

Lunch  
served 11AM-3PM

# TAVERN ON RUSH

AN exciting RESTAURANT

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

Prosecco Superiore DOCG Extra Brut, La Tordera, 'A3', <i>Asolo, Italy</i> 2024	15   60
Champagne Brut Blanc de Blancs, G. Gruet & Fils, <i>Côte de Sézanne, France</i> NV	30   120
Crémant d'Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	18   72
Moscato d'Asti, Ruffino, 'Lumina', <i>Piedmont, Italy</i> 2024	16   64

### WHITE

Albariño, Lagar de Besada, <i>Rías Baixas, Spain</i> 2023	15   60
Pinot Grigio, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2024	16   64
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2024	16   64
Sancerre, Roger & Christophe Moreux 'Les Bouffants', <i>Loire Valley, France</i> 2024	24   96
Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023	15   60
Chardonnay, Diatom, <i>Santa Barbara County, California</i> 2024	18   72
Chablis, Domaine Vocoret, <i>Bourgogne, France</i> 2023	24   96

### ROSÉ

Côtes de Provence Rosé, La Vidaubanaise, 'Le Provençal', <i>France</i> 2023	16   64
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
Gigondas, Château Mont-Redon, 'Réserve', <i>Rhône Valley, France</i> 2021	30   120
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, Grgich Hills, <i>Napa Valley, California</i> 2021	30   120
Zinfandel, Turley Wine Cellars, 'Old Vines', <i>California</i> 2023	22   88
Zinfandel Blend, The Prisoner Wine Company 'The Prisoner', <i>California</i> 2023	27   108

## HAND-CRAFTED COCKTAILS

### PINEAPPLE EXPRESS 19

extra-chilled pineapple-infused  
tito's vodka

### PRESSED 18

maestro dobel diamante tequila,  
passionfruit, sweet lemon

### WHITE FERRARI 18

400 conejos mezcal, lemon, mint

### OLD FASHIONED 18

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

### PERFECT MANHATTAN 20

woodford reserve rye, dry  
vermouth, sweet vermouth

### HOG HEAVEN 22

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

### APEROL SPRITZ 18

aperol, champagne, orange

### RED BOTTOM 17

patron silver, elderflower,  
lime, grenadine

### PAPER PLANE 20

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

### SPICY SIREN 18

mijenta blanco tequila, cucumber,  
jalapeño, lime

### CORPSE REVIVER #2 18

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

### ESPRESSO MARTINI 18

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 sprout petals,  
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 aioli, sesame oil, scallion, avocado, sweet  
thai chili sauce, 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, dijonnaise, ginger ponzu,  
lime jalapeño sorbet, lemon, tabasco, ginger, wasabi

GRAND 130 | COLOSSAL 250

## SOUP & SALAD

{ 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 breadcrumbs, 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, quinoa, 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 breadcrumbs, red wine gastrique, white balsamic vinaigrette, candied walnuts
- TOMATO BISQUE**.....13
- SOUP OF THE DAY**.....MP

## 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 SPROUT PETALS**....15  
dried cherries, toasted almonds, balsamic glaze

## 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  
béarnaise

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 beurre blanc  
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