

## STEAKS • SALADS • COCKTAILS

### STARTERS

AHI TUNA NACHOS* wonton chips, fresh jalapeno, wasabi aioli, avocado, tomato, nori, sesame seeds, green onions, cilantro	17
CHISLIC* seared ribeye tips seasoned with garlic and thyme. served with bbq and jalapeno ranch	15
JALAPENO CHEESE DIP jalapeno bacon, melted cheddar queso, white corn tortilla chips	9
SEARED AHI TUNA* sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy	19
JUMBO SHRIMP COCKTAIL* Grand Marnier cocktail sauce, atomic horseradish, citrus soy	17
WAGYU BEEF SLIDERS* cheddar, pickles, house made steak sauce and bbq sauce	15

### SOUPS AND SALADS

FRENCH ONION SOUP yellow onions, beef broth, white wine, toasted crostinis, provolone	8
SOUTHWEST CHICKEN SALAD* grilled chicken, mixed greens, black beans, cheddar, roasted corn, pico de gallo, avocado, fried tortilla strips, tomato, jalapeno ranch	17
BERRY AND BLEU SALMON SALAD* grilled Canadian salmon, mixed greens, crumbed bleu cheese, assorted berries, spiced pecans, balsamic vinaigrette	19
SIGNATURE WAGYU STEAK SALAD* wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette	20
RAINBOW CHICKEN SALAD* grilled or blackened chicken, mixed greens, cherry tomato, avocado, strawberries, pineapple, spiced pecans, champagne vinaigrette	17
HOUSE SALAD* mixed greens, cherry tomato, cucumber, egg, cheddar, bacon	8
WEDGE SALAD* iceberg lettuce, heirloom tomato, egg, bacon bits, crumbled bleu cheese, creamy bleu cheese, croutons	10

\*HOUSE MADE DRESSINGS: ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, champagne vinaigrette

\*ADD A PROTEIN TO ANY SALAD: 4 oz. Steak\* 8 • 4 oz. Salmon\* 7 • Chicken\* 6 • Shrimp\* 8

### HANDHELDS

Choice of fries or green beans

BLACKENED CHICKEN SANDWICH* brioche bun, blackened chicken, burgundy mushrooms, caramelized onions, Swiss, mayo	14
TAVERN'S "JBLT"* toasted local sourdough, jalapeno bacon, iceberg lettuce, heirloom tomato, mayo	13
WAGYU BURGER* brioche bun, ground wagyu, shredded lettuce, pickles, cheddar, mayo	15
FRENCH DIP* shaved prime rib, Swiss, mayo, baguette	17
180 BLEU BURGER* brioche bun, Swiss cheese, caramelized onions, bleu cheese crumbles, balsamic glaze, chipotle aioli, greens	16

### TAVERN FAVORITES

FISH AND CHIPS* beer battered Haddock, house made tartar, fries	17
HAND CUT CANADIAN SALMON* 4oz or 8oz, seared over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red pepper relish	20/29
FILET MIGNON* 6oz, with your choice of side and house salad	MKT
USDA CERTIFIED (PRIME) RIBEYE* 14oz, with your choice of side and house salad	MKT
WAGYU HANGING TENDERLION* 8oz, with your choice of side and house salad	MKT
PARMESAN CRUSTED CHICKEN* boursin whipped potatoes, green beans, tomatoes, capers, lemon vin blanc	19
MARDI GRAS PASTA* Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized onions & peppers, Cajun alfredo over penne	24
NEW YORK STRIP* 12oz, with your choice of side and house salad	MKT
BERKSHIRE PORK CHOP* moutarde sauce, served with boursin whipped potatoes	29

### SIDES

FRENCH FRIES • BOURSIN WHIPPED POTATO • ASPARAGUS RISOTTO • GREEN BEANS  
BURGUNDY MUSHROOMS • JUMBO ASPARAGUS • JALAPEÑO BACON BRUSSELS SPROUTS

ADD A HOUSE OR WEDGE TO ANY ENTRÉE 5

### DESSERTS

WARM BUTTER CAKE	10
CREME BRULEE CHEESECAKE	9
VANILLA BEAN ICE CREAM AND BERRIES	8

GIFT CARDS AVAILABLE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.