

APPETIZERS

BLACKENED CAJUN SHRIMP	22.95
CALAMARI lightly floured and fried	17.95
WAGYU MEATBALLS tomato garlic leek confit, pine nuts, asiago cheese	19.50
CHARCOAL GRILLED OCTOPUS cannellini beans, garlic, fresno & calabrian chiles, celery, scallions, evoo	20.95
STONE OVEN ROASTED MUSSELS red chiles, tomato, white wine, butter	17.95
THAI SWEET CHILI ROCK SHRIMP	20.95
BEEF CARPACCIO thinly sliced raw beef tenderloin, capers, tomato, arugula, mushroom, parmesan, lemon oil	18.95

SOUPS & SALADS

SOUP OF THE DAY	
TAVERN'S TOMATO BISQUE	
CAESAR SALAD	14.95
CHOPPED SALAD carrot, zucchini, tomato, asparagus, mushroom, chickpeas, balsamic vinaigrette	19.95
CAPRESE SALAD buffalo mozzarella, mightyvine tomatoes, sweet basil, evoo	18.95
TAVERN WEDGE SALAD iceberg lettuce, bacon, blue cheese, tomato, hard boiled egg	17.95
BELLEVUE SALAD rock shrimp, sweet onion, feta cheese, heart of palm, tomato, avocado, balsamic vinaigrette	21.95

PASTA

RIGATONI BOLOGNESE ground veal, pork, beef, san marzano tomatoes, red wine	29.95
MACARONI CIPRIANI homemade pasta squares, brandy tomato cream sauce, jumbo shrimp, basil	36.95
LINGUINE & LOBSTER maine lobster, white wine, light tomato sauce	49.95

LOCAL FAVORITES

TAVERN PORK CHOPS smothered with roasted peppers, red onions	36.95
LEMON JALAPEÑO ROASTED CHICKEN served with roasted russet potatoes <i>please allow 35 minutes cook time</i>	29.95 HALF 20.95
CHICKEN CAPRESE grilled or parmesan crusted, mightyvine tomatoes, basil, fresh mozzarella, evoo	30.95

STEAKS & CHOPS

[u.s.d.a. certified prime aged beef]
charcoal grilled to order

SKIRT STEAK (14 oz) sautéed mushrooms and onions	45.95
FILET MIGNON (8 oz)	48.95
FILET MIGNON (12 oz)	57.95
BONE-IN FILET MIGNON (16 oz)	71.95
NEW YORK STRIP (16 oz)	69.95
KANSAS CITY BONE-IN STRIP (20 oz)	72.95
RIB EYE CHOP (22 oz)	76.95
DRY AGED RIB EYE CHOP (22 oz)	77.95
TOMAHAWK RIB EYE CHOP (40 oz)	140.00
PORTERHOUSE (24 oz)	78.95
COLORADO LAMB CHOPS (18 oz)	64.95
SURF AND TURF filet mignon (8 oz), cold water lobster tail (12 oz), drawn butter and bearnaise	120.00

all steaks and chops include a house garden salad

TAVERN SIZZLING EXPERIENCE FOR TWO

new york strip (16oz), grilled maine lobster (24 oz), jumbo shrimp
175.95

SEAFOOD

SEARED HAWAIIAN TUNA* sesame seed crusted, spicy bok choy, jasmine rice, ponzu dipping sauce	42.95
DOVER SOLE	55.95
LAKE SUPERIOR WHITEFISH lemon evoo, cherry tomatoes, kalamata olives, onions, heart of palm & baby arugula salad	32.95
GRILLED SCOTTISH SALMON* white & green asparagus, oyster mushrooms, grape tomatoes, lemon oil	40.95
COLD WATER LOBSTER TAIL (12 oz) diavolo style, french fried, grilled, or broiled	82.95
GRIDDLED CRAB CAKES trio of 3 oz. lump crab cakes, boom-boom veggie slaw, sriracha honey mustard dipping sauce	46.95

SIDES

GRILLED ASPARAGUS	12.95	SAUTÉED MUSHROOMS	10.95	BAKED SWEET POTATO cinnamon, turbinado sugar, butter	9.95
CALIFORNIA SPINACH sautéed, creamed or steamed	12.95	ADOBO ROASTED CORN chipotle butter, cotija cheese	9.95	SEA SALT BAKED POTATO	9.95
ROASTED BRUSSELS SPROUTS with crispy pancetta	11.95	TAVERN ONION RINGS	9.95	TWICE BAKED POTATO	11.95
BROCCOLI lemon, garlic, evoo	11.95	MAC & CHEESE	11.95	RED BLISS MASHED POTATOES	8.95
		TAVERN FRENCH FRIES	7.95	AU GRATIN POTATOES white cheddar	12.95