

THE TAVERN

KITCHEN & BAR

APPETIZER

Tavern Sushi ahi tuna, spicy rocoto mayo, avocado, sesame, micro cilantro 22

Beef Tenderloin 'Anticuchos' grilled skewers, 12 hour panca pepper-vinegar marinade, aji verde 21

TKB Edamame togarashi butter sauce, sea salt 8

SALAD

Caesar romaine, red onion, asiago, prosciutto, lemon caesar dressing 12 *add anchovy +2*

Baby Spinach crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette 12

Caprese heirloom tomatoes, mozzarella di bufala, aged balsamic, olive oil, basil chiffonade 13

BY LAND

6 oz. New Zealand Elk Chop sauteed wild mushrooms, madiera jus 48

7 oz. Filet Mignon boursin mashed potatoes, mushroom cream 50

Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, marsala demi glace, parmesan fondue 26

Pasta Bolognese rotini pasta, beef & bacon ragu, cream, parmigiano reggiano, tomato, basil 22

Tavern Wagyu Burger bacon jam, white cheddar, peppercorn aioli, lettuce, tomato, red onion & side of fries 24

BY SEA

U-10 Scallops charred corn & zucchini, corn puree, roasted tomato vinaigrette 45

Sizzling Soy Salmon calrose rice, wok vegetables, spicy soy, daikon slaw, ginger, cilantro 34

Sesame Seared Tuna thai curry, calrose rice, wok vegetables, pineapple chutney 40

Shrimp & Grits local heirloom grits, tomato jam, goat cheese, chimichurri, arugula 28

Seafood Pasta rotini pasta, maine lobster, shrimp, scallops, sherry emulsion, herbs, lemon 42

SIDES

Boursin Mashed Potatoes 5

Tavern Steak Fries hand cut, parmesan, herb blend, peppercorn aioli 7

Local Corn Grits + Honey Butter 5

Sauteed Wild Mushrooms 8

Roasted Brussels Sprouts + Crispy Prosciutto 6

Asparagus + Toasted Almonds 6

GLUTEN FREE