

# TAVERN ON RUSH

## 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, jumbo shrimp, maine lobster cocktail, maryland crab and avocado cocktail, alaskan kin crab bites	89.95

## APPETIZERS

BLACKENED CAJUN SHRIMP	19.50
THAI SWEET CHILI ROCK SHRIMP	16.95
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
BURRATA, PROSCIUTTO & ARUGULA	17.95
HOUSEMADE HUMMUS lemon herb evoo drizzle, toasted pita, fresh vegetables	12.95

## 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
CRAB CAKE SALAD two 3oz. lump crab cakes, julienne vegetable salad, citrus vinaigrette, cocktail & honey mustard dipping sauce	23.95
CAPRESE SALAD buffalo mozzarella, mightyvine tomatoes, sweet basil, evoo	15.95
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	16.95

## BRICK OVEN PIZZA

MARGHERITA	17.95
PEPPERONI	19.75
SAUSAGE	19.75
PIZZA ANNA BELLA baby arugula, prosciutto, asparagus, fontina cheese	19.75
MATT'S BACON GIARDINIERA	19.75

make it a gluten-free crust | 4.00

## LOCAL FAVORITES

LAKE SUPERIOR WHITEFISH lemon evoo, cherry tomatoes, kalamata olives, onions, hearts of palm & baby arugula salad	24.50
CHICKEN CAPRESE grilled or parmesan crusted, mightyvine tomatoes, basil, buffalo mozzarella, evoo	24.95
FETTUCCINE & 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
SEARED HAWAIIAN TUNA* sesame seed crusted, spicy bok choy, jasmine rice, ponzu dipping sauce	31.95
CEDAR PLANK SCOTTISH SALMON* chipotle bbq glazed, corn & avocado tomato salsa	28.95
VEAL MILANESE crispy pan-fried, served with baby arugula & mightyvine cherry tomato salad	21.95
SHRIMP SCAMPI & LINGUINE jumbo gulf shrimp, spicy tomato basil sauce	23.95

## STEAKS

• u.s.d.a. certified prime aged beef | charcoal grilled to order •

FILET MIGNON (6 OZ) spinach & red bliss mashed potatoes	31.95
PRIME ANGUS NEW YORK STRIP (10 OZ) grilled asparagus, horseradish butter	35.95

- our full selection of steaks & chops is available all day -  
please ask to see a dinner menu for additional selections

## SANDWICHES

TAVERN PRIME BURGER* pepperjack cheese, bacon jam, fried egg	17.95
RIBEYE STEAK SANDWICH* fontina cheese, caramelized onion, mushroom, chipotle mayo	19.95
TEQUILA CHICKEN SANDWICH provolone cheese, bacon, avocado purée	15.95
NEW ORLEANS MUFFULETTA provolone & mozzarella, capicola, genoa salami, mortadella, olive salad	14.95
TURKEY AVOCADO BLT bacon, lettuce, tomato, chipotle mayo, whole wheat toast	13.95
SALMON BLT* bacon, lettuce, tomato, shallot dill mayo, whole wheat toast	18.50
FRESH MAINE LOBSTER ROLL lemon-chive mayo lobster salad stuffed in a brioche bun	29.95
CORNED BEEF ON MARBLE RYE	16.95

## SLIDERS

served in a flight of three

TAVERN ANGUS.....	13.95
FILET MIGNON.....	16.75
horseradish cream sauce	
BABY BACK RIBS.....	14.75
off the bone, cole slaw, pickle	
FRIED CHICKEN.....	14.75