

# TAVERN N TOWN

## TAVERN SOUPS & SALADS

**Key West Conch Chowder**  
Ancho Vinegar, Lime 9

**French Onion "Gratinée"**  
Gruyere, Baguette 8

**The Tavern Salad**  
Mixed Baby Greens, Marcona Almonds, Mandarin Oranges,  
Goat Cheese, Balsamic-Red Wine Vinegar 9

**A "Classic" Caesar**  
Herbed Croutons, Anchovy, Parmesan 8

**Petit Caprese Salad**  
Fresh Mozzarella, Red & Gold Tomato, White Balsamic,  
Crisp Pancetta 10

## SHARING PLATES

**Vegetable Pad Thai**  
Rice Noodles, Peanuts, Bean Sprouts, Tamarind 18

**Marinated Mini Octopus**  
Grilled Baguette, Mediterranean Slaw,  
Sherry Vinaigrette 15

**Fried Calamari**  
Aioli, Tavern Cocktail Sauce 10

**Seared Lamb Loin**  
Goat Cheese Polenta, Roast Mushrooms, Port Sauce 11

## THE FIERY SPANISH PLANCHA

Key West Yellowtail Snapper 24

Line Caught Ahi Tuna 25

Tamarind Glazed Key West Shrimp 24

"Mano De Leon" Scallops 30

Wild Scottish Salmon 24

Grouper 26

## SPECIALTIES OF THE HOUSE

**Coffee Chipotle Crusted Pork Tenderloin**  
Black Bean Cake, Pineapple Chutney 24  
*1<sup>st</sup> Place Key West Master Chefs Classic*

**Slow Roasted Prime Rib "Au Jus"**  
Garlic Mashed Potatoes, Asparagus, Au Jus,  
Horseradish Crema 24

## SEASONAL KEY WEST SEAFOOD

**Florida Keys Day Boat Catch**  
The Finest Seafood (Mkt.)

**Key West Yellowtail Snapper**  
Potato Puree, Lemon-Herb Butter, Cucumber Slaw 28

## PIZZA

**"Margherita" Pizza**  
Mozzarella, Tomato, Basil 9

**The Tavern Pizza**  
Italian Sausage, Oregano, Mozzarella, Mushrooms 10

**"Maple Leaf" Duck Pizza**  
Duck Sausage, Brown Clamshell Mushrooms,  
Balsamic Glaze 10

## TAPAS & SMALL PLATES

**Serrano Ham**  
Manchego Cheese, Marinated Olives 9

**Jumbo Shrimp Cocktail**  
"House Made" Cocktail Sauce 10

**Smoked Salmon and Cool Asparagus "Bruschetta"**  
Shaved Parmesan, Citrus Crème Fraiche 9

**"Kobe" Sliders**  
Tomato Marmalade, Chipotle Mayo, Shredded Romaine 15

**Pan Roasted Sea Scallop**  
Pine Nut Risotto, Lemon Parmesan Broth 11

## THE WOOD BURNING GRILL

8 oz. Black Angus Filet 30

14 oz. New York Strip 28

16 oz. Dry Aged Ribeye 28

8 oz. Buffalo Tenderloin 32

Ashley Farms 10 oz. Chicken Breast 19

16 oz. Colorado "Double" Lamb Chops 30

## "HOUSE MADE" SAUCES

### Land

Smoked Onion Butter  
Cabernet Demi Glace  
Classic Béarnaise  
Horseradish Crema

### Sea

Lemon-Herb Butter  
Asian Black Bean Butter  
Ginger Soy Vinaigrette  
Jalapeño Sweet Soy Glaze

## SIDES

Asparagus, Green Beans, Wilted Baby Spinach,

Stir Fry Vegetables, Garlic Mashed Potatoes,

Tavern Fries, Mac & Cheese

8 (Serves 2)

## ADD TO ANY DISH

Key West Shrimp 6

Seared Scallop 8

## Summer 2010

Kevin Montoya, *Executive Chef*

\* Tavern Signature Dishes

*All meats, poultry, fish and shellfish are cooked to perfection with our "tavern spice blends" or our own tavern blackening spice.*

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of food borne illness.*