

THE TAVERN

KITCHEN & BAR

APPETIZER

Tavern Sushi

ahi tuna, togarashi aioli, avocado, sesame, micro cilantro 22

Shrimp Cocktail

jumbo tiger shrimp, cocktail sauce, lemon 16

Burrata

heirloom tomato, grilled peaches, basil oil, balsamic glaze 15

Manchurian Cauliflower

tempura cauliflower, blistered shishito peppers, cilantro, sesame, shishito pepper aioli 16

TKB Edamame

togarashi butter, sea salt 8

SOUP & SALAD

Lobster Bisque

crème fraîche, lobster, sherry 13

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

Beet & Fennel

red & golden beets, arugula, goat cheese, candied walnuts, brown butter vinaigrette 13

BY LAND

6 oz. New Zealand Elk Chop

sautéed wild mushrooms, boursin mashed potatoes, madeira jus 48

7 oz. Filet Mignon

boursin mashed potatoes, mushroom cream 50

Steak Frites

peppercorn crusted 8 oz. bavette sirloin, steak fries, garlic aioli, brandy peppercorn 42

Chicken Saltimbocca

wild mushroom & asparagus risotto, prosciutto, Madeira demi glace, parmesan fondue 28

TKB Wagyu Burger

bacon jam, white cheddar, peppercorn aioli, lettuce, tomato, red onion, steak fries 26

Short Rib Pasta

fusilli pasta, porcini mushroom glaze, tomato cream, portabella mushroom, truffled asiago crisp 43

BY SEA

Sizzling Soy Salmon

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

Sesame Seared Ahi Tuna

thai curry, calrose rice, wok vegetables, pineapple chutney 40

Seafood Pasta

fusilli pasta, maine lobster, shrimp, scallops, sherry emulsion, herbs, lemon 42

SIDES

Boursin Mashed Potatoes 5

Tater Tot Casserole

cheddar, bacon, sour cream, green onion 8

Roasted Brussels Sprouts

balsamic, crispy prosciutto 6

Asparagus

toasted almonds 6

Roasted Carrots + Hot Honey 7

GLUTEN FREE