

HAPPY
VALENTINE'S DAY

APPETIZERS & SALADS

JUMBO SHRIMP COCKTAIL | 15
Wild caught, jumbo shrimp served with cocktail sauce and fresh lemon

TAVERN COCONUT SHRIMP | 16
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

BRUSSEL SPROUTS | 10
Sautéed in a sweet chili glaze with chorizo bites

BLEU CHEESE CHICKEN SALAD | 16
Mixed greens, crumbled bleu cheese, grilled chicken, bacon, grape tomatoes and avocado served with balsamic vinaigrette

CLASSIC CAESAR | 10 **Half** | 6 **Side House** | 6

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

SEAFOOD & POULTRY

SEARED AHI TUNA | 27
Sesame crusted, sliced thin and finished with togarashi spice, drizzled with a teriyaki glaze

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 | 27
Broiled and basted with garlic butter and topped with mango salsa

TAVERN BOURSIN CHICKEN | 19
Tender sautéed breast of chicken served with sautéed button mushrooms and fresh wilted spinach topped with creamy garlic herb sauce

STEAKS & CHOPS

All Tavern 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 Snake River Farms American Wagyu | 8oz. 27

RIBEYE Midwest Reserve Angus | 14oz. 40

STEAK TOPPINGS | 3
Sauteéd Mushrooms, Sauteéd Onions, Peppercorns & Whiskey Gravy, Bleu Cheese Crumbles, Cajun or Blackened

ADD SKEWERED SHRIMP | 10

THREE COURSE FEATURES

♥ FIRST COURSE ♥

Choose between house salad or caesar salad

♥ SECOND COURSE ♥

Choice of below, garnished with sauteéd vegetables, and a choice of side (see above)

MUSHROOM PEPPERSTEAK | 35
American Wagyu Top Sirloin (8 oz.) topped with peppercorns and button mushrooms sautéed in sherry and garlic butter

CRAB STUFFED LOBSTER | 50
Canadian cold water lobster tail (6 oz) topped with Alaskan snow crab mix and a tarragon beurre blanc

SURF-N-TURF | 50
Northwest New York Striploin (16 oz) topped with a rock shrimp scampi.

♥ THIRD COURSE ♥

Choose between burnt sugar cheesecake or berry buttercake

SANDWICHES & BURGERS

All burgers are ½ lb locally sourced blend of American Wagyu, short rib, brisket and ground chuck. Served with your choice of side (see above)

CAJUN CHICKEN CLUB | 16
Grilled chicken, Applewood smoked bacon, pepperjack cheese, avocado, lettuce, tomato, red onion and garlic aioli, on a brioche bun

TAVERN BURGER | 14
Aged white cheddar cheese, shredded lettuce, tomato, red onion, and garlic aioli