

RAW BAR

JUMBO SHRIMP COCKTAIL (5)*	21.25
MAINE LOBSTER COCKTAIL (4 OZ)*	31.95
MARYLAND CRAB & AVOCADO COCKTAIL	25.00
OYSTERS ON THE HALF SHELL* chef's selection of east & west coast oysters lemon, cocktail, horseradish, jalapeño-cucumber ice	3.25 EACH
SEARED HAWAIIAN TUNA* sesame seed, wasabi, soy ginger sauce	18.50
SEAFOOD TOWER (FOR TWO)* seared hawaiian tuna, maine lobster cocktail, maryland crab and avocado cocktail, alaskan king crab bites, jumbo shrimp	89.95

APPETIZERS

BLACKENED CAJUN SHRIMP	19.50
CALAMARI grilled or fried	14.95
ESCARGOT parsley garlic lemon butter, bread crumbs	12.00
WAGYU MEATBALLS tomato garlic leek confit, pine nuts, asiago cheese	14.00
CHARCOAL GRILLED OCTOPUS cannellini beans, garlic, fresno & calabrian chiles, celery, scallions, evoo	16.95
STONE OVEN ROASTED MUSSELS red chiles, tomato, white wine, butter	13.95
THAI SWEET CHILI ROCK SHRIMP	16.95
BRICK OVEN PIZZA margherita	17.95
pepperoni or sausage	19.75
<i>make it a gluten-free crust 4.00</i>	

SOUPS & SALADS

SOUP OF THE DAY	7.95
TAVERN'S TOMATO BISQUE	7.95
CAESAR SALAD	11.25
CHOPPED SALAD carrot, zucchini, tomato, asparagus, mushroom, chickpeas, balsamic vinaigrette	16.95
CAPRESE SALAD buffalo mozzarella, mightyvine tomatoes, sweet basil, evoo	14.50
STEAKHOUSE WEDGE SALAD iceberg lettuce, bacon, blue cheese, tomato	14.95
BELLEVUE SALAD rock shrimp, sweet onion, feta cheese, heart of palm, tomato, avocado, balsamic vinaigrette	19.95

PASTA

LOBSTER & SQUID INK SPAGHETTI maine lobster, spicy 'nduja, cherry tomatoes, evoo, garlic	39.95
FETTUCCHINE & MUSHROOMS green & white pasta, parmesan cream, prosciutto, seasonal mushrooms	23.95
SHORT RIB PAPPARDELLE hand-cut pasta, tender braised short rib, red wine & pancetta tomato sauce	28.95
SHRIMP SCAMPI & LINGUINE jumbo gulf shrimp, spicy tomato basil sauce	32.95

STEAKS & CHOPS

u.s.d.a. certified prime aged beef | charcoal grilled to order
all steaks and chops include a house garden salad

SKIRT STEAK (14 OZ) sautéed mushrooms and onions	35.75
FILET MIGNON (8 OZ)	41.75
FILET MIGNON (12 OZ)	48.25
BONE-IN FILET MIGNON (16 OZ)	62.95
NEW YORK STRIP (16 OZ)	59.75
KANSAS CITY BONE-IN STRIP (20 OZ)	59.95
RIB EYE CHOP (22 OZ)	65.00
DRY AGED RIB EYE CHOP (22 OZ)	69.95
TOMAHAWK RIB EYE CHOP (40 OZ)	125.00
PORTERHOUSE (24 OZ)	62.95
COLORADO LAMB CHOPS (18 OZ)	58.95
CHATEAUBRIAND (FOR TWO)	115.00
SURF AND TURF filet mignon (8oz), cold water lobster tail (12oz), drawn butter and bearnaise	110.00

TAVERN SIZZLING EXPERIENCE FOR TWO

new york strip (16oz), grilled maine lobster (24 oz), jumbo shrimp

159.95

SEAFOOD

SEARED HAWAIIAN TUNA* sesame seed crusted, spicy bok choy, jasmine rice, ponzu dipping sauce	38.95
DOVER SOLE	47.95
LAKE SUPERIOR WHITEFISH lemon evoo, cherry tomatoes, kalamata olives, onions, heart of palm & baby arugula salad	24.95
CEDAR PLANK SCOTTISH SALMON* chipotle bbq glazed, corn & avocado tomato salsa	34.95
JAMBALAYA creole rice, shrimp, mussels, sea scallops, andouille sausage	38.95
COLD WATER LOBSTER TAIL (12 OZ) diavolo style, french fried, grilled, or broiled	68.95
GRIDDLED CRAB CAKES trio of 3 oz. lump crab cakes, boom-boom veggie slaw, sriracha honey mustard dipping sauce	36.95
ALASKAN KING CRAB LEGS	1/2 LB 40.00 1 LB 80.00

LOCAL FAVORITES

BARBEQUE BABY BACK RIBS	FULL SLAB 29.75 HALF SLAB 18.00
TAVERN PORK CHOPS smothered with roasted peppers, red onions	34.95
LEMON HERB ROASTED CHICKEN served with roasted russet potatoes <i>please allow 35 minutes cook time</i>	26.95 HALF 17.95
CHICKEN CAPRESE grilled or parmesan crusted, mightyvine tomatoes, basil, buffalo mozzarella, evoo	24.95

SIDES

CALIFORNIA SPINACH creamed or steamed	11.50	ROASTED BRUSSELS SPROUTS with crispy pancetta	10.75	SEA SALT BAKED POTATO	7.95
SAUTÉED MUSHROOMS caramelized onions	9.95	ADOBO ROASTED CORN chipotle butter, cotija cheese	8.75	TWICE BAKED POTATO	10.95
GRILLED ASPARAGUS	11.75	TAVERN ONION RINGS	9.50	RED BLISS MASHED POTATOES	8.50
ROASTED CAULIFLOWER parmesan, garlic	9.95	CHIPOTLE MAC & CHEESE	9.95	AU GRATIN POTATOES white cheddar	10.50
				TAVERN FRENCH FRIES	6.95