

THE TAVERN

KITCHEN & BAR

APPETIZER

Tavern Sushi ahi tuna, togarashi aioli, avocado, unagi sauce, crispy onion, micro cilantro

Wagyu Wontons sriracha aioli, chili citrus soy

Tempura Lobster blistered shishito peppers, thai hot honey sweet & sour

Beef Tenderloin Skewers 12 hour panca-pepper marinade, aji verde

SOUP & SALAD

Lobster Bisque crème fraîche, crispy lobster, sherry, chives

Baby Spinach crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette

Caesar romaine, garlic crostini, red onion, asiago, prosciutto, lemon caesar dressing

ENTREE

Blackened Alaskan Halibut udon noodles, togarashi, shishito aioli, yuzu cabbage slaw, crispy wontons

U-15 Scallop Florentine fingerling potatoes, bacon lardons, sauteed spinach, hollandaise

Filet & Tail stuffed lobster with boursin, shrimp, crab & parmesan, broccolini, lobster bisque

Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, madeira demi glace, parmesan fondue

6 oz. New Zealand Elk Chop sautéed wild mushrooms, boursin mashed potatoes, madeira jus

Braised Short Ribs butternut squash ravioli with boursin, sage brown butter, prosciutto, short rib jus

DESSERT

Half Baked Chocolate Chip Cookie

Cinnamon Sugar Donut Holes + Maple Bacon Whipped Cream

Bread Pudding orange salted caramel

CENTURION

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS