

THE TAVERN

KITCHEN & BAR

APPETIZER

SURF & TURF SUSHI

ahi tuna, filet carpaccio, tempura asparagus, avocado, sriracha aioli, sesame, truffled micro greens

WAGYU WONTONS

sriracha aioli, chili citrus soy

Beef Tenderloin Skewers

panca pepper marinade, aji verde

MANCHURIAN CAULIFLOWER

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

SALAD

BABY SPINACH

crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette

LOBSTER BISQUE

crispy lobster, creme fraiche, sherry, chives

ENTREE

CHILEAN SEA BASS

lemon & goat cheese au gratin, brown butter leeks, crispy prosciutto, mustard beurre blanc

6oz NEW ZEALAND ELK CHOP

sautéed wild mushrooms, Boursin mashed potatoes, madeira jus

U-15 SCALLOP

romesco orzo with toasted almonds, spinach, caramelized onion, parmesan crisp, micro cilantro

FILET & TAIL

stuffed lobster with Boursin, shrimp, crab & parmesan, broccolini, lobster cream sauce

BRAISED SHORTRIBS

butternut squash ravioli with Boursin, bacon, sage brown butter, short rib jus

CHICKEN SALTIMBOCCA

wild mushroom & asparagus risotto, prosciutto, madeira demi glacé, parmesan fondue

DESSERT

Half Baked Chocolate Chip Cookie

Cinnamon Sugar Donut Holes + Maple Bacon Whipped Cream

Bread Pudding

CENTURION

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS