

# THE TAVERN

KITCHEN & BAR

## APPETIZER

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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

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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

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

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

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 20

## BY SEA

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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

Mediterranean Halibut israeli couscous, mediterranean vegetable relish, herb honey yogurt MKT

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

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Boursin Mashed Potatoes 5

Local Corn Grits + Honey Butter 5

Sauteed Wild Mushrooms 8

Roasted Brussels Sprouts + Honey Balsamic 6

## GLUTEN FREE