



## VALENTINE'S DAY MENU



### Appetizers

#### JUMBO SHRIMP COCKTAIL | 15

Jumbo shrimp served with cocktail sauce and fresh lemon.

#### KUNG PAO CALAMARI | 13

Lightly dusted and fried, tossed in a kung pao sauce with stir-fried vegetables and topped with toasted almonds and fresh green onions.

#### STEAMERS (CLAMS OR MUSSELS) | 13

Your choice of one pound manila clams or blue tip mussels steamed with garlic butter, tomatoes, fresh tarragon, and white wine.

#### ARTICHOKE DIP | 11

Served with warm pita triangles and tri-flavored tortilla chips, garnished with fresh diced tomatoes.

#### SESAME SOY MARINATED SATAY

Prime Beef 10 | Chicken 8

Skewered, marinated, grilled prime beef or breast of chicken served with a peanut Thai dipping sauce.

#### TAVERN COCONUT SHRIMP | 13

Jumbo shrimp coated with a coconut panko breading, lightly fried and served with a mango ginger dipping sauce.

#### SWEETHEARTS DINNER FOR TWO | 120

2-10 oz Prime Ribs, 2-6 oz Coldwater Lobster Tails

Served with warm fresh bread, garnished with sautéed vegetables and a choice of steak fries, baked potato, baked yam, potatoes au gratin, garlic mashed potatoes or sweet potato fries (add | 1). All entrées come with choice of soup or salad.

### Seafood & Poultry

#### CAPELLINI & LOBSTER | 31

Capellini pasta tossed in a lemon and fresh tarragon cream sauce with grape tomatoes, fresh spinach, portobella mushrooms and topped with a 5oz. broiled Maine lobster tail. (Does not come with choice of side.)

#### IDAHO RAINBOW TROUT | 26

Fresh Idaho Trout, broiled and finished with a fresh sage and hazelnut compound butter and dried cherry verjus.

#### BROILED CHINOOK SALMON | 26

Fresh British Columbia Chinook Salmon broiled and basted with garlic butter and topped with mango salsa.

#### KING CRAB LEGS | Market Price

Full pound or half pound.

#### TAVERN BOURSIN CHICKEN | 20

Tender sautéed breast of chicken served with sautéed button mushrooms and fresh wilted spinach topped with creamy garlic herb sauce.

#### TAVERN CITRUS-BRINED CHICKEN | 26

Two Mary's free-range chicken breasts, citrus-brined and grilled.

### Steaks & Chops

All steaks are aged for tenderness and flavor, then hand trimmed and prepared to your desired temperature.

#### FILET MIGNON 6oz. 29 | 10oz. 39

USDA Prime Grade

#### TOP SIRLOIN USDA Prime Grade | 8oz. 25 | 14oz. 30

#### RIBEYE USDA Prime Grade | 14oz. 38

#### TAVERN CUT (BONE-IN RIBEYE) USDA Prime Grade | 48

Bone-in prime ribeye rubbed with our blend of herbs and spices

#### STEAK TOPPINGS | 3

Mushrooms, Peppercorn & Whiskey Gravy, Béarnaise sauce, Sautéed Onions, Bleu Cheese

#### GRILLED SHRIMP | 7

#### LOBSTER TAIL | 15

#### KING CRAB LEGS | market price

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