

# THE TAVERN

KITCHEN & BAR

## APPETIZER

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- Tavern Sushi ahi tuna, togarashi aioli, avocado, unagi sauce, crispy onion, micro cilantro 22
- Beef Tenderloin Skewers 12 hour panca pepper-vinegar marinade, aji verde 21
- Tempura Lobster blistered shishito peppers, thai hot honey sweet & sour 21
- Wagyu Wontons sriracha aioli, chili citrus soy 15
- Crispy Rice & Blue Crab fried rice cakes, togarashi aioli, sesame, green onion, unagi sauce, avocado 22
- Toasted Ravioli short rib with boursin & ricotta, tomato confit, pine nut pesto fondue, chives 16

## SOUP & SALAD

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- Lobster Bisque crème fraîche, crispy lobster, sherry 13
- Caesar romaine, garlic croutons, red onion, asiago, prosciutto, lemon caesar dressing 12 *add anchovy +2*
- Baby Spinach crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette 12
- Chopped Wedge bacon lardons, marinated cherry tomato, red onion, crushed croutons, Roquefort blue cheese dressing 13

## BY LAND

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- 6 oz. New Zealand Elk Chop sautéed wild mushrooms, boursin mashed potatoes, madeira jus 48
- 7 oz. Filet Mignon boursin mashed potatoes, mushroom cream 50
- 14 oz. Blackened Ribeye street corn, cotija, blistered tomato, cilantro, tempura avocado, chimichurri 60
- Steak Frites 8 oz. peppercorn crusted bavette sirloin, steak fries, garlic aioli, brandy peppercorn 40
- Berkshire Pork Chop red potato & brussels sprout hash with bacon, apple demi glace 43
- Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, Madeira demi glace, parmesan fondue 28
- Braised Short Ribs butternut squash ravioli with sage brown butter, prosciutto, short rib jus 42
- TKB Wagyu Burger bacon jam, white cheddar, peppercorn aioli, lettuce, tomato, red onion & steak fries 26

## BY SEA

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- Chilean Sea Bass lemon & goat cheese au gratin, brown butter braised leeks, crispy prosciutto, whole grain mustard beurre blanc MKT
- U-10 Scallops sweet potato grits, prosciutto, cajun maple brussels sprouts, beurre rouge 42
- Sizzling Soy Salmon calrose rice, wok vegetables, spicy soy, daikon slaw, ginger, cilantro 34
- Sesame Seared Ahi Tuna thai curry, calrose rice, wok vegetables, pineapple chutney 40
- Soy Glazed Black Cod miso broth, snap peas, red pepper, bok choy, marinated egg, vermicelli, pickled radish, cilantro 35
- Seafood Tagliatelle maine lobster, shrimp, scallops, sherry emulsion, herbs, lemon 42

## SIDES

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- Boursin Mashed Potatoes 5
- Tavern Steak Fries hand cut, parmesan, herb blend, garlic aioli 7
- Tater Tot Casserole cheddar, bacon, sour cream, green onion 8
- Sautéed Wild Mushrooms 8
- Roasted Brussels Sprouts & Crispy Prosciutto 6
- Manchurian Cauliflower green onion, cilantro 7
- Asparagus & Toasted Almonds 6
- Roasted Carrots hot honey 7