

RAW BAR

JUMBO SHRIMP COCKTAIL (5)*	21.25
MAINE LOBSTER COCKTAIL (4 oz)*	31.95
MARYLAND CRAB & AVOCADO COCKTAIL	25.00
OYSTERS ON THE HALF SHELL*	3.25
chef's selection of east & west coast oysters lemon, cocktail, horseradish, jalapeño-cucumber ice	
SEARED HAWAIIAN TUNA*	18.50
sesame seed, wasabi, soy ginger sauce	
SEAFOOD TOWER (FOR TWO)*	89.95
seared hawaiian tuna, maine lobster cocktail, maryland crab and avocado cocktail, alaskan king crab bites, jumbo shrimp	

APPETIZERS

BLACKENED CAJUN SHRIMP	19.50
CALAMARI	14.95
grilled or fried	
ESCARGOT	12.00
parsley garlic lemon butter, bread crumbs	
WAGYU MEATBALLS	14.00
tomato garlic leek confit, pine nuts, asiago cheese	
CHARCOAL GRILLED OCTOPUS	16.95
cannellini beans, garlic, fresno & calabrian chiles, celery, scallions, evoo	
STONE OVEN ROASTED MUSSELS	13.95
red chiles, tomato, white wine, butter	
THAI SWEET CHILI ROCK SHRIMP	16.95
BRICK OVEN PIZZA	
margherita 17.95	
pepperoni or sausage 19.75	

make it a gluten-free crust | 4.00

SOUPS & SALADS

SOUP OF THE DAY	7.95
TAVERN'S TOMATO BISQUE	7.95
CAESAR SALAD	11.25
CHOPPED SALAD	16.95
carrot, zucchini, tomato, asparagus, mushroom, chickpeas, balsamic vinaigrette	
CAPRESE SALAD	14.50
buffalo mozzarella, mightyvine tomatoes, sweet basil, evoo	
STEAKHOUSE WEDGE SALAD	14.95
iceberg lettuce, bacon, blue cheese, tomato	
BELLEVUE SALAD	19.95
rock shrimp, sweet onion, feta cheese, heart of palm, tomato, avocado, balsamic vinaigrette	

PASTA

LOBSTER & SQUID INK SPAGHETTI	39.95
maine lobster, spicy 'nduja, cherry tomatoes, evoo, garlic	
FETTUCINE & MUSHROOMS	23.95
green & white pasta, parmesan cream, prosciutto, seasonal mushrooms	
SHORT RIB PAPPARDELLE	28.95
hand-cut pasta, tender braised short rib, red wine & pancetta tomato sauce	
SHRIMP SCAMPI & LINGUINE	32.95
jumbo gulf shrimp, spicy tomato basil sauce	

STEAKS & CHOPS

u.s.d.a. certified prime aged beef | charcoal grilled to order
all steaks and chops include a house garden salad

SKIRT STEAK (14 oz)	35.75
sautéed mushrooms and onions	
FILET MIGNON (8 oz)	41.75
FILET MIGNON (12 oz)	48.25
BONE-IN FILET MIGNON (16 oz)	62.95
NEW YORK STRIP (16 oz)	59.75
KANSAS CITY BONE-IN STRIP (20 oz)	59.95
RIB EYE CHOP (22 oz)	65.00
DRY AGED RIB EYE CHOP (22 oz)	69.95
TOMAHAWK RIB EYE CHOP (40 oz)	125.00
PORTERHOUSE (24 oz)	62.95
COLORADO LAMB CHOPS (18 oz)	59.95
CHATEAUBRIAND (FOR TWO)	115.00
SURF AND TURF	110.00
filet mignon (8 oz), cold water lobster tail (12 oz), drawn butter and bearnaise	

TAVERN SIZZLING EXPERIENCE FOR TWO

new york strip (16oz), grilled maine lobster (24 oz), jumbo shrimp

159.95

SEAFOOD

SEARED HAWAIIAN TUNA*	38.95
sesame seed crusted, spicy bok choy, jasmine rice, ponzu dipping sauce	
DOVER SOLE	47.95
LAKE SUPERIOR WHITEFISH	24.95
lemon evoo, cherry tomatoes, kalamata olives, onions, heart of palm & baby arugula salad	
CEDAR PLANK SCOTTISH SALMON*	34.95
chipotle bbq glazed, corn & avocado tomato salsa	
JAMBALAYA	38.95
creole rice, shrimp, mussels, sea scallops, andouille sausage	
COLD WATER LOBSTER TAIL (12 oz)	68.95
diavolo style, french fried, grilled, or broiled	
GRIDDLED CRAB CAKES	36.95
trio of 3 oz. lump crab cakes, boom-boom veggie slaw, sriracha honey mustard dipping sauce	
ALASKAN KING CRAB LEGS	
	1/2 LB 40.00
	1 LB 80.00

LOCAL FAVORITES

BARBEQUE BABY BACK RIBS		PULL SLAB 29.75
		HALF SLAB 18.00
TAVERN PORK CHOPS	34.95	
smothered with roasted peppers, red onions		
LEMON JALAPEÑO ROASTED CHICKEN	26.95	
served with roasted russet potatoes		
		HALF 17.95
CHICKEN CAPRESE	24.95	
grilled or parmesan crusted, mightyvine tomatoes, basil, buffalo mozzarella, evoo		

SIDES

GRILLED ASPARAGUS	11.75	ROASTED BRUSSELS SPROUTS	10.75	BAKED SWEET POTATO	8.95
with crispy pancetta					
CALIFORNIA SPINACH	11.50	ADOBO ROASTED CORN	8.75	SEA SALT BAKED POTATO	7.95
sautéed, creamed or steamed					
SAUTÉED MUSHROOMS	9.95	TAVERN ONION RINGS	9.50	TWICE BAKED POTATO	10.95
caramelized onions					
BROCCOLI	10.95	CHIPOTLE MAC & CHEESE	9.95	RED BLISS MASHED POTATOES	8.50
lemon, garlic, evoo					
ROASTED ACORN SQUASH	11.50	TAVERN FRENCH FRIES	6.95	AU GRATIN POTATOES	10.50
cinnamon, turbinado sugar, butter					