

**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  
 HOUSE MADE CHIPS AND DIP French onion dip, made in house, with your choice of fries, chips, or both.....8

**SOUPS AND SALADS**

FRENCH ONION SOUP yellow onions, beef broth, white wine, toasted crostinis, provolone.....5  
 SOUP OF THE DAY\* made in house, available in a cup or bowl.....5/9  
 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.....19  
 WEDGE SALAD\* iceberg, heirloom tomato, egg, bacon, crumbled bleu cheese, creamy bleu cheese, croutons.....9  
 RAINBOW CHICKEN SALAD\* grilled or blackened chicken, mixed greens, cherry tomato, avocado, strawberries, pineapple, spiced pecans, champagne vinaigrette..16  
 HOUSE SALAD\* Mixed greens, cherry tomato, cucumber, egg, cheddar, bacon.....7  
 \*HOUSE MADE DRESSINGS: Ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, citrus soy, champagne vinaigrette  
 \*ADD A PROTEIN TO ANY SALAD :  
     4 oz. Steak\*.....7  
     4 oz. Salmon\*.....6  
     Chicken\*.....5  
     Shrimp\*.....7

**HANDHELDS** \*Choice of fries or green beans

SWISS MUSHROOM CHICKEN SANDWICH\* brioche bun, burgundy mushrooms, caramelized onions, Swiss, mayo.....13  
 PORK TENDERLOIN hand breaded, lettuce, tomato, pickled onions, spicy chipotle aioli, brioche bun.....12  
 WAGYU BURGER\* brioche bun, ground wagyu, shredded lettuce, pickles, mayo, cheddar.....14  
 FRENCH DIP\* shaved prime rib, baguette, Swiss, mayo.....14  
 ROBERTO'S BURGER\* brioche bun, Swiss cheese, caramelized onions, pineapple, pickles, chipotle aioli.....15  
 GRILLED CHICKEN CLUB\* herb aioli, tomato, lettuce, provolone cheese, bacon, avocado, French baguette.....13

**TAVERN FAVORITES**

FISH AND CHIPS\* beer battered Haddock, house made tartar, fries.....16  
 FILET MIGNON\* 6 oz, with your choice of side and house salad.....32  
 HAND CUT CANADIAN SALMON\* 4 oz or 8 oz, served over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red bell pepper relish.....19/28  
 USDA CERTIFIED PRIME RIBEYE\* 14 oz, with your choice of side and house salad.....44  
 PARMESAN CRUSTED CHICKEN\* boursin whipped potatoes, baby vegetables, capers, lemon vin blanc.....18  
 WAGYU HANGING TENDERLOIN\* 8 oz, with your choice of side and house salad.....43  
 MARDI GRAS PASTA\* Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized peppers and onions, Cajun alfredo over penne.....23  
 SEARED AHI TUNA\* sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy.....18  
 STIR FRY\* rice or linguine, chicken or shrimp, sesame oil, veggies, soy sauce, sweet Thai chili.....14  
 BROCCOLI CHICKEN ALFREDO\* house made alfredo with basil pesto, linguine, shaved parmesan, toasted crostinis.....18  
 BERKSHIRE PORK CHOP\* moutarde sauce, served with boursin whipped potatoes.....28

**SIDES**

\*Available in individual or family sizes

- |                        |                                |
|------------------------|--------------------------------|
| FRENCH FRIES           | LOADED BAKED POTATO            |
| BOURSIN WHIPPED POTATO | BURGUNDY MUSHROOMS             |
| ASPARAGUS RISOTTO      | JUMBO ASPARAGUS                |
| GREEN BEANS            | JALAPEÑO BACON BRUSSEL SPROUTS |

\*ADD A HOUSE OR WEDGE SALAD TO ANY ENTREE.....4/6

\*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