



## Starters / Snacks

FEATURED SOUP | 6

LETTUCE WRAPS | 11

Chicken, crunchy vegetables, water chestnuts, rice noodles and asian sauces.

“S” CARGOTS | 11

Shrimp, in classic escargot-style with spiced garlic-butter, topped with bread crumbs and havarti cheese.

SHISHITO PEPPERS | 10

Charred with creamy herb dipping sauce. *gf*

LEMON PEPPER

WINGS | 12

Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip.

CRISPY CALAMARI | 12

Served with lemon garlic aioli.

CRAB CLAWS | 18

Sautéed in garlic-butter and Old Bay. *gf*

TUNA TARTARE\* | 16

Mango, avocados, arugula, spicy ponzu, pickled ginger, wasabi. *gf*

## Tavern Chips

House-made chips.

PASTRAMI Chopped pastrami, cheese sauce, 1000 island. | 15

SPINACH Creamed spinach, white queso and romano cheese. | 13

THAI Chicken, sweet peppers, rice noodles, scallions, cilantro, cheese and peanut sauce. | 14

SALMON Dill, tomatoes, red onion and capers in a lobster-cream sauce. | 14

BBQ CHICKEN Sliced chicken breast, red onion, cilantro, cheese and BBQ sauce. | 14

### Dip Trio

With naan and peppadew peppers.

HUMMUS | TROUT

PIMENTO CHEESE | 13

## Salads

THAI KALE WITH CHICKEN Kale, romano, cabbage, peanuts, mint with Thai peanut dressing. *gf* | 16

CHICKEN CAESAR Sliced chicken breast, romaine tossed with grated romano cheese. *Substitute shrimp +1.* | 15

BROILED SALMON OR CHICKEN Mixed greens, almonds, pickled red onions, corn, avocado, tomatoes with creamy herb dressing. *gf* | 16

SEARED AHI TUNA\* Field greens, mango, avocado, red onions, sesame seeds, tomatoes, pickled ginger with citrus vinaigrette and spicy ponzu. *gf* | 17

STEAK COBB\* Filet mignon, mixed greens, bleu cheese, corn, pickled red onions, cucumber, avocado, tomatoes with creamy herb dressing. *gf* | 18

## Sandwiches

CLASSIC CHEESEBURGER\* Cheddar cheese, dijonaise, lettuce, tomato, red onions, pickles, served with french fries. | 14

CHICKEN CLUB Marinated chicken breast with lettuce, tomato, bacon, swiss cheese on oven-crisped rye, served with french fries. | 13

PASTRAMI SANDWICH Sliced to order and piled high on rye, served with spicy mustard and kosher dill spears. | 17

PHILLY CHEESESTEAK Sliced steak, grilled onions, white american cheese on french bread, served with french fries. | 14

VEGGIE BURGER Beyond Burger®, sweet soy, mayonnaise, swiss cheese, lettuce, pickle, tomato, pickled red onions, served with french fries. | 15

SEARED BLACKENED TUNA\* Arugula, remoulade, lemon, tomatoes, pickled red onions on brioche. | 17

FAMOUS PASTRAMI REUBEN Open-faced with sauerkraut, swiss cheese and russian dressing, served with a kosher pickle. | 19

## Steaks & Ribs

USDA Choice steak – Stockyards of Chicago | add a house salad +5

BABY BACK RIBS Double rack of “fall-off-the-bone” BBQ ribs, served with choice of side. *gf* | 29

STEAK FRITES\* 8 oz. prime sirloin strip, worcestershire butter, french fries. *gf* | 23

NEW YORK STRIP\* 18 oz. bone-in, brushed with garlic-butter, served with choice of side. *gf* | 32

FILET\* Barrel cut, brushed garlic-butter, served with choice of side. *gf* 6 oz. 23 | 9 oz. 32

RIBEYE\* 14 oz., garlic-butter, served with choice of side. *gf* | 30

### Old School Faves

Mon. SHRIMP or OYSTER PO’BOY

Tues. BUFFALO OYSTERS

Wed. SOUTHWEST CHICKEN PASTA

Thurs. FOUR CHEESE PASTA

Fri. SHRIMP BLT

Limited Availability

## Mains

TCHOUPITOULAS CHICKEN Broiled chicken, blackened shrimp, with a lobster-cream sauce, served with choice of side. | 20

ROSEMARY SALMON\* Oven roasted, herb crusted, served with choice of side. *gf* | 25

FRIED SHRIMP Half pound, large butterflied shrimp “calabash-style”, served with french fries. | 22

CHICKEN PAPPARDELLE PASTA Roasted chicken, broccolini, corn, blistered cherry tomatoes, parmesan cream. | 18

SHRIMP PESTO LINGUINE Sautéed shrimp, blistered cherry tomatoes, pistachio, basil pesto. | 19

BARBECUE CHICKEN Broiled chicken breast, tangy BBQ, served with choice of side. *Carnegie-style +2.* *gf* | 16

ROASTED CHICKEN Half roasted chicken, demi-glace, served with french fries. | 21

MEDITERRANEAN SEA BASS Lemon-butter, chives, tarragon, parsley, served with seasonal veggie. *gf* | A.Q.

### Sides | 5

FRENCH FRIES | BROCCOLINI | CREAMED SPINACH | SEASONAL VEGGIE | BAKED POTATO

### Desserts

NEW YORK CHEESECAKE 8 | PEACH COBBLER 7 | CROISSANT BREAD PUDDING 7 | CHOCOLATE CAKE 8