

DINNER

TAVERN ON RUSH

EXECUTIVE CHEF
JOHN GATSOS

APPETIZERS

OYSTERS ON THE HALF SHELL	
ICED (EACH).....	2.95
ROCKEFELLER (EACH).....	3.75
FRIED LOBSTER SKEWER (EACH).....	15.50
GINGER-SOY, SWEET PLUM AND HOT MUSTARD DIPPING SAUCES	
SHRIMP OR SNOW CRAB CLAW	
COCKTAIL (5) 21.25 OR 4.25 (EACH)	
SEARED HAWAIIAN TUNA.....	13.95
SESAME SEEDS, GINGER-SOY SAUCE, WASABI	
THE SEAFOOD TOWER FOR TWO.....	64.95
JUMBO SHRIMP, SEARED TUNA, SNOW CRAB CLAW, AVOCADO CRAB SALAD, OYSTERS	
ADD TOP TIER OF MAINE LOBSTER.....	45.95
TUNA AVOCADO TARTARE.....	17.50
GINGER-SOY, CUCUMBER, AVOCADO, SCALLIONS	
BLACKENED CAJUN SHRIMP.....	18.50
PORK POTSTICKERS.....	11.95
GRIDDLED CRAB CAKE.....	18.50
CALAMARI.....	11.95
GRILLED OR FRIED	
LEMON DILL HUMMUS.....	9.95
FETA CHEESE, PITA BREAD, RAW VEGETABLES	
TAVERN CHARCUTERIE BOARD.....	16.25
CHEF'S SELECTION OF ARTISANAL MEATS	
AMERICAN KOBE BEEF CARPACCIO.....	15.95
THINLY SLICED RAW SIRLOIN WITH FENNEL, FIELD GREENS, CHERRY TOMATOES, AND ORANGE-CHIVE EVOO	
ZESTY ARTICHOKE CRAB DIP.....	17.95
FETA CHEESE, ARTICHOKE, CRAB, ROASTED CHILES, PITA BREAD	

HOUSE-MADE SOUPS AND SALADS

SOUP OF THE DAY.....	6.25
TOMATO BISQUE.....	5.25
TAVERN'S GARDEN SALAD.....	6.25
ICEBERG WEDGE.....	10.95
EGG, BACON, CRUMBLLED BLEU CHEESE, TOMATO	
CAESER SALAD	
SMALL.....	7.95
LARGE.....	10.25
ORGANIC MIXED GREENS.....	9.95
CANDIED WALNUTS, CRUMBLLED BLEU CHEESE, BALSAMIC VINAIGRETTE	
LOBSTER COBB.....	24.25
CRUMBLLED BLEU CHEESE, AVOCADO, MUSHROOM, BACON, TOMATO, HARD BOILED EGG, CUCUMBER	
FRESH SPINACH SALAD.....	11.25
APPLES, RADICCHIO, CANDIED WALNUTS, RED ONION, SUNDRIED TOMATOES, BAKED GOAT CHEESE, WARM BACON VINAIGRETTE	
CHOPPED SALAD.....	13.25
CARROT, ZUCCHINI, CUCUMBER, TOMATO, ASPARAGUS, MUSHROOM, CHICKPEAS, BALSAMIC VINAIGRETTE	
GREEK SALAD.....	10.95
AZTECA SALAD.....	13.25
CRISPY TORTILLA, CORN SALSA, AVOCADO, BLACK BEAN, TOMATO, CHIHUAHUA CHEESE, AVOCADO VINAIGRETTE	
BELLEVUE SALAD.....	13.25
ROCK SHRIMP, SWEET ONIONS, FETA, HEART OF PALM, TOMATO, AVOCADO, BALSAMIC VINAIGRETTE	
ACCOMPANIED BY	
CHICKEN.....	5.50
FILET MIGNON.....	6.75
JUMBO SHRIMP (EACH).....	4.25
ROCK SHRIMP.....	6.95
HAWAIIAN TUNA.....	11.00
SALMON.....	6.75

HOUSE-MADE BRICK OVEN PIZZA

MARGHERITA.....	11.95
PEPPERONI.....	12.25
SAUSAGE.....	12.50
THREE MEAT.....	15.25
PEPPERONI, ITALIAN SAUSAGE, BACON	
PIZZA ANNA BELLA.....	13.95
BABY ARUGULA, PROSCIUTTO, ASPARAGUS, MANCHEGO CHEESE	
MATT'S BACON GIARDINIERA.....	12.25
PIZZA ROMA.....	13.95
GLUTEN FREE CRUST.....	3.50

SIDE PLATES

CHIPOTLE MACARONI & CHEESE.....	9.25
LOBSTER MACARONI AND CHEESE.....	29.95
ADOBO ROASTED CORN.....	8.75
CHIPOTLE BUTTER, COTIJA CHEESE	
TAVERN ONION RINGS.....	8.75
SLICED VINE RIPENED TOMATO.....	6.00

PRIME STEAKS & CHOPS

USDA CERTIFIED PRIME AGED BEEF • CHARCOAL GRILLED TO ORDER
SERVED WITH HOUSE GARDEN SALAD

FILET MIGNON (8oz).....	37.95	DRY AGED RIBEYE CHOP (22oz).....	62.75
FILET MIGNON (12oz).....	45.25	VEAL CHOP (14oz).....	55.25
BONE IN FILET MIGNON (16oz).....	56.95	TOMAHAWK AMERICAN KOBE RIBEYE CHOP (32oz).....	93.50
FILET MIGNON OSCAR.....	45.25	PORTERHOUSE (24oz).....	54.75
NEW YORK STRIP (14oz).....	46.75	PORTERHOUSE (48oz).....	101.95
NEW YORK STRIP (18oz).....	53.25	SKIRT STEAK (14oz).....	28.75
KANSAS CITY BONE IN STRIP (18oz).....	48.25	SAUTEED MUSHROOMS & ONIONS	
KANSAS CITY BONE IN STRIP (24oz).....	56.50	CHATEAUBRIAND FOR TWO.....	94.95
RIBEYE CHOP (22oz).....	53.95	GRILLED VEGETABLES & BEARNAISE SAUCE	
COLORADO LAMB CHOPS (18oz).....	47.95		
GARLIC DEMI GLAZE, SPINACH-ASIAGO AU GRATIN			

Summer

GRILLED CHICKEN & SALSA PIZZA.....	12.95	HANGER STEAK & SHRIMP ASIAN FUSION BOWL.....	38.95
BLACK BEANS, SWEET CORN, PICO DE GALLO, QUESO FRESCO		BOK CHOY, BROCCOLI, CARROTS, UDON NOODLES, SWEET AND SAVORY STIR FRY	
CEVICHE MAZATLAN.....	16.95	KOREAN BBQ SKIRT STEAK SALAD.....	19.95
MAHI-MAHI, OCTOPUS, BABY SHRIMP		VEGETABLE SLAW SALAD, CARROTS, CABBAGE, ZUCCHINI, CUCUMBER, TOMATO, SPROUTS, KIMCHI VINAIGRETTE	
GRILLED HAWAIIAN SWORDFISH.....	34.95		
BABY ARUGULA, VINE RIPENED TOMATOES, HEART OF PALM, AVOCADO DRESSING			

PORK & POULTRY

SERVED WITH HOUSE GARDEN SALAD

TAVERN CHICKEN CAPRESE.....	22.75
PARMESAN CRUSTED OR GRILLED	
GRILLED ADOBO CHICKEN BREAST.....	21.50
CORN & GREEN CHILI RICE, BELL PEPPERS, ASPARAGUS, ZUCCHINI	
PORK BABY BACK RIBS	
WHOLE SLAB.....	29.75
HALF SLAB.....	15.25
DUROC HERITAGE GRILLED PORK CHOP (14oz).....	28.50
BACON CHEDDAR MASHED POTATOES	
LEMON JALEPENO ROASTED CHICKEN	
WHOLE.....	23.50
HALF.....	16.50
<i>PLEASE ALLOW 35 MINUTES COOK TIME</i>	

BURGERS & MORE

SERVED WITH CHOICE OF FRIES, COLESLAW OR
HOUSE-MADE CHIPS

PRIME STEAK BURGER.....	15.50
SHORT RIB, BRISKET, CHUCK	
TAVERN ANGUS BURGER.....	14.75
RIBEYE STEAK SANDWICH.....	17.75
CARAMELIZED ONION, MUSHROOM, FONTINA CHEESE, CHIPOTLE MAYO	
BISON BURGER.....	16.95
CABERNET ONIONS, GOAT CHEESE, BLACK CHERRY JAM, ARUGULA	
VEGGIE BURGER.....	14.25
VEGAN, NO BUN, SERVED WITH RAW VEGETABLES	
HOUSE-MADE SALMON BURGER.....	17.95
SEARED RED ONION, GREEN GODDESS DRESSING, LETTUCE, TOMATO	
HOUSE-MADE TURKEY BURGER.....	14.25
ADD CHEESE.....	1.00
ADD FRIED EGG.....	1.50

SEAFOOD

SERVED WITH HOUSE GARDEN SALAD

SEARED HAWAIIAN TUNA.....	35.75
SESAME CRUSTED	
DOVER SOLE.....	46.25
ALDER WOOD PLANKED:	
SALMON.....	30.75
WHITEFISH.....	22.50
JAMBALAYA.....	32.75
CREOLE RICE, SHRIMP, MUSSELS, SCALLOPS, ANDOUILLE SAUSAGE	
FRENCH FRIED LAKE PERCH.....	24.95
COLESLAW, HONEY MUSTARD, REMOULADE SAUCE	
STONE OVEN ROASTED BRANZINO.....	36.95
LEMON JALEPENO EVOO, ROASTED POTATOES	
COLD WATER LOBSTER TAIL	
12oz.....	59.95
24oz.....	102.75
PREPARED DIAVOLO STYLE. FRENCH FRIED, GRILLED OR BROILED	
ALASKAN KING CRAB LEGS	
1lb.....	47.95
1.5lb.....	69.95

PASTA

ALL PASTAS AVAILABLE IN APPETIZER PORTION

PAPPARDELLE ALLA BOLOGNESE.....	18.95
VEAL & PORK	
RIGATONI.....	17.95
SPICY ITALIAN SAUSAGE, TOMATO BASIL SAUCE	
SEAFOOD LINGUINE.....	28.95
MUSSELS, CALAMARI, SHRIMP, ANCHOVY-TOMATO SAUCE	
CAVATAPPI CORKSCREW PASTA.....	19.95
BUFFALO MOZZARELLA, TOMATO CREAM VODKA SAUCE	
GLUTEN FREE PASTA.....	3.50

POTATOES

BAKED SWEET POTATO.....	7.25
JUMBO BAKED POTATO.....	7.25
TWICE BAKED POTATO.....	10.25
MASHED POTATOES.....	7.50
WHITE CHEDDAR AU GRATIN.....	9.95
FRENCH FRIES.....	6.50
HOUSE-MADE CHIPS.....	6.25
FRENCH ONION DIP	
TAVERN ONION RINGS.....	8.75

VEGETABLES

ASPARAGUS.....	10.75
GRILLED OR STEAMED	
SPINACH.....	9.95
CREAMED OR SAUTEED	
BROCCOLI IN GARLIC & OIL.....	8.95
SAUTEED WILD MUSHROOMS.....	9.75
GRILLED VEGETABLES.....	10.50
FIRE ROASTED BRUSSEL SPROUTS.....	9.75
WITH CRISPY PANCETTA	

PATIO SEATING IS LIMITED TO 2 HOURS FOR DINING SERVICES
312.664.9600
WWW.TAVERNONRUSH.COM

 @TAVERNONRUSH

 /TAVERNONRUSH

 @TAVERNONRUSH

NOTICE: CONSUMING RAW OR UNDERCOOKED FOOD CAN
INCREASE YOUR RISK OF FOODBORNE ILLNESS

GIFT CARDS AVAILABLE • CARRY OUT MENU AVAILABLE • PLEASE INQUIRE ABOUT OUR PRIVATE DINING OPTIONS