

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

Seafood Tower* (GF, DF) \$88

12 Oysters, 6 Shrimp, 1 lb. Maine Lobster, Crab Cocktail

Mignonette, Cocktail and Louis Sauces

Maine Lobster and Melon Cocktail (GF, DF) \$28

1lb. Lobster, Honeydew, Cantaloupe, Ginger Aioli

Ocean Platter* (GF, DF) \$28

3 Oysters, 3 Shrimp, Crab Cocktail

Mignonette, Cocktail and Louis Sauces

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

Farm Egg, Grilled Crostini

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

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

MAIN COURSES

Sterling Salmon* \$35

Roasted Brussel Sprouts, Smoked Bacon, Crushed Fingerling Potato, Tartar Sauce

Veal Schnitzel* \$28

Braised Red Cabbage, Wild Mushroom Gravy

Beef Stroganoff* \$22

Prime Filet Tips, Mushrooms, Onions, Sour Cream, Egg Noodles

*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.