

— O W Y H E E —
TAVERN
— STEAK & SEA —

APPETIZERS

OYSTERS ON THE HALF SHELL | 3

Selections vary daily

CRISPY KUNG PAO CALAMARI | 15

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

BRUSCHETTA CAPRESE | 11

Mozzarella burrata cheese, roasted tomatoes, basil pesto, balsamic reduction, sourdough crostinis

STEAMED CLAMS | 16

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

SPICY AHI WONTON TACOS | 12

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

SOUPS & SALADS

SPINACH SIRLOIN | 20

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

TAVERN WEDGE | 10 **HALF** | 6

Baby iceberg lettuce, 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

CARNE ASADA | 13

Grilled Wagyu beef, black bean salsa, cheddar and jack cheese, avocado, roasted corn and tortilla strips

SALMON NIÇOISE | 16

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

SOUP & SALAD | 8

Choice of soup with a dinner salad, half Caesar wedge or half Tavern wedge

HOMEMADE SOUP OF THE DAY

With fresh baked bread

Cup | 4

Bowl | 7

ADD-ONS

SEARED PEPPERCORN AHI | 8

BROILED CHICKEN BREAST | 4

MEXICAN WHITE SHRIMP | 10

BROILED KING SALMON | 6

PASTA

CAJUN CHICKEN LINGUINE | 14

Cajun grilled chicken tossed with mushrooms, onions, arugula and parmesan in a Cajun cream sauce

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BURGERS & SANDWICHES

All burgers are ½ lb. fresh ground chuck prepared to order. Sandwiches are served with choice of mashed potatoes, sautéed vegetables, steak fries, or sweet potato fries

PRIME RIB DIP | 17

Thick sliced Midwest Reserve Angus beef with provolone cheese on a house-made sourdough baguette, served with au jus

GREEN CHILI BURGER | 13

Roasted poblano, garlic aioli, pepper jack cheese, shredded lettuce and guacamole

TAVERN BBQ BACON CHEESE BURGER | 13

Applewood smoked bacon, tangy BBQ sauce, shredded lettuce, tomato, cheddar cheese and buttermilk fried onion strings

MUSHROOM SWISS BURGER | 13

Sautéed mushrooms, Swiss cheese and shredded lettuce

PESTO BURRATA BURGER | 13

Spring mix, basil pesto, mozzarella burrata cheese, roasted tomatoes and balsamic reduction

BLEU CHEESE BURGER | 13

Fresh ground peppercorns, melted bleu cheese, shredded lettuce, red onion and tomato

STEAK GRINDER | 15

Seared American Kobe beef, Swiss cheese, house-made pickles Tavern beer fried onion strings, and creamy rosemary horseradish on grilled sourdough baguette

CLUB SANDWICH | 13

House roasted turkey, Applewood smoked bacon, Black Forest ham, provolone, cheddar, lettuce, tomato and garlic aioli on toasted sourdough

OWYHEE REUBEN | 14

Roasted American Kobe corned beef brisket, Swiss and sauerkraut on toasted rye with fennel mustard

FRIED EGG BLTA | 13

Fried eggs and Applewood smoked bacon, served with basil pesto, tomato, avocado and spring mix on toasted sourdough

HAND CARVED TURKEY MELT | 13

Thick cut turkey, Swiss, Applewood smoked bacon, lettuce, tomato, onion and garlic aioli, on house-made wheat baguette

SALMON BURGER | 16

Creative King with cucumber, avocado, spring mix, caramelized onions and lemon aioli

CHICKEN PROSCIUTTO BURGER | 13

Fresh grilled chicken breast, spring mix, roasted red pepper, prosciutto, provolone and garlic aioli

STEAK, SEAFOOD & CHICKEN

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

FILET MIGNON | 34

8oz. USDA Prime Grade

CREATIVE KING SALMON | 25

Broiled, topped with a saffron-tomato vinaigrette

TAVERN BOURSIN CHICKEN | 15

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