

RAW BAR

JUMBO SHRIMP COCKTAIL (5)*	21.25
MAINE LOBSTER COCKTAIL (4 oz)*	31.95
MARYLAND CRAB & AVOCADO COCKTAIL	25.00
OYSTERS ON THE HALF SHELL*	3.25
chef's selection of east & west coast oysters lemon, cocktail, horseradish, jalapeño-cucumber ice	
SEARED HAWAIIAN TUNA*	18.50
sesame seed, wasabi, soy ginger sauce	
SEAFOOD TOWER (FOR TWO)*	89.95
seared hawaiian tuna, jumbo shrimp, maine lobster cocktail, maryland crab and avocado cocktail, alaskan kin crab bites	

APPETIZERS

BLACKENED CAJUN SHRIMP	19.50
THAI SWEET CHILI ROCK SHRIMP	16.95
CALAMARI	14.95
grilled or fried	
ESCARGOT	12.00
parsley garlic lemon butter, bread crumbs	
WAGYU MEATBALLS	14.00
tomato garlic leek confit, pine nuts, asiago cheese	
CHARCOAL GRILLED OCTOPUS	16.95
cannellini beans, garlic, fresno & calabrian chiles, celery, scallions, evoo	
STONE OVEN ROASTED MUSSELS	13.95
red chiles, tomato, white wine, butter	
BURRATA, PROSCIUTTO & ARUGULA	17.95
HOUSEMADE HUMMUS	12.95
lemon herb evoo drizzle, toasted pita, fresh vegetables	

SOUPS & SALADS

SOUP OF THE DAY	7.95
TAVERN'S TOMATO BISQUE	7.95
CAESAR SALAD	11.25
CHOPPED SALAD	16.95
carrot, zucchini, tomato, asparagus, mushroom, chickpeas, balsamic vinaigrette	
CRAB CAKE SALAD	23.95
two 3oz. lump crab cakes, julienne vegetable salad, citrus vinaigrette, cocktail & honey mustard dipping sauce	
CAPRESE SALAD	15.95
buffalo mozzarella, mightyvine tomatoes, sweet basil, evoo	
STEAKHOUSE WEDGE SALAD	14.95
iceberg lettuce, bacon, blue cheese, tomato	
BELLEVUE SALAD	16.95
rock shrimp, sweet onion, feta cheese, heart of palm, tomato, avocado, balsamic vinaigrette	

BRICK OVEN PIZZA

MARGHERITA	17.95
PEPPERONI	19.75
SAUSAGE	19.75
PIZZA ANNA BELLA	19.75
baby arugula, prosciutto, asparagus, fontina cheese	
MATT'S BACON GIARDINIERA	19.75

make it a gluten-free crust | 4.00

LOCAL FAVORITES

LAKE SUPERIOR WHITEFISH	24.50
lemon evoo, cherry tomatoes, kalamata olives, onions, hearts of palm & baby arugula salad	
CHICKEN CAPRESE	24.95
grilled or parmesan crusted, mightyvine tomatoes, basil, buffalo mozzarella, evoo	
FETTUCINE & MUSHROOMS	23.95
green & white pasta, parmesan cream, prosciutto, seasonal mushrooms	
SHORT RIB PAPPARDELLE	28.95
hand-cut pasta, tender braised short rib, red wine & pancetta tomato sauce	
SEARED HAWAIIAN TUNA*	31.95
sesame seed crusted, spicy bok choy, jasmine rice, ponzu dipping sauce	
FISH AND CHIPS	22.95
beer battered lake perch, fries, coleslaw, remoulade & honey mustard sauces	
VEAL MILANESE	21.95
crispy pan-fried, served with baby arugula & mightyvine cherry tomato salad	
SHRIMP SCAMPI & LINGUINE	23.95
jumbo gulf shrimp, spicy tomato basil sauce	

STEAKS

• u.s.d.a. certified prime aged beef | charcoal grilled to order •

FILET MIGNON (6 oz)	31.95
spinach & red bliss mashed potatoes	
PRIME DRY AGED RIBEYE (10 oz)	35.95
grilled asparagus, horseradish butter	

- our full selection of steaks & chops is available all day -
please ask to see a dinner menu for additional selections

SANDWICHES

TAVERN PRIME BURGER*	17.95
pepperjack cheese, bacon jam, fried egg	
RIBEYE STEAK SANDWICH*	19.95
fontina cheese, caramelized onion, mushroom, chipotle mayo	
TEQUILA CHICKEN SANDWICH	15.95
provolone cheese, bacon, avocado purée	
BEEF POT ROAST PO' BOY	16.95
lettuce, tomato, pickles, red chile pepper aioli, french bread roll	
TURKEY AVOCADO BLT	13.95
bacon, lettuce, tomato, chipotle mayo, whole wheat toast	
SALMON BLT*	18.50
bacon, lettuce, tomato, shallot dill mayo, whole wheat toast	
FRESH MAINE LOBSTER ROLL	29.95
lemon-chive mayo lobster salad stuffed in a brioche bun	
CORNED BEEF ON MARBLE RYE	16.95

SLIDERS

served in a flight of three

TAVERN ANGUS.....	13.95
FILET MIGNON.....	16.75
horseradish cream sauce	
BABY BACK RIBS.....	14.75
off the bone, cole slaw, pickle	
FRIED CHICKEN.....	14.75