

TAVERN TOWN

Tapas	Filet Tips ~ asiago potato gratin ~ cabernet demi 12		
	Crisp Fried Calamari ~ lemon aioli ~ creole cocktail sauce 12		
	Jumbo Pink Shrimp Cocktail ~ creole cocktail sauce ~ lemon 14		
	Jumbo Lump Crab Cake ~ key lime mustard ~ assorted lettuces 15		
	Tacos ~ black grouper or beef tenderloin ~ pico de gallo ~ cilantro crema 12		
Lemon Crusted Sea Scallop ~ Vermont white cheddar grits ~ chive butter 8			
Salad	Caesar Salad ~ herbed croutons ~ white anchovies ~ shaved parmesan 10		
	Petit Caprese Salad ~ fresh mozzarella ~ tomato ~ white balsamic ~ crispy pancetta 12		
	Red Kale Salad ~ rose' champagne poached pear ~ St. Andre' brie ~ pommery mustard vinaigrette 11		
	Tavern Salad ~ baby greens ~ marcona almonds ~ mandarin oranges ~ goat cheese ~ balsamic vinaigrette 10		
Soup	French Onion Soup ~ gruyere ~ baguette 10		
	Butternut Squash ~ sherry ~ asiago streusel 10		
	Key West Conch Chowder ~ tomato ~ lime 10		
Pizza	Margherita ~ mozzarella ~ tomato ~ basil 13		
	Tavern ~ house made fennel sausage ~ oregano ~ mozzarella ~ mushrooms 16		
	Della Carne ~ prosciutto de parma ~ capicola ~ fennel sausage ~ roasted shallots 17		
	White Shellfish ~ campania mozzarella ~ lobster ~ shrimp ~ blue crab ~ arugula ~ lemon cream 19		
Land	Ribeye Steak ~ garlic mashed yukons ~ grilled spanish onion 39		
	Wood Grilled N.Y. Strip ~ five onion potato gratin ~ cabernet demi 39		
	Rack of Colorado Lamb ~ fig polenta ~ french green beans ~ marsala jus 39		
	Filet Mignon ~ rosemary fingerling potatoes ~ cabernet demi ~ smoked onion butter 40		
	Wood Grilled, Center Cut Pork Chop ~ apple pancetta stuffing ~ brandy mustard sauce 34		
	Signature Prime Rib Au Jus ~ garlic mashed potatoes ~ asparagus ~ horseradish cream 34		
	Balsamic Braised Bison Ribs ~ bourbon mashed yams ~ marsala mushroom demi glaze 38		
Ashley Farms Chicken Breast ~ mushroom risotto ~ green beans ~ tarragon cream ~ crispy tobacco onions 29			
Sea	Lobster, Crab & Pink Shrimp Fettuccini ~ arugula pesto ~ shaved parmesan 32		
	Pistachio Crusted Black Grouper ~ charred tomato cous cous ~ seed mustard cream 36		
	Seared Yellowtail Snapper ~ herbed fettuccini ~ mediterranean tomato, caper & olive butter 33		
	Herb Seared Scottish Salmon ~ smoked onion risotto ~ wilted spinach ~ meyer lemon butter 34		
	Plancha Pink Shrimp & Sea Scallops ~ bourbon mashed yams ~ thyme roasted shallots ~ sherry broth 35		
Side	asparagus 7	parmesan risotto 7	garlic mashed potatoes 6
	tavern fries 6	french green beans 7	thyme roasted mushrooms 8
	baby carrots 6	sautéed baby spinach 6	charred tomato cous cous 8
	herbed fettuccini 8	bourbon mashed yams 7	truffled lobster mac n cheese 10



Kevin Montoya ~ 2017 ~ Corporate Executive Chef

Rodrigo Alvarez ~ Executive Sous Chef

20% gratuity will be added to parties of 6 or more

Consuming raw or uncooked meats, seafood, or shellfish may increase your risk of food borne illness. We are pleased to meet the dietary needs of our guests. Please discuss with your server how we may accommodate you.