 25 RESTAURANTS IN THE WORLD WORTH TRAVELING FOR | TOP 100 BEST AL FRESCO DINING | KAYAK TOP 25 HIDDEN GEMS IN THE WORLD WORTH TRAVELING FOR