

Lunch
served 11AM-3PM

TAVERN ON RUSH

AN exciting RESTAURANT

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

| | |
|---|----------|
| Prosecco Superiore DOCG Extra Brut, La Tordera, 'A3', <i>Asolo, Italy</i> 2024 | 15 60 |
| Crémant d'Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV | 17 68 |
| Champagne Brut Cuvée, L'Hoste Père & Fils, 'Origine', <i>France</i> NV | 25 100 |
| Moscato d'Asti, Ruffino, 'Lumina', <i>Piedmont, Italy</i> 2024 | 14 56 |

WHITE

| | |
|--|---------|
| Albariño, Lagar de Besada, <i>Rías Baixas, Spain</i> 2023 | 14 56 |
| Pinot Grigio, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2023 | 16 64 |
| Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2024 | 15 60 |
| Sancerre, Roger & Christophe Moreux 'Les Bouffants', <i>Loire Valley, France</i> 2024 | 22 88 |
| Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023 | 15 60 |
| Chardonnay, Diatom, <i>Santa Barbara County, California</i> 2023 | 17 68 |
| Chablis, Domaine Vocoret, <i>Bourgogne, France</i> 2023 | 22 88 |

ROSÉ

| | |
|---|---------|
| Côtes de Provence Rosé, La Vidaubanaise, 'Le Provençal', <i>France</i> 2023 | 14 56 |
| Hampton Water, <i>Languedoc, France</i> 2024 | 17 68 |

RED

| | |
|--|----------|
| Pinot Noir, J.C. Somers, 'Cuvée Crème', <i>Dundee Hills, Oregon</i> 2023 | 18 72 |
| Chateâuneuf-du-Pape, Domain Jean Royer, 'Cuvée Tradition', <i>Rhône Valley, France</i> 2021 | 28 112 |
| Brunello di Montalcino, Caprili, <i>Tuscany, Italy</i> 2020 | 28 112 |
| Chianti Classico, Ruffino 'Riserva Ducale', <i>Tuscany, Italy</i> 2021 | 18 72 |
| Appassimento Della Valpolicella, Domini Veneti, <i>Veneto, Italy</i> 2023 | 17 68 |
| Malbec, Catena, 'Vista Flores', <i>Mendoza, Argentina</i> 2023 | 15 60 |
| Bordeaux Supérieur, Château Tour de Gilet, <i>Bordeaux, France</i> 2022 | 18 72 |
| Cabernet Sauvignon, Greenwing by Duckhorn, <i>Columbia Valley, Washington</i> 2023 | 16 64 |
| Cabernet Sauvignon, Loren Crossing, <i>Napa Valley, California</i> 2023 | 20 80 |
| Cabernet Sauvignon, Caymus, <i>Napa Valley, California</i> 2023 | 35 197 |
| Zinfandel, Turley Wine Cellars, 'Old Vines', <i>California</i> 2022 | 22 88 |
| Zinfandel Blend, The Prisoner Wine Company 'The Prisoner', <i>California</i> 2022 | 27 108 |

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 17

extra-chilled pineapple infused
tito's vodka

PRESSED 17

maestro dobel diamante tequila,
passionfruit, sweet lemon

WHITE FERRARI 17

400 conejos mezcal, lemon, mint

OLD FASHIONED 18

knob creek bourbon, angostura
bitters, orange bitters, quari ice

PERFECT MANHATTAN 17

woodford reserve rye, dry
vermouth, sweet vermouth

HOG HEAVEN 20

whistle pig whiskey, lemon,
orange, red wine, quari ice

APEROL SPRITZ 16

aperol, champagne, orange

RED BOTTOM 16

patron silver, elderflower,
lime, grenadine

PAPER PLANE 17

high west bourbon, aperol,
amaro nonino, citrus, quari ice

SPICY SIREN 18

mijenta blanco tequila, cucumber,
jalapeño, lime

CORPSE REVIVER #2 17

hendrick's gin, lemon, lillet blanc
apéritif, cointreau orange liqueur

ESPRESSO MARTINI 17

grey goose vodka, bellissimo
liquore al caffè demerara

THE MACALLAN FOG 50

the macallan rare cask 2021, valdespino
pedro ximénez 'el candado' sherry,
pure maple syrup, orange bitters,
wood-finished smoke bubble

BEER & SELTZER

STELLA ARTOIS.....10

MICHELOB ULTRA.....8

MILLER LITE.....8

MODELO ESPECIAL.....9

GUINNESS.....8

GOOSE ISLAND 312.....8

RIGHT BEE HARD CIDER.....9

PIPEWORKS LIZARD KING.....10

HOPEWELL GOING PLACES IPA.....10

OFF COLOR BEER FOR LOUNGING....10

NÜTRL VODKA SELTZER.....10

orange, cranberry

PLAY HARD SELTZER.....10

rotating selection

ATHLETIC RUN WILD N/A.....8

STARTERS

GRILLED CAJUN SHRIMP.....26
honey mustard sauce, cocktail sauce

WAGYU MEATBALL.....25
pomodoro sauce, basil, grated parmesan, grana padano

WHIPPED RICOTTA.....19
brown sugar squash infused ricotta, toasted pepitas, pomegranate
seeds, oven roasted tomatoes, crispy brussels sprouts, balsamic,
evoo, naan

CRISPY CALAMARI.....23
cocktail sauce, garlic aioli

ITALIAN CEVICHE *.....25
shrimp, basil pesto, sun-dried tomatoes, pickled onions,
balsamic pearls, crispy lavosh

SWEET CHILI ROCK SHRIMP.....21
lightly fried rock shrimp tossed in thai sweet chili sauce

CRAB & AVOCADO.....26
avocados topped with crab, shrimp, honey mustard,
sliced cucumber

SEAFOOD BAR

SHRIMP COCKTAIL

cocktail sauce, lemon 25

TUNA TARTARE *

siracha soy aioli, sesame oil, sweet thai chili sauce,
scallion, sesame seeds, wonton chips 24

FRESH SHUCKED OYSTERS *

east and west coast oyster selection,
lime jalapeño sorbet, herb mignonette,
cocktail sauce, hot sauce, lemon

HALF DOZEN 27 | DOZEN 54

Seafood Tower*

seared tuna, king crab, lump crab,
lobster tail, shrimp, oysters

mignonette, cocktail sauce, honey mustard, ginger ponzu,
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi

GRAND 130 | COLOSSAL 250

SALADS

{ add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

- CAESAR**.....16
garlic croutons, parmesan crisps
- KALE & APPLE**.....16
golden raisins, pecorino, pickled onions, buttermilk dressing
- GREEN GODDESS WEDGE**.....20
iceberg lettuce, maytag blue cheese, heirloom tomatoes, bacon jam, pickled red onions, toasted garlic bread crumbs, green goddess buttermilk dressing, chives
- ASIAN CHICKEN**.....18
grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy wontons, sweet chili vinaigrette
- MEDITERRANEAN**.....19
grilled chicken, crisp romaine, mesclun, dates, garbanzo, quiona, edamame, roasted baby carrots, feta, marinated tomatoes, cucumber, red onion, castelvetro olives, fire roasted artichokes, creamy red wine vinaigrette
- PEAR**.....19
red bartlett pears, beets, baby arugula, montmore cheddar, toasted garlic bread crumbs, red wine gastrique, white balsamic vinaigrette, candied walnuts

SIDES

- RED SKIN MASHED POTATOES**.....13
cream, butter
- PORK BELLY FRIED RICE**.....17
crispy pork belly, garlic, ginger, scallion, egg, carrots, peas, sesame
- CHARRED BROCCOLINI**.....14
sweet pepper relish, grana padano
- TRUFFLE FRIES**.....16
truffle aioli, ketchup
- GRILLED CORN**.....15
lime crema, grana padano, chili dust
- CRISPY BRUSSELS SPROUTS**.....15
dried cherries, toasted almonds, balsamic

HANDHELDS

{ served with fries }

- FIG & BRIE CHICKEN SANDWICH**
grilled chicken breast, brie, fig jam, baby arugula, oven roasted tomatoes, balsamic reduction, parmesan cheese, evoo, ciabatta bun
19
- SEARED SALMON BLTA ***
faroe island salmon filet, smoked bacon, avocado, arugula, marinated tomato, lemon garlic, tarragon caper aioli, sesame seed bun
22
- CHICKEN CAESAR SANDWICH**
grilled chicken, caesar salad, shaved parmesan, toasted garlic breadcrumbs, croissant
19
- STEAK SANDWICH ***
bistro filet, provolone, caramelized onions, arugula, chipotle mayo, demi baguette
28
- KOREAN CHICKEN SANDWICH**
crispy chicken breast, ponzu glaze, sriracha slaw, pickled red onions, cilantro, green onions, sesame seed bun
18
- CHICKEN PARMESAN SANDWICH**
chicken milanese, tomato sauce, arugula, burrata, balsamic reduction, grated parmesan, baguette
20
- ITALIAN PRIME RIB SANDWICH**
shaved prime rib, provolone, giardiniera, horseradish aioli, toasted baguette, demi au jus
23
- TAVERN CLUB**
roasted turkey, smoked bacon, baby swiss, lettuce, tomato, peppercorn aioli, tangy honey mustard, toasted country white bread
18
- TAVERN PRIME BURGER ***
(10oz), pickle, lettuce, tomato, red onion, choice of cheese, (*choose from:* american, white cheddar, or blue cheese)
25

USDA PRIME

STEAKS & CHOPS *

GRILLED TO ORDER

PETITE FILET.....58
8 oz

BONE-IN FILET.....70
14 oz

RIBEYE CHOP PRIME.....84
22 oz

FILET MIGNON.....68
10 oz

NEW YORK STRIP PRIME.....67
16 oz

STEAK & FRITES.....39
bearnaise

FINAL TOUCHES:

chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7 | hollandaise 7

ENTRÉES

SESAME CRUSTED TUNA *
ginger soy, wasabi, rice
30

FAROE ISLAND SALMON *
quinoa tabbouleh, sweet pea purée, castelvetro olive and pepper relish, lemon buerreblanc
29

SHRIMP PAPPARDELLE CIPRIANI
creamy brandy tomato basil sauce, shrimp
28

FISH TACOS *
(3) marinated white fish tacos with lime aioli house slaw, grilled pineapple, smashed avocado
21

* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions