

## ABOUT LA TAVERNE

La Taverne features All Natural, American Raised **USDA PRIME Creekstone Farms 30-day Aged Angus Beef**. Creekstone Farms USDA Prime is only served in the **Finest Steakhouses** in the country. The Creekstone Farms program is unique to the beef industry because it combines superior Black Angus genetics, exceptional cattle management practices, carefully controlled high-quality feeding, and state-of-the-art processing to guarantee hormone & antibiotic free, 100% vegetarian fed, 100% source verified **USDA PRIME Black Angus Steaks**.

La Taverne Raw Bar features fresh fish, air freighted to The Broadmoor daily. Our suppliers are located in America's oldest and most famous fishing port, Gloucester, Massachusetts. We only serve seafood that is featured on the Monterey Bay Aquarium Seafood Watch List. We strive to source seafood that is farmed or fished sustainably and has a minimal impact on the environment. Additionally, we feature fresh, all natural, Rocky Mountain Red Trout, farm raised in Colorado.

## APPETIZERS • SOUPS • SALADS

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| <b>SOUTHERN STEW BEAN SOUP</b> white beans, heirloom cherry tomatoes, pickled red onions, bacon & hot sauce | 10 |
| <b>FRENCH ONION SOUP</b> gruyere cheese, country bread  | 10 |
| <b>LA TAVERNE HOUSE SALAD</b> mixed greens, tomato, cucumber, carrot  | 8  |
| <b>OUR CAESAR</b> parmesan reggiano, croutons, white anchovies*   | 13 |
| <b>PHILIPS SALAD</b> Belgian endive, lemon parmesan dressing, Roma tomatoes, blue cheese                    | 13 |
| <b>STEELHEAD SALMON TARTARE</b> roasted red beets, horseradish sour cream, crispy beet chips*               | 16 |
| <b>HEIRLOOM TOMATO SALAD</b> heirloom tomatoes, salame felino, spring green vegetables, herbs               | 14 |

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

## FROM THE OVEN

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| <b>LA TAVERNE FLATBREAD</b> house made pork sausage, wild mushrooms, caramelized onions, oregano             | 13 |
| <b>LE JARDIN FLATBREAD</b> spring peas, Cipollini onions, ricotta cheese, garlic, parmesan, arugula          | 14 |
| <b>SPINACH &amp; RICOTTA CALZONE</b> white sauce, parmesan   | 15 |
| <b>EAGLES NEST RANCH WAGYU BEEF CALZONE</b> tomato sauce, black olives, roasted red onions, fresh mozzarella | 17 |

## ENTREES & SANDWICHES

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| <b>LA TAVERNE CHICKEN SALAD</b> candied spiced walnuts, sliced melon, zucchini bread                                   | 13 |
| <b>SHRIMP SALAD LOUIS</b> hearts of palm, plum tomato  | 18 |
| <b>GRILLED CHICKEN COBB SALAD</b> tomatoes, eggs, bacon, avocado, red wine vinaigrette, blue cheese                    | 16 |
| <b>SMOKED TURKEY CLUB</b> lettuce, tomato & onion, bacon, avocado, green salad   | 15 |
| <b>OUR CROQUE MONSIEUR</b> hot ham and cheese sandwich, green salad  | 18 |
| <b>CLASSIC CHOPHOUSE BURGER*</b> lettuce, tomato & onion, hand cut fries   | 16 |
| <b>PRIME RIB HASH*</b> roasted prime rib, caramelized potatoes, poached farm egg, tomato béarnaise                     | 23 |
| <b>EAGLES NEST RANCH WAGYU BURGER*</b> Pueblo green chili relish, cheddar, hickory smoked bacon green chili mayonnaise | 29 |
| <b>CRISPY CHICKEN PARMESAN HOAGIE</b> red sauce, mozzarella, parmesan, Italian salad                                   | 16 |
| <b>ROCKY MOUNTAIN RED TROUT</b> roasted potato & green chili hash, tomato, garlic & green chili butter                 | 26 |
| <b>8 OZ. PRIME HANGER STEAK</b> hand cut fries, bordelaise   | 32 |
| <b>SPRING PAPPARDELLE</b> English peas, spring onions, ramps, romaine, lemon herb butter                               | 19 |

For your convenience, a 20% service charge will be added to your total check