

THE TAVERN RESTAURANT

APPETIZERS

COCONUT CHICKEN

Coconut breaded chicken, red bean hummus, jerk crema \$10

BAKED FRENCH ESCARGOT

French escargot baked in garlic butter, served with baguette \$15

COLOSSAL SHRIMP COCKTAIL 🍷

Spice boiled colossal shrimp, cocktail sauce \$18

TRI COLOR HUMMUS PLATTER GF V

Red bean hummus, fava bean hummus, white bean hummus, seasonal vegetables, naan bread \$15

CHARCUTERIE BOARD

Selection of three imported meats and cheeses, crostini, whole grain mustard, fig jam and candied pecans \$25

SOUPS

SOUP DU JOUR

Seasonal favorites made with the freshest ingredients \$9

SALADS

TAVERN SPINACH SALAD 🍷

Fresh baby spinach, button mushrooms, hardboiled egg, pickled onion, shaved parmesan, choice of traditional house dressing or hot bacon dressing \$12

ROASTED VEGETABLE SALAD GF V

Shredded romaine, spring mix with roasted broccoli, carrots, onion, roma tomatoes, sweet corn, and goat cheese, dressed with balsamic fig vinaigrette \$15

ADD Salmon \$7, Steak \$8, Shrimp \$7, Chicken \$5, or Duck \$8 to any salad

POACHED PEAR AND SEARED DUCK GF

Baby arugula, Leonora goat cheese, lotus root, seared duck breast, pomegranate vinaigrette \$20

STEAK SALAD GF

Grilled steak, spring greens, heirloom grape tomatoes, deviled eggs, gorgonzola crumbles, pickled red onion, roasted corn and horseradish cream dressing \$24

ENTRÉES

VEAL CHOP MILANESE

Bone in veal chop, marcona almond crust, arugula salad, piave, preserved lemon \$30

HOISIN SALMON GF

Broiled hoisin salmon over wild rice with ginger garlic cream sauce, and snow pea garnish \$30

PROSS SEA SCALLOPS

Pan seared jumbo sea scallops, Peruvian purple potatoes, apple-fennel slaw \$30

SESAME SEARED AHI TUNA

Sesame encrusted ahi tuna, ginger sticky rice, ginger soy slaw and wasabi cream \$35

GRAINS

TAVERN SHRIMP AND GRITS GF

Sautéed fresh baby spinach, roasted tomatoes, Iberico chorizo, tasso and shrimp in a light scampi cream sauce over grits \$27

BOLOGNESE

Slow cooked Bolognese sauce made with wagyu beef, veal, and pork. Served over imported pasta \$24

MOROCCAN CHICKEN

Moroccan marinated chicken thighs, Castelvetrano olives, artichokes, roasted tomatoes, preserved lemon, couscous \$25

FROM THE BUTCHER

WAGYU STEAK EXPERIENCE

Japanese A-5 wagyu
Filet mignon 8oz. \$65
New York strip 14oz. \$75
Ribeye 14oz. \$85

BACON CHEESEBURGER

½ pound grade A-5 wagyu burger, maple bacon, cheddar cheese, leaf lettuce, and beef steak tomato. Served with seasoned fries. \$25

BLACK ANGUS STEAKS

Filet mignon served with herbed demi-glace \$45
Coffee rubbed sirloin with blueberry demi-glace \$25
Tavern style dry aged strip steak served with maple bacon and melted gorgonzola \$65

THE TAVERN PRIME RIB 🍷

Slow roasted Black Angus prime rib served with signature Tavern sauce
12oz. \$35 16oz. \$45, 20oz. \$55, or create your own size over 20oz. for \$2.50/oz.

HERB CRUSTED TOMAHAWK PORK CHOP

Tomahawk pork chop seasoned and seared to your liking. Served with mango chutney. \$30

NEW ZEALAND LAMB LOIN GF

Roasted lamb loin, port wine demi-glace, German style fingerling potatoes, balsamic glazed brussel sprouts \$40

GOURMET SIDES

BAKED POTATO

TAVERN MASHED POTATO

WILD RICE

COUSCOUS

ROASTED BALSAMIC

BACON BRUSSEL SPROUTS

HARICOTS VERTS

GERMAN POTATOES

GARDEN SALAD

CAESAR SALAD

Starch \$6

Vegetable \$7

🍷 The Tavern Signature Dish

GF Gluten free V Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.