
APPETIZERS

OYSTERS ON THE HALF SHELL | 3

Selections vary daily

PRIME BEEF FONDUE | 15

Tender pieces of grilled, spiced beef on top of a cheddar jack and smoked gouda cheese sauce, served with crostinis and tortilla chips

JUMBO SHRIMP COCKTAIL | 15

Mexican white shrimp, served with a cilantro cocktail sauce

SPICY AHI WONTON TACOS | 12

Fresh ahi mixed with a sesame vinaigrette, served with an Asian slaw and avocado aioli

SEAFOOD TOWER | 100

One dozen oysters, King crab legs, jumbo prawns, Canadian lobster tail and smoked salmon, served with cilantro cocktail and apple cider mignonette

STEAMED CLAMS | 16

One pound of fresh Manila clams steamed with white wine, garlic butter, tomatoes and fresh tarragon

CHARCUTERIE BOARD | 15

Aged salami, prosciutto, house-made pickles, olives and Pecorino Romano, served with house-made crackers

BEEF CARPACCIO | 15

Dry-aged beef, served with arugula, red onion, Pecorino Romano cheese and capers, topped with a dijon vinaigrette

CRISPY KUNG PAO CALAMARI | 15

Tossed in a spicy tangy sauce with stir fried vegetables, toasted almonds and fresh scallions

AMERICAN KOBE BEEF SATAY | 11

Marinated and grilled, drizzled with a teriyaki sauce, served with a Thai peanut dipping sauce

SALADS

TAVERN WEDGE | 10 HALF | 6

Baby iceberg lettuce topped with bleu cheese dressing, grape tomatoes, spiced walnuts, bacon lardons and bleu cheese crumbles

CAESAR WEDGE | 9 HALF | 5

Baby romaine lettuce topped with Pecorino Romano, croutons and Caesar dressing

SIDE HOUSE | 5

Fresh greens, grape tomatoes, onions, shredded cheese and croutons with your choice of dressing

ADD-ONS

MEXICAN WHITE SHRIMP | 10

SEARED PEPPERCORN AHI | 8

BROILED KING SALMON | 6

BROILED CHICKEN BREAST | 4

SPINACH SIRLOIN | 20

Gold label American Kobe on a bed of spinach with grape tomatoes, dried cherries, toasted almonds and bleu cheese crumbles

SALMON NIÇOISE | 20

Brined and baked Creative King Salmon with mixed greens, russet potatoes, capers, Kalamata olives, grape tomatoes and a soft-boiled egg, served with a dijon vinaigrette

THAI CHICKEN | 14

Grilled chicken, mixed greens, julienne carrots, celery, onions and cucumbers, served with a Thai peanut dressing

AHI POKE | 15

Fresh diced ahi tossed in a sesame vinaigrette with avocado, Asian slaw, avocado aioli and wonton strips

AMERICAN WAGYU

Garnished with sautéed vegetables and served with a choice of baked potato, baked yam, mashed potatoes, steak fries or sweet potato fries

BLACK LABEL TENDERLOIN | 8oz. 50
Snake River Farms Premium Northwest beef, center cut filet mignon

SILVER LABEL RIBEYE | 16 oz. 59
Snake River Farms Premium Northwest beef, rich and full flavored

GOLD LABEL FLAT IRON | 8oz. 32
Snake River Farms Premium Northwest beef, highest grade of American Wagyu

GOLD LABEL TOP SIRLOIN | 8oz. 25
Snake River Farms Premium Northwest beef, center cut, aged for improved flavor

STEAKS & CHOPS

Garnished with sautéed vegetables and served with a choice of baked potato, baked yam, mashed potatoes, steak fries or sweet potato fries

SMOKED PRIME RIB
Midwest Reserve Angus beef, served with creamy horseradish and au jus
10oz. | 30
16oz. | 42

PRIME RIB DIP | 19
Thick sliced Midwest Reserve Angus beef with provolone on a house made sourdough baguette, served with au jus

FILET MIGNON | 8oz. 34
USDA Prime Grade

COLORADO LAMB SHANK | 30
Braised with a bouguignon sauce and seared kale

BONE-IN PORK LOIN CHOP | 14oz. 23
Center cut Salmon Creek Farms topped with caramelized onions and apples in whiskey gravy

ROASTED HALF CHICKEN | 23
Mary's organic, seasoned with herbs, garlic and champagne shallot butter

TAVERN BOURSIN CHICKEN | 18
Sautéed with button mushrooms, seared spinach and a creamy garlic herb sauce

À LA CARTE

SWEET CHILI CHORIZO BRUSSEL SPROUTS | 8
WHITE CHEDDAR TOTS | 8
CAULIFLOWER AU GRATIN | 9
GOUDA MACARONI & CHEESE | 9
WILD MUSHROOM RISOTTO | 8

ADD-ONS | 3

CARAMELIZED ONIONS PEPPERCORNS & WHISKEY GRAVY
SAUTÉED BUTTON MUSHROOMS THREE CHEESE MORNAY
BLEU CHEESE CRUMBLES

SEAFOOD

SCALLOP AND SHRIMP RISOTTO | 28
Seared jumbo scallops and Mexican white shrimp served on a parmesan and wild mushroom risotto

SEARED AHI TUNA | 27
Peppercorn crusted, finished with a teryaki sauce, served with dinner vegetables and choice of side

LOBSTER LINGUINI | 30
Lemon tarragon cream sauce, grape tomatoes, spinach, parmesan and portabello mushrooms, topped with a 5oz. broiled Maine lobster tail

KING CRAB LEGS | 54
Full pound of Alaskan split steamed crab, served with dinner vegetables and choice of side

LOBSTER TAIL | 45
Fresh Canadian cold-water lobster, served with dinner vegetables and choice of side

HAGERMAN TROUT | 25
Herbed buttermilk fried, with dill caper tartar sauce, served dinner vegetables and choice of side

CREATIVE KING SALMON | 25
Broiled with a saffron-tomato vinaigrette, served with dinner vegetables and choice of side