

## RAW BAR

### East & West Coast

Oysters on the Half Shell\* (GF, DF)

Mignonette, Cocktail Sauce \$MP

Jumbo Shrimp (GF, DF)

Cocktail Sauce \$4 per piece

Maine Lobster and Melon Cocktail (GF, DF)

1lb. Lobster, Honeydew, Cantaloupe, Ginger Aioli \$28

Ocean Platter\*(GF, DF)

3 Oysters, 3 Shrimp, Crab Cocktail \$28

Mignonette, Cocktail and Louis Sauces

Seafood Tower\*(GF, DF)

12 Oysters, 6 Shrimp, 1 lb. Maine Lobster, Crab Cocktail \$88

Mignonette, Cocktail and Louis Sauces

## APPETIZERS

Southern Stew Bean Soup (GF,DF)

White Beans, Tomatoes, Pickled Onion, Bacon \$10

Philips Salad

Belgian Endive, Roma Tomatoes, Garlic Croutons

Dijon Parmesan Dressing \$13

Classic Wedge Salad (GF, CN)

Candied Bacon, Spiced Pecans, Heirloom Tomatoes

Blue Cheese Crumble \$12

French Onion Soup

Gruyere Cheese, Country Bread \$10

Prosciutto Crusted Seared Tuna Salad\* (DF)

Colorado Marinated Melons, Heirloom Tomato, Lemon Oil

Basil, Chili Calabrese Aioli, Aged Balsamic \$26

Prime Beef Tartare\*

Truffle Aioli, Worcestershire, Cornichons

Farm Egg, Grilled Crostini \$22

## FROM THE OVEN

Chuck Wagon Casserole

Eagles Nest Ranch Wagyu Beef Chili, Spicy Green Chiles, Beans, Corn Bread \$15

Ultimate Mac & Cheese

Smoked Cheddar, Thick Cut Bacon, Black Forest Ham \$17

Creamy Chicken Pot Pie

Colorado Mushrooms, Peas, Carrots, Pie Crust \$18

## ENTREE SALADS & SANDWICHES

La Taverne Cheeseburger\*

Cheddar Cheese, Lettuce, Tomato, Red Onion, Cole Slaw, French Fries \$18

Shrimp Salad a la Louis Stratta (GF, DF)

Avocado, Hearts of Palm, Plum Tomato, Boiled Egg \$18

Add Jumbo Lump Crab Meat \$12

Grilled Chicken & Jumbo Shrimp Caesar Salad\*

Parmesan Reggiano, Garlic Croutons, White Anchovies \$22

Oven Baked Hot Ham & Cheese Sandwich

Black Forest Ham, Gruyere, Green Salad Bowl \$16

Smoked Turkey Club (DF)

Bacon, Avocado, Lettuce, Tomato, Red Onion, Green Salad Bowl \$15

La Taverne Chicken Salad (CN)

Candied Spiced Walnuts, Sliced Melon, Zucchini Bread \$16

Classic Black Bean Burger (V)

Lettuce, Tomato, Onion, French Fries \$14

Prime Rib French Dip

Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion, Hoagie Bun, Beef Au Jus, Green Salad Bowl \$20

## MAIN COURSES

Sterling Salmon

Miso Honey Glaze, Crushed Fingerling Potatoes, Smoked Bacon, Broccolini, Citrus Butter \$34

Veal Schnitzel

Cucumber Dill Salad, Lemon \$23

Beef Stroganoff

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

\*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.