



SAMPLE MENU
Items Subject to Change

STARTERS

OYSTERS ON THE HALF SHELL*

LOBSTER CRAB CAKE
SWEET CORN COULIS, ROASTED CORN RELISH

VEAL SAUSAGE STUFFED HOT PEPPERS
TOMATO SAUCE

AHI TUNA TARTARE AVOCADO COCKTAIL*

COLOSSAL (U-6) SHRIMP COCKTAIL

WAGYU BEEF CARPACCIO*

SOUP & SALADS

TODAY’S SOUP

CLASSIC CAESAR
HOUSE MADE WARM GARLIC CROUTONS

BABY HEIRLOOM TOMATO & MOZZARELLA
BASIL, E.V.O.O., BALSAMIC

ML WEDGE SALAD
ICEBERG, SMOKED BACON, EGG,
FINE BLEU CHEESE, FRENCH DRESSING

SIDE DISHES

FRESH SHUCKED ROASTED GRILLED CORN

GARLIC MASHED POTATOES

SPINACH GRATIN

ROASTED WILD MUSHROOMS

CARAMELIZED BRUSSELS SPROUTS,
THICK-CUT SMOKED BACON

GRILLED ASPARAGUS, LEMON

SEA SALT FRIES

GORGONZOLA MAC & CHEESE

HORSERADISH MASHED POTATOES

MAINE LOBSTER MASHED POTATOES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

TAVERN FOOD

ML BURGER*
AMERICAN CHEESE, LETTUCE, SPECIAL SAUCE,
SEA SALT FRIES

CLASSIC BURGER*
CHEDDAR CHEESE, TOMATO, LETTUCE, RED ONION,
SEA SALT FRIES

GRILLED CHICKEN CLUB SANDWICH
LETTUCE, TOMATO, BACON, AMERICAN CHEESE,
MAYO, SEA SALT FRIES

FLAT IRON STEAK SPINACH SALAD*
CHIFFONADE SPINACH, EGG, BACON, HEIRLOOM TOMATOES,
BLUE CHEESE DRESSING, CRISPY ONIONS

ENTREE CAESAR SALAD
PARMESAN-CRUSTED OR GRILLED CHICKEN BREAST
SEARED OR GRILLED SALMON

TAVERN MILANESE
PAN-SAUTÉED; WHITE WINE LEMON CAPER SAUCE
CHICKEN VEAL CHOP

TAVERN PARMESAN
PAN-SAUTÉED, PROVOLONE, MOZZARELLA, RED SAUCE
CHICKEN VEAL CHOP

SEAFOOD

PAN-SEARED JUMBO SCALLOPS
AVOCADO MASH, MANGO SLAW, CHILI LIME VINAIGRETTE

PECAN-CRUSTED GROUPER
SWEET POTATO & BACON HASH, VANILLA MAPLE BUTTER

LOBSTER CRAB CAKE OSCAR
GRILLED ASPARAGUS, LUMP CRAB, BÉARNAISE SAUCE

RAINBOW TROUT ALMONDINE
ALMONDS, BROWN BUTTER SAUCE

PACIFIC HALIBUT
TAMARIND GLAZE, BABY BOK CHOY,
CHARRED JALAPEÑO ORANGE SLAW

PARMESAN-CRUSTED LEMON SOLE
RED & YELLOW TOMATO RAGOUT, LEMON GARLIC SAUCE

MAINE LOBSTER TAIL 16OZ
POACHED IN A LEMON SHALLOT BEURRE BLANC

SIMPLY SEARED OR GRILLED MARKET FISH
LEMON BUTTER SAUCE OR FIVE CITRUS COMPOTE

RAINBOW TROUT
BOISE, IDAHO

SEA BASS
CHILEAN

ATLANTIC SALMON
FAROE ISLAND

BLACK GROUPER
FLORIDA

STEAKS & CHOPS*

7OZ FILET MIGNON

10OZ FILET MIGNON

12OZ BONE-IN FILET

15OZ PRIME NEW YORK STRIP

16OZ PRIME RIBEYE

16OZ DOUBLE CUT PORK CHOP
CRANBERRY RAISIN JACK DANIEL’S COMPOTE

TOPPINGS

BLACK TRUFFLE BUTTER • OSCAR STYLE
HORSERADISH SAUCE • BÉARNAISE SAUCE
SAUTÉED GARLIC