



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*

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

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, DEVILED EGG

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

ROASTED GAULIFLOWER, TRUFFLE-SCENTED WILD MUSHROOMS,
BALSAMIC REDUCTION

PECAN-CRUSTED GROUPE

SWEET POTATO & BACON HASH, VANILLA MAPLE BUTTER

LOBSTER CRAB CAKE OSCAR

GRILLED ASPARAGUS, LUMP CRAB, BÉARNAISE SAUC

RAINBOW TROUT ALMONDINE

ALMONDS, BROWN BUTTER SAUCE

PARMESAN-CRUSTED LEMON SOLE

RED & YELLOW TOMATO RAGOUT, LEMON GARLIC SAUCE

COLD WATER LOBSTER TAIL 8oz

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 GROUPE

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

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