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

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

Miso Glazed Sterling Salmon ~ Bok Choy, Carrots, Jasmine Rice, Mirin Citrus Reduction $36

Pacific Grouper ~ Crispy Yucca Escabeche, Mojo Verde, Avocado, Marinaded Tomato, Cilantro Butter $37

Crispy Southern Fried Chicken (GF) ~ Mashed Potatoes, Green Beans, Red Eye Gravy $33

Seared Tuna Piperade (DF, GF) ~ Stewed Piquillo Peppers, Tomato, Serrano Jam, Fingerling Potatoes $41

Eggplant Parmesan (Veg) ~ Tomato Sauce, Mozzarella, Parmesan Cheese, Arugula, Lemon Oil $24

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 $46—Broadmoor Cut $55

**STEAKS & CHOPS**

6oz Black Angus Beef Tenderloin $43
10oz Black Angus Beef Tenderloin $66
14oz Gold Canyon Ribeye $55
14 oz. Berkshire Pork Chop $47
Eagles Nest Ranch Wagyu Featured Cut $MP
8oz Hanger Steak $33
Colorado Lamb Chops $56
Add Three Jumbo Shrimp $15 or 6oz Grilled Lobster Tail $21

La Taverne Steak Sauce – Béarnaise – Bordelaise – Peppercorn – Chimichurri – Horseradish Cream

**CLASSIC STEAK SIDES**

Baked Potato, Fully Loaded $11 (GF)
Mashed Potatoes $11 (GF)
Black Truffle & Parmesan French Fries $11
Creamed Spinach $12
Green Beans, Smoked Bacon $10 (GF)
Breaded Onion Rings $10

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