



LUNCH MENU

APPETIZERS

POT ROAST NACHOS | 17

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

TAVERN COCONUT SHRIMP | 15

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

KUNG PAO CALAMARI | 16

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

STEAMED CLAMS | 16

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

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*

SALMON NIÇOISE SALAD | 17

Organic Pacific Chinook Salmon filet on a bed of mixed greens with red potatoes, capers, kalamata olives, grape tomatoes and a hard-boiled egg, served with a Dijon vinaigrette

AHI POKE SALAD | 17

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

TAVERN CARNE ASADA ENSALADA | 16

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

BLEU CHEESE CHICKEN SALAD | 16

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

THAI CHICKEN SALAD | 15

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

SPINACH SALAD | 13

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

SOUTHFORK CHOP SALAD | 13

Mixed greens with turkey, roast beef, avocado, tomatoes and mixed cheeses served with your choice of dressing

WEDGE SALAD Full | 12 Half | 7

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

CLASSIC CAESAR | 10 Half | 6

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

SIDE HOUSE | 6

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

SOUP & SALAD COMBO | 10

Your choice of house or Caesar salad with a cup of soup

HOMEMADE SOUP OF THE DAY

Bowl 8 | Cup 5

Add to any salad

GRILLED CHICKEN | 6

GRILLED SALMON | 8

GRILLED SHRIMP | 10

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 yam, sautéed vegetables or cup of soup.
Substitute house salad or Caesar (add | 2.5) Substitute gluten-free bun (add | 2)

MONTEREY SALMON BURGER | 18

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

JALAPENO BACON BURGER | 16

Jalapeños, Applewood smoked bacon, white cheddar cheese, shredded lettuce, tomato, onion and garlic aioli

BBQ BACON CHEESE BURGER | 16

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

PICO DE GALLO BURGER | 15

Garlic aioli, shredded lettuce, avocado, pepper jack cheese, and fresh pico de gallo

BLEU CHEESE BURGER | 15

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

TAVERN BURGER | 14

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

BEYOND BURGER | 16

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

(without GMO's, Soy or Gluten)

TAVERN DIP SANDWICH | 18

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

STEAK GRINDER | 16

Grilled American Wagyu steak, melted Swiss cheese, house-made pickles, beer battered onions and creamy horseradish on a French roll

CLASSIC CLUB | 15

Slow roasted turkey, Applewood smoked bacon, and black forest ham with provolone and cheddar cheese, lettuce, tomato and garlic aioli on grilled sourdough

FRIED CHICKEN SANDWICH | 15

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

CAJUN CHICKEN CLUB | 16

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

GRILLED REUBEN | 18

House roasted corned beef brisket, melted swiss cheese and sauerkraut on grilled marble rye bread with a side of toasted fennel mustard

Served with your choice of steak fries, sweet potato fries, baked yam, sautéed vegetables or cup of soup.
Substitute house salad or Caesar (add | 2.5)

SEAFOOD & STIR-FRY

ORGANIC PACIFIC CHINOOK SALMON | 27

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

VEGETABLE STIR-FRY | 9

Stir-fried vegetables in a sweet chili kabayaki sauce over sticky rice, topped with sesame seeds

Add to vegetable stir-fry

GRILLED CHICKEN | 6

GRILLED SALMON | 8

STEAKS & CHOPS

Steaks are aged for tenderness and flavor, then hand cut and prepared to your desired temperature. Served with a garnish of sautéed vegetables and choice of side

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

TOP SIRLOIN Snake River Farms American Wagyu | 8oz. 27

RIBEYE Midwest Reserve Angus | 14oz. 40

STEAK TOPPINGS | 3

Sautéed Mushrooms, Sautéed Onions, Bleu Cheese, Cajun or Blackened.

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