

# 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

CHILEAN SEA BASS

BLACK GROUPEL

ATLANTIC SALMON

RAINBOW TROUT

### 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

Diana Morrison, *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.