

STARTERS

BRUSCHETTA *toasted French crostinis, heirloom cherry tomato, garlic, fresh basil, parmesan, balsamic glaze*..... 9

AHI TUNA NACHOS* *wonton chips, fresh jalapeño, wasabi aioli, avocado, tomato, nori, sesame seeds, cilantro, citrus soy*.....16

JUMBO SHRIMP COCKTAIL* *Grand Marnier cocktail sauce, atomic horseradish, and citrus soy*.....16

WAGYU BEEF SLIDERS* *cheddar, pickles, house made steak and bbq sauce*.....14

HOUSE MADE CHIPS AND GUACAMOLE *avocado, tomatillo, jalapeño, lime, onion, served with house made tortilla chips*.....9

BOURSIN RANGOONS* *boursin cheese, house fried wontons, served with creamy wasabi soy*.....10

JALAPENO BACON BRUSSEL SPROUTS* *halved sprouts, balsamic reduction, shaved parmesan*.....9

SALADS

SOUTHWEST CHICKEN SALAD* *grilled chicken, mixed greens, black beans, cheddar, pepperjack, avocado, fried tortilla strips, cherry tomato, jalapeño ranch*..... 16

BERRY AND BLEU SALMON SALAD* *grilled Canadian salmon, mixed greens, crumbled bleu cheese, assorted berries, spiced pecans, balsamic vinaigrette*.....16

SIGNATURE WAGYU STEAK SALAD* *wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette*..... 20

WEDGE SALAD* *iceberg, heirloom tomato, egg, bacon, crumbled bleu cheese, creamy bleu cheese, croutons*.....9

HOUSE SALAD* *Mixed greens, cherry tomato, cucumber, egg, cheddar, bacon*.....8

**HOUSE MADE DRESSINGS: Ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, citrus soy*

**ADD A PROTEIN TO ANY SALAD :*

4 oz.Salmon*.....7

Chicken*.....6

Shrimp*.....7

4 Oz Steak.....10

HANDHELDS **served with hand cut fries or boursin whipped potato*

SOUTHWEST BLACK BEAN BURGER *avocado, tomato, tortilla strips, cheddar (optional), chipotle mayo*.....12

TAVERN'S "JBLT"* *toasted local sourdough, jalapeño bacon, iceberg lettuce, heirloom tomato, mayo*.....12

WAGYU BURGER* *brioche bun, ground wagyu, shredded lettuce, pickles, mayo, tomato, cheddar*.....14

JALAPENO BACON AND FRIED EGG WAGYU BURGER* *brioche bun, cheddar, mayo, lettuce, pickles, tomato, Tavern 180 steak sauce*.....15

TAVERN FAVORITES

FISH AND CHIPS* *beer battered Haddock, house made tartar, fries*.....16

FILET MIGNON* *6 oz, with your choice of side*.....38

HAND CUT CANADIAN SALMON* *4 oz or 8 oz, served over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red bell pepper relish*.....19/27

USDA CERTIFIED PRIME RIBEYE* *14 oz, with your choice of side*.....44

PARMESAN CRUSTED CHICKEN* *boursin whipped potatoes, baby vegetables, capers, lemon vin blanc, diced tomato*.....18

WAGYU HANGING TENDERLOIN* *8 oz, with your choice of side*.....44

MARDI GRAS PASTA* *Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized peppers and onions, Cajun alfredo over penne*.....22

SEARED AHI TUNA* *sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy*.....19

BERKSHIRE PORK CHOP* *cranberry chutney or mustard cream sauce, served with boursin whipped potatoes, and jalapeno bacon brussel sprouts*.....27

SIDES

- HAND CUT FRIES
- BOURSIN WHIPPED POTATO
- ASPARAGUS RISOTTO
- JUMBO ASPARAGUS
- JALAPEÑO BACON BRUSSEL SPROUTS

**ADD A HOUSE OR WEDGE SALAD TO ANY ENTREE*.....5

**DESSERT MENU, WINE/BEER LIST, AND CRAFT COCKTAIL MENU ARE ALL AVAILABLE ON TABLETS*

**ASK OUR MANAGER ABOUT CATERING OPTIONS AND OUR EVENT SEATING*

**GIFT CARDS AVAILABLE*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*