

TAVERN *N* TOWN

Tapas

- Keys Conch Salad ~ lime ~ cilantro 13
- 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
- Lemon Crusted Sea Scallop ~ Vermont white cheddar grits ~ chive butter 8
- Black Grouper Tacos ~ white corn tortilla ~ pico de gallo ~ cilantro crema 10

Salad

- Caesar Salad ~ herbed croutons ~ white anchovies ~ shaved parmesan 10
- Petit Caprese Salad ~ fresh mozzarella ~ tomato ~ white balsamic ~ crispy pancetta 12
- 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
- White Shellfish ~ campania mozzarella ~ lobster ~ shrimp ~ blue crab ~ arugula ~ lemon cream 24

Pasta

- Strozzapreti ~ smoked tomato fondue ~ baby spinach ~ marinated artichokes 22
- Lobster, Crab & Pink Shrimp Fettuccini ~ arugula pesto ~ shaved parmesan 32

Land

- Ribeye Steak ~ garlic mashed yukons ~ smoked onion butter 39
- Filet Mignon ~ rosemary fingerling potatoes ~ cabernet demi 40
- Rack of Colorado Lamb ~ fig polenta ~ french green beans ~ marsala jus 39
- C.A.B. Wood Grilled N.Y. Strip ~ five onion potato gratin ~ cabernet demi 39
- 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
- Venison Osso Buco ~ New Zealand red deer ~ mixed mushroom risotto ~ port rosemary jus 38
- Ashley Farms Chicken Breast ~ mushroom risotto ~ green beans ~ tarragon cream ~ crispy tobacco onions 29

Sea

- 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

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|---------------------|------------------------|----------------------------------|
| asparagus 7 | risotto of the day 9 | 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 - 2014 - Executive 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 guest. Please discuss with your server how we may accommodate you.