
APPETIZERS

OYSTERS ON THE HALF SHELL

Half Dozen | 18 Full Dozen | 36

KUNG PAO CALAMARI | 18

Lightly dusted and fried, tossed in a Kung Pao sauce with stir-fried vegetables, toasted almonds and green onions

JUMBO SHRIMP COCKTAIL | 15

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

PRIME BEEF SATAY | 15

Skewered, sesame soy marinated and grilled, served with a Thai peanut dipping sauce

SPICY AHI TUNA TACOS | 12

Fresh ahi mixed with sesame soy vinaigrette and Asian slaw in a wonton shell, served with avocado aioli

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

PRIME BEEF FONDUE | 16

Tender pieces of grilled, spiced beef on top of a pepper jack and smoked gouda cheese sauce, served with crostinis and tortilla chips

STEAMED CLAMS | 20

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

SALADS & SANDWICHES

ADD-ONS

WILD CAUGHT MEXICAN SHRIMP | 10 - BROILED KING SALMON | 8 - BROILED CHICKEN BREAST | 6

TAVERN WEDGE SALAD | 14 Half | 8

Baby iceberg topped with spiced walnuts, bacon lardons, bleu cheese crumbles, grape tomatoes and bleu cheese dressing

TAVERN DIP SANDWICH | 20

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

MONTEREY SALMON BURGER | 20

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

TAVERN BURGER | 16

½ lb. locally sourced fresh ground blend, with white cheddar cheese, lettuce, tomato, onion, garlic aioli and choice of side

BEYOND BURGER | 16

A vegan plant-based burger, served with lettuce, tomato, onion and garlic aioli (*without GMO's, Soy or Gluten*)

CAESAR WEDGE SALAD | 13 Half | 7

Baby romaine topped with Pecorino cheese, croutons and house-made Caesar dressing

SIRLOIN SALAD | 20

Gold label top sirloin on a bed of spinach with toasted almonds, dried cherries, grape tomatoes and bleu cheese crumbles

SALMON NIÇOISE SALAD | 20

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

BLEU CHEESE CHICKEN SALAD | 18

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

AHI POKE SALAD | 18

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

STEAKS & CHOPS

Garnished with our chef's seasonal vegetables and choice of mashed potatoes, baked potato, baked yam, au-gratin, sweet potato fries or steak fries.

ADD-ONS | 5

Caramelized onions | sautéed mushrooms | bleu cheese crumbles | peppercorns & whiskey gravy | three cheese mornay

WHISKEY TOP SIRLOIN | 8oz. 32

Snake River Farms American Wagyu topped with a bleu cheese peppercorn and whiskey sauce topped with onion rings

RIBEYE | 16oz. 55

Double R Ranch Signature Series

FILET MIGNON | 8oz. 42

Northwest Beef

RACK OF LAMB | 14-16 oz. 40

Seared and oven roasted with a mint chimichurri

TAVERN BOURSIN CHICKEN | 20

Sautéed breast of chicken with wilted spinach, button mushrooms and a creamy garlic herb sauce

American Wagyu - Snake River Farms, high quality beef (*Kobe style*) known for its intense marbling, rich flavors, and buttery texture

RIBEYE | 16oz. 65

FLAT IRON | 8oz. 39

Gold label, hand cut

TOP SIRLOIN | 8oz. 29

Gold label, center cut

SEAFOOD

SCALLOP & SHRIMP RISOTTO | 38

Jumbo North Atlantic scallops and wild caught Mexican white shrimp seared and served on parmesan and wild mushroom risotto

SEARED AHI TUNA | 27

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

ORGANIC PACIFIC CHINOOK SALMON | 27

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

HAGERMAN TROUT | 25

Pan seared, topped with jalapeno butter and capers, served with sautéed vegetables and choice of side

SIDES TO SHARE | 10

Sweet Chili Brussel Sprouts with Chorizo | Gouda Macaroni & Cheese | White Cheddar Tots

