

THE TAVERN

KITCHEN & BAR

APPETIZER

Tavern Sushi

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

Beef Tenderloin Skewers

grilled skewers, 12 hour panca-pepper vinegar marinade, aji verde 21

Tempura Cauliflower

manchurian sauce, green onion, cilantro 11

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

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, madiera 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 40

Chicken Saltimbocca

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

Short Rib Ragout

braised short rib, fusilli pasta, tomato confit, herb whipped ricotta, parmesan 34

Tavern Wagyu Burger

bacon jam, white cheddar, peppercorn aioli, lettuce, tomato, red onion & side of fries 26

BY SEA

Black Cod

ginger soy glazed, miso broth, snap peas, red pepper, bok choy, marinated egg, vermicelli, pickled radish, micro cilantro 35

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

Seafood Pasta

fusilli pasta, maine lobster, shrimp, U-10 scallop, sherry emulsion, herbs, lemon 42

SIDES

Boursin Mashed Potatoes 5

Tavern Steak Fries

hand cut, parmesan, herb blend, garlic aioli 7

Tater Tot Casserole

cheddar, bacon, sour cream, green onion 8

Sautéed Wild Mushrooms 8

Roasted Brussels Sprouts + Crispy Prosciutto 6

Asparagus + Toasted Almonds 6

GLUTEN FREE