



APPETIZERS

STEAMED CLAMS | 20

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

POT ROAST NACHOS | 18

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 | 18

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

SESAME SOY MARINATED SATAY

Prime Beef 15 | Chicken 12

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 | 10

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 | 20

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 | 18

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

TAVERN CARNE ASADA ENSALADA | 18

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

BLEU CHEESE CHICKEN SALAD | 18

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

THAI CHICKEN SALAD | 18

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

WEDGE SALAD Full | 14 Half | 8

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

CLASSIC CAESAR | 13 Half | 7

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

HOMEMADE SOUP OF THE DAY

Bowl 9 | Cup 5

* 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 | 6 SALMON | 8 GRILLED SHRIMP | 10

October 2026

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

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 | 25
Fresh Idaho Trout, broiled and finished with a fresh sage and hazelnut compound butter and dried cherry verjus

ORGANIC PACIFIC CHINOOK SALMON | 27
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 | 20
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 Northwest Beef | 8oz. 42

TOP SIRLOIN Snake River Farms American Wagyu | 8oz. 29

RIBEYE Double R Ranch Signature Series | 14oz. 52

STEAK TOPPINGS | 5
Sauteéd Mushrooms, Sauteéd 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)

MONTEREY SALMON BURGER | 20
Organic Pacific Chinook Salmon with avocado, cucumbers, mixed greens, caramelized onions and lemon aioli

JALAPENO BACON BURGER | 19
Jalapeños, Applewood smoked bacon, white cheddar cheese, shredded lettuce, tomatoes, onions and garlic aioli

ONION STACK BURGER | 18
Two 1/4 lb patties, candied bacon, pepperjack cheese, onion strings, sautéed onions, and jalapeno bacon jam

BBQ BACON CHEESE BURGER | 18
Applewood smoked bacon, tangy BBQ sauce, cheddar cheese, lettuce, tomatoes and onion strings

TAVERN BURGER | 16
Aged white cheddar cheese, shredded lettuce, tomato, red onion, and garlic aioli

TAVERN DIP SANDWICH | 20
Thinly sliced American Wagyu steak, provolone cheese, and sautéed onions on a French roll with a side of au jus

BLEU CHEESE BURGER | 18
Fresh ground peppercorns, melted bleu cheese crumbles, shredded lettuce, tomato, onion strings and A-1 aioli

CAJUN CHICKEN CLUB | 18
Grilled chicken, Applewood smoked bacon, pepperjack cheese, avocado, lettuce, tomato, red onion, garlic aioli, on a brioche bun

BEYOND BURGER | 16
A vegan plant-based burger, served with lettuce, tomato, onion and garlic aioli *(without GMO's, Soy or Gluten)*