

# 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

### SOUP DE JOUR

Seasonal favorites made with the freshest ingredients \$9

### KOREAN BARBECUE BAO BUNS

Korean barbecue wagyu, steam buns, yuzu aioli \$15

### TRI COLOR HUMMUS PLATTER GF V

Red bean hummus, fava bean hummus, white bean hummus, seasonal vegetables, naan bread \$18

### CHARCUTERIE BOARD

Serves 2 to 4 people. Selection of two imported meats and cheeses, crostini, whole grain mustard, fig jam, candied pecans \$25

## SALADS

### POACHED PEAR AND SEARED DUCK GF

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

### MEDITERRANEAN SALAD GF V

Tri-color quinoa, spring greens, artichoke, chickpeas, heirloom grape tomatoes, kalamata olives, feta, cucumber, rosemary-lemon vinaigrette \$15

### 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

### STEAK SALAD GF

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

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

## ENTRÉES

### VEAL CHOP MILANESE

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

### HOISIN SALMON

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

### SESAME SEARED AHI TUNA

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

### PROSS SEA SCALLOPS

Pan seared jumbo sea scallops, Peruvian purple potatoes,

## GRAINS

### TUSCAN SHRIMP AND GRITS

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

### GNOCCHI FUNGI V

Potato ricotta gnocchi, wild mushrooms, roasted tomato pesto, toasted marcona almonds \$25

### 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

### TAVERN WAGYU BURGER EXPERIENCE 🍷

½ pound grade A-5 wagyu burger, maple bacon, cheddar cheese, mushroom and onion cabernet wine reduction, leaf lettuce, beef steak tomato, and garlic aioli. Served with seasoned fries. \$25

### BLACK ANGUS STEAKS 🍷

FILET MIGNON 8oz. —Filet mignon served with herbed demi-glace \$45

AGED STRIP STEAK 14oz. —Tavern style dry aged strip steak 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.

### WAGYU STEAK EXPERIENCE

Australian Wagyu

Filet mignon 8oz. BMS 9+ \$65

New York strip 14oz. BMS 9+ \$75

Ribeye 14oz. BMS 6/7 \$85

## GOURMET SIDES

TAVERN MASHED POTATO

GERMAN POTATOES

WILD RICE

COUSCOUS

BALSAMIC BACON BRUSSEL SPROUTS

HARICOTS VERTS

GARDEN SALAD

CAESAR SALAD

Starch \$6 | Vegetable \$7