

RESTAURANT & BAR

"Where Good Friends Meet"
Since 1933

STARTERS

HOT BUBBLING CRAB DIP

Our #1 selling appetizer is a delicious mix of fresh crab meat and a white wine cheese blend, baked until bubbly. Served with a crisp golden baguette - 9.99

Extra Baguette - 99¢

CHICKEN TENDERS

Crispy chicken tenders deep fried to a golden brown. Served with our delicious honey mustard sauce - 8.99

Try them tossed in our Spicy Sweet Blaz'in Asian Sauce or Buffalo Style with Bleu Cheese - 99¢

HOUSE SLIDERS

Mini burger masterpieces topped with melted American cheese, crispy onions and Russian dressing served on potato rolls - 9.99

FRIED CALAMARI

Tender rings and tentacles lightly floured and fried to a golden brown. Served with a mild tomato sauce - 8.99

CHEESE FRIES

Topped with melted monterey jack and cheddar cheeses, scallions and bacon served with ranch dressing - 8.99

STUFFED MUSHROOMS

A blend of creamy spinach, artichokes and mozzarella cheese baked in mushroom caps - 8.99

CLASSIC POTATO SKINS

Jumbo potato halves filled with sharp cheddar cheese, crispy bacon and scallions. Served with sour cream - 7.99

JAVIER'S TAQUITOS

Grilled chicken, cream cheese, scallions and diced tomato wrapped in a flour tortilla and crisp-fried. Drizzled with a chipotle mayonnaise - 8.99

MONTEREY STICKS

Beer battered and quick fried monterey cheese with a mild tomato sauce - 7.99

BUFFALO CHICKEN WINGS

A dozen crispy fried wings tossed in your choice of our medium or hot traditional Buffalo wing sauce.

Served with celery and bleu cheese - 9.59

Try them in our Spicy Sweet Blaz'in Asian Sauce

LOADED NACHOS

Enjoy these homemade tortilla chips loaded and baked with jack and cheddar cheeses, then topped with sliced jalapeños, diced tomato and sliced black olives. Served with sour cream, salsa and guacamole on the side - 8.99

Add Our Homemade Chili - 99¢

CHILLED OYSTERS

A half dozen of fresh seasonal oysters shucked to order and served on ice. Accompanied with cocktail sauce and lemon. Fresh horseradish and Tabasco available upon request - 10.99

SOUPS & SIDE SALADS

SOUP OF THE DAY

Sunday - Tomato Bisque

Monday - Mushroom Brie Bisque

Tuesday - Baked Potato with Bacon

Wednesday - Chicken Poblano

Thursday - Cream of Broccoli

Friday - New England Clam Chowder & Lobster Bisque

Saturday - Chicken Tortilla

FRENCH ONION SOUP

Made with slowly cooked caramelized onions and a rich beefy broth. Finished with crusty bread and melted Swiss cheese - 5.59

LOADED CHILI

Our homemade chili made with generous pieces of beef and kidney beans served in an old fashioned crock. Topped with melted cheddar and jalapeño slices - 5.99

SOUP & SALAD COMBO

Your choice of soup and choice of a garden salad or Caesar salad.

French Onion Soup - 8.99 Soup of the Day - 7.99

CAESAR SALAD

Crisp romaine tossed with our creamy Caesar dressing, grated romano cheese and croutons - 5.99

GARDEN SALAD

Ripe tomato, red onions, cucumbers, cheddar cheese, homemade croutons and iceberg lettuce - 5.29
Grilled Chicken and Extra Salad add - 4.99

STEAKS & RIBS

Served with choice of potato, homemade chips or rice, homemade coleslaw and fresh bread. **Substitute Sweet Potato Fries - 99¢**

Our steaks are USDA certified beef that's hand-cut and aged just right. Each one gets tenderized and is seared over a red hot grill.

Make Your Steak Complete

SOUP OF THE DAY OR SALAD - 2.99

CRISPY FRIED ONIONS - 1.99

CRUMBLÉ BLEU CHEESE - 1.99

SAUTÉED MUSHROOMS - 1.99

BOURBON FLAT IRON STEAK

A tender 10 oz. full flavored cut of beef marinated in our famous Maker's Mark gourmet sauce and cooked to your liking - 17.99

BLACK ANGUS SIRLOIN

A generous 12 oz. cut of specially aged Black Angus charbroiled to order - 20.99

BBQ BABY BACK RIBS

Slow cooked, fall off the bone tender baby back ribs smothered in our Southern BBQ sauce.
Half Rack - 15.99 **Full Rack Add 4.99**

FILET MIGNON

This extremely tender, classic 8 oz. USDA center cut filet is charbroiled to perfection - 20.99



OUR SIGNATURE SIRLOIN STEAK

Our famous 24 oz. sirloin hand trimmed and charbroiled to perfection. Your choice plain or seasoned with our special spice blend - 20.99

CHICKEN & SEAFOOD

Served with choice of potato, homemade chips or rice, homemade coleslaw and fresh bread.

Substitute Sweet Potato Fries - 99¢ Add Soup of the Day, a Garden Salad or Small Caesar Salad - 2.99

MARYLAND STYLE CRAB CAKES

Two homemade crab cakes made with a combination of both lump and claw crab. Broiled to a golden brown and served with a roasted red pepper sauce - 16.99

CLOVERLEAF CHICKEN

Two boneless breasts of chicken marinated in our house recipe of beer, olive oil and spices, then grilled - 14.99

BAKED STUFFED SOLE

Two fillets of sole wrapped around a generous portion of scallops and crabmeat - 15.99

HONEY MUSTARD CHICKEN

Two boneless breasts of chicken marinated in our special sauce, then grilled - 14.99

FRESH BROILED SALMON

Atlantic salmon fillet served with a lemon dill sauce - 16.99

EVERYDAY FAVORITES

Served with choice of potato, homemade chips or rice, homemade coleslaw and fresh bread.

Substitute Sweet Potato Fries - 99¢ Add Soup of the Day, a Garden Salad or Small Caesar Salad - 2.99

IRISH COTTAGE PIE

A standard in Ireland, but not enjoyed nearly enough here. This time honored beef pie has rich brown onion gravy, mushrooms, peas, carrots and a red skinned mashed potato crust - 13.99

SLICED CHIMICHURRI STEAK

10 oz. USDA choice marinated and charbroiled skirt steak served over rye toast and topped with chimichurri sauce. Our chimichurri sauce is made with parsley, oregano, olive oil, red wine vinegar, garlic and pepper - 15.99

ORIGINAL OR BUFFALO STYLE CHICKEN TENDER PLATTER

Original or Buffalo Style. Crispy chicken tenders deep fried to a golden brown. Served with your choice of our delicious honey mustard sauce or bleu cheese - 11.99

FISH & CHIPS

One of our best sellers! One taste and you'll see why. Three fresh cod fillets cut, beer battered and fried, all right here at the Tavern. Served with both tartar sauce and malt vinegar - 13.99 Two Pieces - 9.99

CHARBROILED BURGERS

Served with your choice of trail cut fries, waffle fries or homemade chips, homemade coleslaw and crispy pickle.
Substitute Sweet Potato Fries - 99¢

COUNTRY BOURBON BURGER

Basted with our famous Maker's Mark gourmet bourbon sauce, cheddar cheese and fried onions - 9.59

HOUSE SLIDERS PLATTER

Three mini burger masterpieces topped with melted American cheese, crispy onions and Russian dressing served on potato rolls - 9.99

CLASSIC CHEESEBURGER PLATTER

The original... and also the one upon which we've built our fame! You choose your favorite cheese: American, cheddar, Swiss, provolone, monterey jack, bleu or pepperjack - 8.99

Add Our Delicious Toppings - 99¢ each

THE ALL AMERICAN BURGER

Topped with melted American cheese, our signature crispy onions and A.1. Steak Sauce - 9.59

GARDEN BURGER

Meatless and low fat, served with lettuce and tomato - 8.99

BUFFALO BURGER

Super lean, range fed bison. A perfect beef substitute with 70% less fat than beef. A guilt free burger - 10.99

BLACKJACK BURGER

Blackened with Cajun spices and topped with both melted monterey jack and pepperjack cheeses - 9.59

*Make Your
Burger or
Sandwich Complete*

SOUP OF THE DAY OR SALAD - 2.29

APPLEWOOD SMOKED BACON OR
GUACAMOLE - 99¢

CHOICE OF SEVEN
DELICIOUS CHEESES - 99¢ each

MUSHROOMS, CHILI OR
CRISPY FRIED ONIONS - 99¢

SANDWICHES

Served with your choice of trail cut fries, waffle fries or homemade chips, homemade coleslaw and crispy pickle. **Substitute Sweet Potato Fries - 99¢**

SOUP & HALF SANDWICH

Your choice of turkey, roast beef, pastrami or corned beef and choice of soup.

French Onion Soup - 8.99

Soup of the Day (cup) - 7.99

CRAB CAKE SANDWICH

Our homemade Maryland style crab cake made with both lump and claw crab. Broiled to a golden brown and served on a round roll with lettuce, tomato and a roasted red pepper sauce - 9.99

BOURBON CHICKEN SANDWICH

Topped with our famous Maker's Mark gourmet bourbon sauce, cheddar and fried onions served on a round roll - 8.99

GRILLED CHICKEN SANDWICH

Boneless breast of chicken served with lettuce and tomato on a round roll - 8.59

HOT CORNED BEEF SANDWICH

Our famous St. Patty's Day beef is served with melted Swiss cheese on rye bread - 8.59

TURKEY CLUB SANDWICH

Oven roasted turkey stacked with crispy bacon, lettuce and tomato on three slices of white toast - 7.99

✪ CLOVERLEAF REUBEN

Not your typical reuben, but better! Hot, lean pastrami piled high with melted Swiss cheese and our homemade slaw on rye. A guest favorite! - 8.99

TURKEY BURGER

Hand made on premise with premium ground turkey and our special seasonings. Topped with lettuce and tomato. Cooked well done, so please be patient - 8.99

California Style with Bacon, Guacamole and Jack Cheese - 9.99

TUNA & CHEDDAR MELT

Homemade tuna salad with melted cheddar cheese and tomato. Served on 12-grain bread and lightly toasted in our panini press - 8.99

PULLED BBQ PORK SANDWICH

Slow smoked pork blended with our finest BBQ sauce and served on a round roll - 8.99

ENTRÉE SALADS

Add a Cup of the Soup of the Day - 2.99

CLASSIC CHICKEN CAESAR SALAD

Slices of grilled, seasoned chicken breast served over romaine lettuce tossed in Caesar dressing. Topped with shredded romano cheese and fresh baked croutons - 9.99

MANDARIN ASIAN CHICKEN SALAD

Sliced chicken breast, romaine, green onions, cilantro and slivered almonds tossed in our signature Asian sesame dressing. Topped with juicy Mandarin orange wedges and crisp Oriental noodles - 10.99

dressings
Buttermilk Ranch, Honey Mustard,
Balsamic Vinaigrette, Russian,
Bleu Cheese, Fat Free Italian,
Raspberry Vinaigrette, Oil & Vinegar

CHICKEN SPINACH SALAD

A bowl of baby spinach with grilled chicken, craisins and walnuts. Sprinkled with goat cheese and polenta croutons. Served with fat free raspberry vinaigrette - 9.99

BUFFALO BLEU CHICKEN SALAD

Crispy chicken tender pieces tossed in our traditional wing sauce with romaine, bacon, tomato, crispy onions and ranch dressing. Topped with crumbled bleu cheese - 10.99

SPECIALTY COCKTAILS & WINES

TRADITIONAL MOJITO

We start our award-winning drink with fresh muddled mint leaves. Bacardi rum, fresh lime juice, simple syrup and club soda make it the perfect thirst quenching cocktail - 8.00

Ask your server about our seasonal specialty flavors.

LONG ISLAND ICED TEA

A blend of vodka, gin, rum, tequila, orange liquor, sour mix and cola - 8.00

Make it a Top Shelf - add 1.25

CLASSIC SANGRIA

This classic sangria recipe is made with a full-bodied red wine, apricot brandy and a blend of fruit juices. The art to blending wine and fruit is an age-old practice but if carefully done results in a concoction of splendid tastes. Traditional sangria at its best!

Glass - 7.50 Pitcher - 21.00

Mojito

WHITE WINE

Pinot Grigio, Santa Margherita - 10.50

Pinot Grigio, Collegiata - 6.50

Chardonnay, Robert Mondavi - 7.00

Chardonnay, Kendall-Jackson - 7.75

BLUSH WINE

White Zinfandel, Beringer - 6.50

RED WINE

Merlot, Beringer - 7.50

Merlot, Columbia Crest - 7.00

Cabernet Sauvignon, Robert Mondavi - 7.00

Malbec, Diseño - 7.50

Pinot Noir, Blackstone - 7.50

SIDES

BAKED OR
SWEET POTATO - 2.99

SWEET POTATO
FRIES - 2.99

TRAIL OR
WAFFLE CUT FRIES - 2.99

BEER BATTERED
ONION RINGS - 5.59

MACARONI
& CHEESE - 3.99

RICE PILAF - 2.99

STEAMED VEGETABLE
OF THE DAY - 3.99

HOMEMADE
COLESLAW - 2.99

SODAS, TEAS & MORE

BOYLAN'S SODAS Choose Black Cherry,
Sugar Free Black Cherry, Creamy Red Birch Beer - 2.99

SARANAC ROOT BEER Regular or Diet - 2.99

SARANAC ORANGE CREAM SODA - 2.99

FOUNTAIN DRINKS RC Cola, 7-UP, Ginger Ale,
Diet RC, Club Soda, Pink Lemonade - 2.29

UNSWEETENED FRESH
BREWED ICED TEA - 2.29

SWEETENED ICED GREEN TEA - 2.29

ARNOLD PALMER
Fresh brewed iced tea and pink lemonade - 2.29

COFFEE, TEA OR HERBAL TEAS - 2.29

POLAND SPRING WATER
Still or Sparkling - 2.29

Welcome in, welcome back. We're glad you're here. You're in the right place to tip back a pint of Guinness, savor an Irish coffee and toast to good fortune. Our story begins over 75 years ago when George Dorchak Jr. founded the Cloverleaf Tavern. George was only 24 years old when he borrowed money from his uncle to purchase not only the building but also the first liquor license in Caldwell after prohibition. He paid \$534.25 for the license. The building at the time consisted of two stores: a vegetable stand and a bakery. The bakery was called The Bake Shop with a shamrock logo. This is where George got the idea for the name of his Tavern.

In 1942, the bar that is currently at the Tavern replaced the original 12-foot bar. The current bar was purchased "used" in Verona for \$325.00 and is estimated to be over 100 years old, originally built in Brooklyn, New York. The Cloverleaf Tavern operated strictly as a man's bar up until the early 1970's.

In 1972, the present owner, Richard Dorchak, joined the business. The first ladies room was added shortly after in 1975. Rich's vision of developing the Cloverleaf Tavern into a family-oriented, neighborhood restaurant became reality in 1976, when he opened the first dining room. Rich wore many hats while trying to overcome the "men's only" reputation the Cloverleaf Tavern was known for. He served not only as the Cloverleaf's bartender, but also was the cook and server for many years.

In 1990 the restaurant was expanded to accommodate the growth that had taken place throughout the 1980's. The two buildings 395 and 397 Bloomfield Avenue were combined into one with a sky-lit atrium and an outdoor patio being added to accommodate an additional 75 guests. Two more dining rooms would follow over the next three years. In 1993, George's grandson, Ryan Dorchak joined as the third generation to assist in running the operation.

Today, the Cloverleaf Tavern has the capacity to serve 230 guests and has two private party rooms which seats up to 35 and 50 guests.

The tradition continues and we're glad you're part of it.

ALL YOU CAN EAT BRUNCH BUFFET

Every Sunday, 10:00 am - 2:00 pm

BEER APPRECIATION NIGHT

First Tuesday of every month. 6 pm - close in the Bar Room

FAMILY NIGHT

Every Wednesday 6 pm - 8 pm featuring entertainment by Party Magic
Half Price Kids Meals!

FREQUENCY CLUBS

CLOVER CLUB FREQUENT DINING PROGRAM

Earn valuable points for each dollar you spend, which converts into credit that you may spend on future dining visits.

EMAIL CLUB

Enjoy a monthly email with upcoming events, promotions and discounts.

MBA PROGRAM

The Masters of Beer Appreciation program educates you in the finest beers from around the world, while rewarding you along the way.