RAW BAR

East & West Coast Oysters on the Half Shell* (GF, DF) $MP
Mignonette, Cocktail Sauce
Jumbo Shrimp (GF, DF) $4 per piece Cocktail Sauce

Maine Lobster and Melon Cocktail (GF, DF) $28
1 lb. Lobster, Honeydew, Cantaloupe, Ginger Aioli

Ocean Platter* (GF, DF) $28
3 Oysters, 3 Shrimp, Crab Cocktail
Mignonette, Cocktail and Louis Sauces

Seafood Tower* (GF, DF) $88
12 Oysters, 6 Shrimp, 1 lb. Maine Lobster, Crab Cocktail
Mignonette, Cocktail and Louis Sauces

ENTREE SALADS & SANDWICHES

La Taverne Cheeseburger* $18
Cheddar Cheese, Lettuce, Tomato, Red Onion, Cole Slaw, French Fries

Shrimp Salad a la Louis Stratta (GF, DF) $18
Avocado, Hearts of Palm, Plum Tomato, Boiled Egg
Add Jumbo Lump Crab Meat $12

Grilled Chicken & Jumbo Shrimp Caesar Salad* $22
Parmesan Reggiano, Garlic Croutons, White Anchovies

Oven Baked Hot Ham & Cheese Sandwich $16
Black Forest Ham, Gruyere, Green Salad Bowl

Smoked Turkey Club (DF) $15
Bacon, Avocado, Lettuce, Tomato, Red Onion, Green Salad Bowl

La Taverne Chicken Salad (CN) $16
Candied Spiced Walnuts, Sliced Melon, Zucchini Bread

Beyond Burger (V) $14
Boursin Cheese, Caramelized Onions, Tobacco Onions

Prime Rib French Dip* $20
Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion, Hoagie Bun, Beef Au Jus, Green Salad

APPETIZERS

Southern Stew Bean Soup (GF, DF) $10
White Beans, Tomatoes, Pickled Onion, Bacon

Philips Salad $13
Belgian Endive, Roma Tomatoes, Garlic Croutons
Dijon Parmesan Dressing

Classic Wedge Salad (GF, CN) $12
Candied Bacon, Spiced Pecans, Heirloom Tomatoes
Blue Cheese Crumble

French Onion Soup $10
Gruyere Cheese, Country Bread

House Cured Gravlax (DF) $26
Multi-Color Beets, Capers, Lemon Crème Fraiche
Frisse, Ice Wine Vinaigrette, Pistachio

Prime Beef Tartare* $23
Truffle Aioli, Worcestershire, Cornichons
Frisse, Ice Wine Vinaigrette, Pistachio

FROM THE OVEN

Chuck Wagon Casserole $15
Eagles Nest Ranch Wagyu Beef Chili, Spicy Green Chiles, Beans, Corn Bread

Ultimate Mac & Cheese $17
Smoked Cheddar, Thick Cut Bacon, Black Forest Ham

Creamy Chicken Pot Pie $18
Colorado Mushrooms, Peas, Carrots, Pie Crust

MAIN COURSES

Sterling Salmon* $35
Roasted Brussel Sprouts, Smoked Bacon, Crushed Fingerling Potato, Tartar Sauce

Veal Schnitzel* $35
Braised Red Cabbage, Wild Mushroom Gravy

Beef Stroganoff $22
Prime Filet Tips, Mushrooms, Onions, Sour Cream, Egg Noodles

Seafood Tower* (GF, DF) $88
12 Oysters, 6 Shrimp, 1 lb. Maine Lobster, Crab Cocktail
Mignonette, Cocktail and Louis Sauces

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% service charge will be added to your total check
Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.