

BEER

DOMESTIC \$7

Coors Light
Miller Lite
Budweiser
Michelob Ultra
Sam Adams Seasonal

IMPORTED \$8

Amstel Light
Stella Artois
Heineken
Corona
Clausthaler Non-alcoholic \$7.25

MICROBREW \$8

O'Dell 90 Shilling
Great Divide Claymore Scotch Ale
O'Dell Cutthroat Porter
Compass IPA
Stem Cider, Apple Off-Dry

DRAFT \$8

Bristol Red Rocket Pale Ale Bristol Laughing Lab Scottish Ale Red Leg Prospector's Pick Kolsch

HANDCRAFTED COCKTAILS

\$14

BEES KNEES

Gin, Lemon Juice, Honey
QUEEN BEE'S KNEES add \$3
Topped with Gruet "Blanc de Noirs"

JOHN'S COSMOPOLITAN

Vodka, Grand Marnier, Lime, Cranberry

SPENCER'S MANHATTAN

"From the original Tavern Menu"
Rye Whiskey, Drambuie, Bitters

SAZERAC

Rye Whiskey, Peychaud's Bitters,
Absinthe, Sugar

MANHATTAN OLD FASHIONED

Buffalo Trace Bourbon, Porto Syrup
Angostura Bitters, Orange Twist

DARK 'N STORMY®

Gosling's Black Seal Rum, Ginger Beer, Lime

LE JARDIN

Mount Gay Rum, Pear Cognac
Lime Juice, Honey, Egg White
Angostura Bitters

CHILI PALOMA

Centenario Plata Tequila, Grapefruit Juice
Lime Juice, Agave, Chili Salt Rim

OLD AMERICANO

Buffalo Trace Bourbon, Espresso Syrup
Cappelletti Aperitivo, Orange Bitters

A 20% service charge will be added to your total check

WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....\$12
Schramsberg, “Blanc de Blancs,” *North Coast, California*.....\$19
Da Luca, Prosecco, *Italy, 185 ml*.....\$13.50

W H I T E

- Riesling, Dr. Loosen, “L”, *Mosel, Germany*\$12
Pinot Grigio, Fantinel, *Italy*\$11
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*\$12
Sauvignon Blanc Blend, Domaine du Salvard, *Cheverny, France*.....\$16
Grüner Veltliner, Domäne Wachau, *Federspiel, Wachau, Austria*.....\$13
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$18
Chardonnay, Sonoma-Cutrer, *Russian River Valley, California*.....\$16
Chardonnay, Ramey, *Russian River Valley, California, USA*\$21

R O S É

- Whispering Angel, *Provence, France*\$14

R E D

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA*\$14
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$18
Cabernet Sauvignon, Ramey, *Napa Valley, California*\$25
Cabernet Sauvignon/Shiraz, Penfolds, “Baby Grange”, Bin 389, *Australia*...\$30
Zinfandel, Ridge, “East Bench,” *Sonoma, California*.....\$15
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$24
Merlot, Swanson, *Napa Valley, California*.....\$14
Merlot/Cabernet Blend, Stag’s Leap, “The Investor”, *Napa Valley, California*...\$25
Malbec, Susana Balbo “Signature,” *Mendoza, Argentina*.....\$17
Syrah, Ex Umbris, *Yakima Valley, Washington*.....\$16

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MAIN COURSES

14oz Berkshire Pork Chop (GF)~ Double Smoked Bacon, Braised Cabbage, Apples, Mustard Jus \$38

Baked Manicotti (VEG)~ Creamy Spinach, Ricotta, Parmesan Cheese, Roasted Tomato Sauce \$21

Sautéed Sterling Salmon (GF, DF)~ Grilled Artichokes, Tomatoes, Capers, Sauce Provençal \$34

Colorado Rack of Lamb (GF, DF)~ Dijon Lentils, Braised Lamb, Cipollini Onions, Lamb Jus \$52

Half Roasted Natural Boulder Chicken (GF) ~ Sweet Tea Brined, Wild Mushroom Ragu
Potatoes Au Gratin, Chicken Jus \$29

Pan Seared Jumbo Sea Scallops (GF) ~ Sweet Potato Grits, Roasted Apples
Double Smoked Bacon, Sage & Maple Meuniere Sauce \$36

Veal Schnitzel ~ Lyonnaise Potatoes, Lemon \$23

Cauliflower Steak (GF, V)~ Wild Rice Pilaf, Lemon and Olive Relish, Caramelized Onion \$20

La Taverne Prime Rib ~ A Generous Cut of Corn-fed Angus Beef from The Standing Rib
Fully Loaded Baked Potato, Horseradish Cream, Au Jus and a Cheddar Pop Over
Offered Medium Rare or Medium Tavern Cut \$45—Broadmoor Cut \$54

STEAKS

Our Steaks are USDA Prime Revier 40-Day Aged Angus Beef

6oz Filet Mignon \$39

22oz Porterhouse \$72

10oz Filet Mignon \$65

14oz NY Strip \$52

12oz Bone-In Tenderloin \$62

8oz Hanger Steak \$32

14oz Ribeye \$52

Eagles Nest Ranch Wagyu Featured Cut \$MP

Add Three Jumbo Shrimp \$12 or 6oz Grilled Lobster Tail \$20

Our Steak Sauce – Béarnaise – Bordelaise – Peppercorn – Chimichurri – Horseradish Cream

Rare Cool Red Center, **Medium Rare** Warm Red Center
Medium Warm Pink Center, **Medium Well** Slightly Pink Center, **Well Done** Little or No Pink

CLASSIC STEAK SIDES

Baked Potato, Fully Loaded \$10 (GF)

Creamed Spinach \$11

Mashed Potatoes \$9 (GF)

Green Beans, Smoked Bacon \$9 (GF)

Black Truffle & Parmesan French Fries \$10

Breaded Onion Rings \$9

Glazed Asparagus \$12 (GF)

Colorado Mixed Mushrooms \$10 (GF)

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RAW BAR

East & West Coast Oysters
on the Half Shell* \$MP

Mignonette, Cocktail Sauce (GF, DF)

Jumbo Shrimp \$4 per piece
Cocktail Sauce (GF, DF)

Shrimp Salad a la Louis Stratta \$18

Avocado, Hearts of Palm, Plum Tomato, Boiled Egg

Add Jumbo Lump Crab Meat \$12 (GF, DF)

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

Ocean Platter* \$28

3 Oysters, 3 Shrimp, Crab Cocktail
Mignonette, Cocktail and Louis Sauces (GF, DF)

Seafood Tower* \$88

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

Mignonette, Cocktail and Louis Sauces (GF, DF)

APPETIZERS

New England Clam Chowder \$10

Smoked Bacon, Potatoes, Garlic Croutons

French Onion Soup \$10

Gruyere Cheese, Country Bread

Classic Steakhouse Wedge Salad \$12

Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble (GF, CN)

La Taverne Caesar* \$13

Parmesan Reggiano, Garlic Croutons, White Anchovies

Philips Salad \$13

Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

New Orleans Oysters Rockefeller a la Galatoire \$18

Pernod Scented Spinach

Ahi Tuna Tartare* \$26

Roasted Beets, Caraway Lavosh, Horseradish Crème Fraiche

Grilled Schaller and Weber Double Smoked Bacon \$15

Roasted Garlic, Chimichurri (GF, DF)

Prime Beef Carpaccio* \$22

Little Gem Lettuce, Toasted Hazelnuts, Garlic Croutons, Black Truffle (DF, CN)

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