



THE TAVERN

WEST COUNTY

PRIVATE DINING AND EVENTS

ALL PRIVATE DINING AND EVENTS
MENUS CAN BE CUSTOMIZABLE
TO YOUR LIKING

hors d'oeuvre

ON THE FARM: \$5 PER PIECE

SEA: \$5 PER PIECE

VEGETARIAN: \$4 PER PIECE

*2 PIECES PER SUSHI ORDER
25 PIECE PER ORDER MINIMUM

ON THE FARM

POT STICKERS

HAWAIIAN PORK, SPICY SOY GINGER
DIPPING SAUCE

BEEF TARTARE

BEEF TENDERLOIN, PONZU MUSTARD
SESAME, TRUFFLE

SEARED FILET CROSTINI

SEARED FILET, PEPPERCORN HORSEY
SAUCE, MICRO HERB SALAD

DUCK A'LOPANGE

DUCK CONFIT QUARTERS, PUFF PASTRY
ZESTY ORANGE SAUCE

ASPARAGUS TIPS

PROSCIUTTO WRAPPED ASPARAGUS
TIPS, HERBED GOAT CHEESE

SALTIMBOCCA LOLLIPOPS

SAGE, PROSCIUTTO, PROVOLONE

SEA

AHI POKE

HAWAIIAN STYLE TUNA TARTARE

SURF AND TURF SUSHI*

TUNA, FLAME KISSED TENDERLOIN
AVOCADO TEMPURA, ASPARAGUS
TRUFFLE MICRO GREENS

SMOKED SALMON

CREAM CHEESE, DILL, LEMON

LOBSTER BEIGNETS

MAINE LOBSTER, SPICY LOBSTER SAUCE
CILANTRO LIME CREMA

FRIED OYSTER

HOUSEMADE REMOULADE

BAKED OYSTERS

PEANUTS, SRIRACHA AIOLI, EEL SAUCE

BLACKENED SHRIMP WONTON

BLACKENED SHRIMP, ISLAND CHUTNEY

VEGETARIAN

VEGETARIAN SUSHI*

TEMPURA ASPARAGUS, AVOCADO
CUCUMBER, TOMATO, TRUFFLE
MICRO GREENS

ROASTED BEET CROSTINI

ROASTED BEETS, HERBED GOAT CHEESE
BALSAMIC REDUCTION

CAPRESE SKEWERS

BAIL, GRAPE TOMATO, MOZZARELLA
BALSAMIC REDUCTION

CUCUMBER TAPANADE

ROASTED RED PEPPERS, FETA CHEESE

EDAMAME

TOGARACHI BEURRE BLANC

FRIED GREEN TOMATOES

HOUSEMADE PIMENTO CHEESE
GIARDINIERA

FRIED OYSTER

HOUSEMADE REMOULADE

BAKED OYSTERS

PEANUTS, SRIRACHA AIOLI, EEL SAUCE

BLACKENED SHRIMP WONTON

BLACKENED SHRIMP, ISLAND CHUTNEY



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MENUS CAN BE CUSTOMIZABLE
TO YOUR LIKING**

SET MENUS ARE OFFERED FOR PARTIES
OF ALL SIZES, AND REQUIRED ON ALL
PARTIES OF 16 OR MORE

FOR DRINK AND BAR OPTIONS, PLEASE
CONTACT OUR RESTAURANT
OR EVENT PLANNER

maple menu

FAMILY STYLE APPETIZER

A TASTE OF THE TAVERN
AHI POKE, SESAME BEEF POTSTICKERS,
SHRIMP TOAST

SALAD

ROMAINE
RED ONION, PEPPERCORN CAESAR DRESSING,
ASIAGO CHEESE, GARLIC CROUTONS

ENTREES

(GUESTS CHOOSE ONE)

SESAME SEARED SALMON
THAI COCONUT CURRY, CALROSE RICE,
WOK VEGETABLES

PARMESAN-CRUSTED MAHI-MAHI
ANGEL HAIR PICCATA, CALABRESE PEPPERS,
FRIED CAPERS

PORK OSSO BUCCO
20OZ BERKSHIRE PORK SHANK,
WHITE BEAN CASSOULET, BUTTERNUT SQUASH

FILET OF BEEF
POTATO GATTAUE, TAVERN BORDELAISE,
FLASH-FRIED SPINACH

CHICKEN PARMESAN
BLISTERED TOMATO RISOTTO, TOMATO CONFIT,
PROSCIUTTO, PESTO PARMESAN FONDUE

FAMILY STYLE DESSERT

CINNAMON SUGAR DOUGHNUTS
HALF-BAKED CHOCOLATE CHIP COOKIE
CHEF'S CHOICE

60 P/P

oak menu

FAMILY STYLE APPETIZER

A TASTE OF THE TAVERN
AHI POKE, SESAME BEEF POT STICKERS,
SHRIMP TOAST, CREOLE CRAB CAKE

SALAD

BABY SPINACH
CRIMINI MUSHROOMS, CHOPPED EGG, RED ONION,
GRUYERE, WARM BACON VINAIGRETTE

ENTREES

(GUESTS CHOOSE ONE)

SESAME SEARED SCALLOPS
THAI COCONUT CURRY, CALROSE RICE,
WOK VEGETABLES

PARMESAN-CRUSTED MAHI-MAHI
ANGEL HAIR PICCATA, CALABRESE PEPPERS, FRIED
CAPERS

PRETZEL CRUSTED SALMON
ROMESCO ORZO, FRIED CARROTS, ROASTED GARLIC

PORK OSSO BUCCO
20OZ BERKSHIRE PORK SHANK,
WHITE BEAN CASSOULET, BUTTERNUT SQUASH

FILET OF BEEF
POTATO GATTAUE, TAVERN BORDELAISE,
FLASH-FRIED SPINACH

CHICKEN PARMESAN
BLISTERED TOMATO RISOTTO, TOMATO CONFIT,
PROSCIUTTO, PESTO PARMESAN FONDUE

FAMILY STYLE DESSERT

CINNAMON SUGAR DOUGHNUTS
HALF-BAKED CHOCOLATE CHIP COOKIE
CHEF'S CHOICE

75 P/P



THE TAVERN

KITCHEN & BAR

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wine

WHITE

COTE DU RHONE
BLANC, FAMILLE PERRIN
RHONE, FR
(GRENACHE BLANC/VIOGNIER)

9 / 36

RED

FANTINI FARNESE
MONTEPULCIANO D' ABRUZZO
TUSCANY, ITALY

9 / 36

**COMPLETE CELLAR LIST
AVAILABLE UPON REQUEST**

spirits

PREMIUM WELL DRINKS

TITO'S VODKA
BOMBAY DRY GIN
LUNAZUL BLANCO TEQUILA
BACARDI SUPERIOR RUM
DEWARS SCOTCH
OLD FORRESTER BOURBON
7.50

FULL BAR AVAILABLE

PREMIUM SPIRITS
8+

CRAFT COCKTAILS
9+



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lunch

TAVERN BURGER

BACON JAM, IRISH CHEDDAR
LETTUCE TOMATO, ONION
PEPPERCORN AIOLI
WITH TAVERN FRIES

PORK SCHNITZEL

PRETZEL BUN, HORSERADISH
MUSTARD, APPLE SLAW
IRISH CHEDDAR
WITH TAVERN FRIES

FISH & CHIPS

HAND BATTERED FISH
SERVED WITH REMOULADE
WITH TAVERN FRIES

PASTA PRIMAVERA

TOMATOES, ONION, ARTICHOKE
ZUCCHINI, CHARRED TOMATO
VINAIGRETTE, TOMATO CONFIT
ASIAGO

TROUT ALMONDINE

PAN SEARED, BROWN BUTTER
RED BLISS POTATOES
GREEN BEANS

CHICKEN PARMESAN

BLISTERED TOMATO RISOTTO
TOMATO CONFIT, PARMESAN FONDUE
LEMON FOAM

15 P/P

SIDE ROMAINE SALAD

5

CINNAMON SUGAR DONUTS

MAPLE WHIP CREAM, BACON LARDON
5



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**“THE TAVERN IS MY GO-TO FOR
ALL OF MY CATERING NEEDS.**

WHETHER IT’S OUR ANNUAL NEW
YEAR’S EVE GET TOGETHER WITH
FRIENDS OR OUR 300 PERSON
CODIGO TEQUILA RELEASE PARTY,
THE STAFF AND FOOD ALWAYS
MAKE OUR EVENTS MEMORABLE”

BRETT HULL
ST. LOUIS BLUES

**“THE TAVERN HAS BECOME PART
OF THE KEELY FAMILY!**

WORKING WITH THE TAVERN TEAM FOR
OUR ANNUAL 400 PERSON OPEN HOUSE
AT OUR OFFICE TO TEAM MEETINGS IN
THEIR PRIVATE ROOM, THE FOOD AND
SERVICE IS ALWAYS TOP NOTCH”

RUSTY KEELY
KEELY CORPORATION

**“THANK YOU TAVERN TEAM FOR
DELIVERING EXCEPTIONAL SER-
VICE AND PHENOMENAL FOOD
FOR MY RETIREMENT PARTY”**

BARRET JACKMAN
ST. LOUIS BLUES

reviews

**“I DON’T KNOW ANY OTHER
RESTAURANT THAT MAKES
YOU FEEL LIKE ROYALTY.**

OUR FRIENDS AND FAMILY STILL RAVE
ABOUT THE FOOD & HOW EVERYONE
WENT ABOVE AND BEYOND TO MAKE
SURE OUR NIGHT WAS SPECIAL”

JIM AND DONNA PLACIO
WEDDING REHEARSAL DINNER

**“BLOWN AWAY, COMPLETELY
BLOWN AWAY. THANK YOU
TAVERN.”**

JEREMY MACLIN
MIZZOU FOOTBALL GREAT
NFL WIDE RECEIVER

BRUNCH FOR FAMILY
AND FRIENDS AFTER
HIS WEDDING