



## APPETIZERS

### POT ROAST NACHOS | 15

Tender pot roast piled on tri-flavored tortilla chips and covered with melted jack and cheddar cheese, pico de gallo, sour cream, and jalapeños

### JUMBO SHRIMP COCKTAIL | 15

Wild caught, jumbo shrimp served with cocktail sauce and fresh lemon

### TAVERN COCONUT SHRIMP | 15

Wild caught jumbo shrimp, fried with a coconut panko breading, served with a mango ginger dipping sauce

### KUNG PAO CALAMARI | 15

Dusted with seasoned flour, fried and topped with kung pao sauce, stir-fried vegetables, fresh scallions and toasted almonds

### STEAMED CLAMS | 15

One pound manila clams steamed with garlic butter, tomatoes, fresh tarragon and white wine

### SESAME SOY MARINATED SATAY

Prime Beef 12 | Chicken 10

Skewered marinated, grilled prime beef or breast of chicken served with a peanut Thai dipping sauce

### GARLIC & HERB HUMMUS | 8

Served with cucumbers and pita chips

### BRUSSEL SPROUTS | 8

Sautéed in a sweet chili glaze with chorizo bites

## SALADS & SOUPS

**CHOICE OF DRESSINGS:** ranch, balsamic vinaigrette, bleu cheese, dijon vinaigrette, thousand island, Italian or strawberry basil vinaigrette

### TAVERN SIRLOIN SALAD | 18

Fresh spinach served with our house balsamic vinaigrette, topped with toasted almonds, bleu cheese crumbles, dried cherries, grape tomatoes and prime grade top sirloin prepared to your desired temperature

### AHI POKE SALAD | 15

Fresh diced ahi tuna tossed in sesame vinaigrette with avocado and wonton strips on top of Asian slaw

### TAVERN CARNE ASADA ENSALADA | 14

Seasoned and grilled American Wagyu steak, roasted corn, pico de gallo, avocado and tortilla strips

### BLEU CHEESE CHICKEN SALAD | 14

Mixed greens, crumbled bleu cheese, grilled chicken, bacon, grape tomatoes and avocado served with balsamic vinaigrette

### THAI CHICKEN SALAD | 14

Grilled chicken with teriyaki glaze, mixed greens, julienne carrots, celery, onions, cucumbers and wonton strips, served with a Thai peanut dressing

### SPINACH SALAD | 12

Applewood smoked bacon, fresh spinach, mushrooms, onions, tomatoes, and a hard-boiled egg tossed with hot bacon vinaigrette

### WEDGE SALAD Full | 10 Half | 6

Baby iceberg lettuce with bleu cheese dressing, fresh tomatoes, spiced walnuts, bleu cheese crumbles and Applewood smoked bacon

### CLASSIC CAESAR | 9 Half | 5

Romaine lettuce tossed with Pecorino Romano cheese, croutons and classic house-made Caesar dressing

### SIDE HOUSE | 5

Fresh greens, grape tomatoes, onions, cheddar and jack cheeses and croutons with your choice of dressing

### HOMEMADE SOUP OF THE DAY

Bowl 7 | Cup 4

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Add to any salad

GRILLED CHICKEN | 5 SALMON | 6 GRILLED SHRIMP | 10

Garnished with sautéed vegetables and a choice of baked potato, baked yam, potatoes au-gratin, garlic mashed potatoes, steak fries or sweet potato fries

## SEAFOOD & POULTRY

### CAPELLINI & LOBSTER | 32

Broiled cold water lobster tail served over capellini pasta tossed in a lemon and fresh tarragon cream sauce with grape tomatoes, fresh spinach and mushrooms *(Does not come with choice of side)*

### IDAHO RAINBOW TROUT | 23

Fresh Idaho Trout, broiled and finished with a fresh sage and hazelnut compound butter and dried cherry verjus

### ORGANIC PACIFIC CHINOOK SALMON | 25

Organic Pacific Chinook grilled salmon filet with garlic butter, topped with mango salsa

### SEARED AHI TUNA | 27

Sesame crusted, sliced thin and finished with togarashi spice, drizzled with a teriyaki glaze

### TAVERN BOURSIN CHICKEN | 18

Tender sautéed breast of chicken served with sautéed button mushrooms and fresh wilted spinach topped with creamy garlic herb sauce

## STEAKS & CHOPS

Steaks are aged for tenderness and flavor, then hand cut and prepared to your desired temperature

### FILET MIGNON Double R Ranch Northwest Beef | 8oz. 38

### TOP SIRLOIN Double R Ranch Northwest Beef | 8oz. 25

### RIBEYE Midwest Reserve Angus | 14oz. 40

### STEAK TOPPINGS | 3

Sautéed Mushrooms, Sautéed Onions, Peppercorns & Whiskey Gravy, Bleu Cheese Crumbles, Cajun or Blackened.

### SKEWERED SHRIMP | 10

### 5OZ. LOBSTER TAIL | 20

## SANDWICHES & BURGERS

All burgers are ½ lb locally sourced blend of American Wagyu, short rib, brisket and ground chuck. Served with your choice of steak fries, sweet potato fries, baked potato, au-gratin potatoes, mashed potatoes or sautéed vegetables. Substitute gluten-free bun (add | 2)

### BEYOND BURGER | 16

A vegan plant-based burger, served with lettuce, tomato, onion and garlic aioli

*(without GMO's, Soy or Gluten)*

### MONTEREY SALMON BURGER | 16

Organic Pacific Chinook Salmon with avocado, cucumbers, mixed greens, caramelized onions and lemon aioli

### JALAPENO BACON BURGER | 15

Jalapeños, Applewood smoked bacon, white cheddar cheese, shredded lettuce, tomatoes, onions and garlic aioli

### BBQ BACON CHEESE BURGER | 15

Applewood smoked bacon, tangy BBQ sauce, cheddar cheese, lettuce, tomatoes and onion strings

### TAVERN BURGER | 13

Aged white cheddar cheese, shredded lettuce, tomato, red onion, and garlic aioli

### TAVERN DIP SANDWICH | 18

Thinly sliced American Wagyu steak, provolone cheese, and sautéed onions on a French roll with a side of au jus

### BLEU CHEESE BURGER | 15

Fresh ground peppercorns, melted bleu cheese crumbles, shredded lettuce, tomato, onion strings and A-1 aioli

### FRIED CHICKEN SANDWICH | 14

Buttermilk fried chicken breast, pepperjack cheese, chipotle aioli, sliced dill pickle, shredded lettuce and red onion, on a brioche bun

### CAJUN CHICKEN CLUB | 14

Grilled chicken, Applewood smoked bacon, pepperjack cheese, avocado, lettuce, tomato, red onion and garlic aioli, on a brioche bun