

STARTERS

EDAMAME steamed, with sweet Thai chili, or citrus soy.....7

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

HAND CUT FRIES AND DIP jalapeño ranch dip, made in house, with hand cut fries.....6

SOUPS AND SALADS

TOMATO BASIL SOUP fire roasted tomatoes, onions, garlic, basil, aged balsamic, touch of cream.....7

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.....8

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. Wagyu Hanging Tenderloin.....12

4 oz. Salmon*.....7

Chicken*.....6

Shrimp*.....7

HANDHELDS *Choice of fries, green beans, or boursin whipped potatoes

BLACKENED CHICKEN SANDWICH* brioche bun, cheddar, avocado, lettuce, tomato, red onion, jalapeño ranch.....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, cheddar.....14

ULTIMATE SOUP AND SANDWICH fire roasted tomato bisque, jalapeño bacon grilled cheese.....14

TAVERN FAVORITES

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

CHOICE FILET MIGNON* 6 oz, with your choice of side.....24

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.....18

WAGYU HANGING TENDERLOIN* 8 oz, with your choice of side.....43

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.....18

BERKSHIRE PORK CHOP* moutarde sauce, served with boursin whipped potatoes, and jalapeno bacon brussel sprouts, honey glaze.....27

NEW YORK CHOICE STRIP* 12 oz, with your choice of side.....30

SIDES

*Available in individual or family sizes

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|-------------------|--------------------------------|
| HAND CUT FRIES | BOURSIN WHIPPED POTATO |
| ASPARAGUS RISOTTO | JUMBO ASPARAGUS |
| GREEN BEANS | 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