

SAMPLE MENU

Items Subject to Change

STARTERS

- DEVILED EGGS
Chive remoulade, paprika oil, fried capers
- 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*

SANDWICHES

Served with sea salt fries

- ML BURGER*
American cheese, lettuce, special sauce
- CLASSIC BURGER*
Cheddar cheese, tomato, lettuce, red onion
- GRILLED CHICKEN CLUB SANDWICH
Lettuce, tomato, bacon, American cheese, mayo

TODAY'S SOUPS

SALADS

- 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 blue cheese, french dressing
- FLAT IRON STEAK SPINACH SALAD*
Chiffonade spinach, egg, bacon, heirloom tomatoes, blue cheese dressing, crispy onions, deviled egg
- CHICKEN CAESAR SALAD
Parmesan-cruste'd or grilled chicken breast
Sub seared or grilled salmon

TAVERN SPECIALTIES

CHICKEN PARMESAN
Crispy chicken, provolone, mozzarella, tomato sauce

14oz DOUBLE CUT PORK CHOP
Cranberry raisin Jack Daniel's compote

CHICKEN MILANESE
Crispy chicken, white wine lemon caper sauce, parmesan

PRIME STEAKS*

We serve hand-selected USDA Prime & Choice Beef, the finest available, expertly aged a minimum of 21 days.

CLASSIC

Finished with maître d' butter

- 10oz CENTER CUT FILET MIGNON
- 7oz PETITE FILET MIGNON
- 12oz BONE-IN FILET MIGNON
- 15oz PRIME NEW YORK STRIP
- 16oz PRIME RIBEYE

TOPPINGS

Black Truffle Butter • Horseradish Sauce
Béarnaise Sauce • Sautéed Garlic • Oscar Style

SEAFOOD*

PECAN-CRUSTED GROUPEL
Sweet potato & bacon hash, vanilla maple butter

LOBSTER & CRAB CAKE OSCAR
Grilled asparagus, lump crab, béarnaise sauce

PARMESAN-CRUSTED LEMON SOLE
Red & yellow tomato ragout, lemon garlic sauce

LOBSTER TAIL 12-14oz
Simply seared or grilled.
Choice of lemon butter sauce or sweet soy vinaigrette

SEA BASS Chilean

BLACK GROUPEL Florida

ATLANTIC SALMON Faroe Island

RAINBOW TROUT Boise, Idaho

SIDE DISHES

- FRESH SHUCKED ROASTED GRILLED CORN
- GARLIC MASHED POTATOES
- SPINACH GRATIN
- STEAMED BROCCOLI
- SAUTÉED WILD MUSHROOMS

LOBSTER
MASHED POTATOES
Half Order Full Order

GRILLED ASPARAGUS
Lemon

SEA SALT FRIES

CARAMELIZED BRUSSELS SPROUTS
Thick cut bacon

SWEET POTATO & BACON HASH

David Walker, *General Manager*

Anthony Aquila, *Executive Chef*

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.