

# 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 sautéed 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

Sautéed Mushrooms, Sautéed 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 sautéed 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

#### SURF-N-TURF | 50

Northwest New York Striploin (16 oz) topped with a rock shrimp scampi.

#### CRAB STUFFED LOBSTER | 50

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

### ♥ 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