

TAVERN ON RUSH

PRIVATE DINING MENU #1 | \$75.95 PER PERSON

first course

SERVED FAMILY-STYLE

HUMMUS

FRIED CALAMARI

MARGHERITA PIZZA

second course

YOUR CHOICE OF:

CAESAR SALAD

HOUSE SALAD

TOMATO BISQUE

SOUP OF THE DAY

third course

YOUR CHOICE OF:

MACARONI CIPRIANI

brandy tomato cream sauce, jumbo shrimp, basil

LAKE SUPERIOR WHITEFISH

lemon, evoo, cherry tomatoes, kalamata olives, onions,
heart of palm & baby arugula salad

CHICKEN CAPRESE

grilled or parmesan crusted, mightyvine tomatoes,
basil, buffalo mozzarella, evoo

fourth course

CHEF'S DESSERT PLATTER

TAVERN ON RUSH

PRIVATE DINING MENU #2 | \$91.95 PER PERSON

first course

SERVED FAMILY-STYLE

CAPRESE SALAD
FRIED CALAMARI
BEEF CARPACCIO
MARGHERITA PIZZA

second course

SERVED FAMILY-STYLE

CAESAR SALAD
HOUSE SALAD

third course

SERVED FAMILY-STYLE

LEMON JALAPEÑO ROASTED CHICKEN
slow roasted chicken infused with lemon and jalapeño

GRILLED SCOTTISH SALMON
white & green asparagus, oyster mushrooms, grape tomatoes, lemon oil

MACARONI CIPRIANI
brandy tomato cream sauce, jumbo shrimp, basil

FILET MIGNON MEDALLIONS

sides

SERVED FAMILY-STYLE

GRILLED ASPARAGUS
STEAMED BROCCOLI
MASHED POTATOES
WHITE CHEDDAR AU GRATIN POTATOES

fourth course

CHEF'S DESSERT PLATTER

TAVERN ON RUSH

PRIVATE DINING MENU #3 | \$139.95 PER PERSON

first course

SERVED FAMILY-STYLE

CAPRESE SALAD

BEEF CARPACCIO

SEAFOOD TOWER

seared hawaiian tuna, maine lobster cocktail, maryland crab and avocado cocktail,
jumbo shrimp, daily oyster selection

second course

YOUR CHOICE OF:

CAESAR SALAD

HOUSE SALAD

TOMATO BISQUE

SOUP OF THE DAY

third course

YOUR CHOICE OF:

TAVERN'S SIGNATURE STEAK TRAY

choice of filet mignon, bone-in filet, new york strip, ribeye chop

GRILLED SCOTTISH SALMON

white & green asparagus, oyster mushrooms, grape tomatoes, lemon oil

LINGUINE AND LOBSTER

maine lobster, white wine, light tomato sauce

COLORADO LAMB CHOP

sides

SERVED FAMILY-STYLE

GRILLED ASPARAGUS

STEAMED BROCCOLI

MASHED POTATOES

WHITE CHEDDAR AU GRATIN POTATOES

fourth course

CHEF'S DESSERT PLATTER