$12 Lunch Specials

Dine-In Only



WITH PURCHASE OF A BEVERAGE

Monday–Friday 11:00am–3:00pm

STACKED HAM & SWISS SANDWICH
Ham and Swiss cheese on French bread with tomato, lettuce, and mayo.

TUNA MELT
Tuna on rye bread with lettuce, tomato, and Swiss cheese.

GRILLED CHICKEN SANDWICH
Grilled chicken on a bun with lettuce, tomato, and chipotle mayo.

GYRO
Gyro meat on pita bread with tomato, onion, and tzatziki sauce.

BEEF SLIDERS
2 beef sliders topped with grilled onions, American cheese and pickles. Served with fries.

PHILLY STEAK SANDWICH
Shaved Prime rib topped with provolone cheese, sautéed pepper & onion.

5TH B.L.T.
Bacon, sliced tomato, romaine lettuce, and mayo on Texas toast, and grilled. Served with house-made potato chips.

TURKEY CLUB
Triple decker with turkey breast, lettuce, tomato and bacon, and mayo on your choice of rustic white, wheat, or rye. Served with house-made potato chips.

HAND BATTERED ICELANDIC COD
2 pieces of hand battered cod served with a side of fries, tartar sauce & lemon.

CHICKEN SALAD SANDWICH
House made chicken salad on a croissant topped with lettuce & tomato.

CHICKEN ALFREDO
Lightly seasoned grilled chicken breast in a rich creamy Alfredo sauce, tossed with linguine noodles.

TAVERN SALAD
Iceberg lettuce, feta cheese, red onion, black olives, diced green peppers, celery, and cucumbers. Served with Greek dressing.

PICK TWO: SOUP, SIDE SALAD, HALF SANDWICH COMBO
Choice of house made soup, 1/2 sandwich or salad. Reuben, Turkey Club, LA Chicken Club, BLT, Portobello Panini, Tuna, Chicken Philly, or Cubano. Side Salad or Side Caesar. Chili, tomato bisque or Soup De Jour.

5TH TAVERN CLARKSTON

Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten. When placing your order, please let your server know you are ordering a gluten-free menu item. Consuming undercooked meats, seafood, or eggs may increase your risk of food borne illness. Ask your server about menu items that are cooked to order.

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