

## RAW BAR

East & West Coast Oysters  
on the Half Shell\* \$4  
Mignonette, Cocktail Sauce (GF, DF)

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

Shrimp Salad a la Louis Stratta \$19  
Avocado, Hearts of Palm, Plum Tomato, Boiled Egg  
Add Jumbo Lump Crab Meat \$13 (GF, DF)

Maine Lobster & Melon Cocktail \$29  
1lb. Lobster, Honeydew, Cantaloupe, Ginger Aioli (GF, DF)

Ocean Platter\* \$29  
3 Oysters, 3 Shrimp, Crab Cocktail  
Mignonette, Cocktail and Louis Sauces (GF, DF)

Seafood Tower\* \$89  
12 Oysters, 6 Shrimp  
1lb Maine Lobster, Crab Cocktail  
Mignonette, Cocktail and Louis Sauces (GF, DF)

## APPETIZERS

New England Clam Chowder \$11  
Smoked Bacon, Potatoes, Garlic Croutons

French Onion Soup \$11  
Gruyere Cheese, Country Bread

Classic Wedge Salad \$13  
Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble (GF, CN)

La Taverne Caesar\* \$14  
Parmesan Reggiano, Garlic Croutons, White Anchovies

Philips Salad \$14  
Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

Coriander Crusted Tataki Tuna\* \$27  
Avocado, Frisée, Pickled Jalapenos, Watermelon Radish, Wasabi Aioli, Eel Sauce, Soy Ginger Dressing

Prime Beef Tartare\* \$24  
Truffle Aioli, Worcestershire, Cornichons, Farm Egg, Grilled Crostini (DF)

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.

\*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, Marinated 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

14oz Gold Canyon NY Strip \$55

10oz Black Angus Beef Tenderloin \$66

8oz Hanger Steak \$33

14oz Gold Canyon Ribeye \$55

Eagles Nest Ranch Wagyu Featured Cut \$MP

14 oz. Berkshire Pork Chop \$47

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

**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 \$11 (GF)

Creamed Spinach \$12

Mashed Potatoes \$11 (GF)

Green Beans, Smoked Bacon \$10 (GF)

Black Truffle & Parmesan French Fries \$11

Breaded Onion Rings \$10

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