

TAVERN ON CLARK

FEATURED ENTREES

Porterhouse Steak 42

20 oz. Center Cut Certified Angus Beef * Porter house
with Lyoniase Potatoes & Charred Carrots

Seared Sea Scallops 25

Pan Seared Sea Scallops with a Lemon Butter Sauce
and Asparagus Risotto

Filet Mignon 32

7 oz. Center Cut Char-Grilled to your liking, served on top
of a grilled Portabella Mushroom in a Demi-Glace Sauce
with Roasted Parmesan Potatoes

SURF & TURF

Filet & Lobster 32

5 oz. Filet Mignon
Paired with a 4 oz.
Lobster Tail

Filet & Scallops 32

5 oz. Filet Mignon
Paired with Fresh
Sea Scallops

Salmon Oscar 25

Fresh Atlantic Salmon topped with Crab Meat and Shrimp, covered in our
Béarnaise Sauce, Asparagus and Parmesan Roasted Potatoes

Ricotta Stuffed Chicken 19

Tavern's Airline Chicken Breasts and Wing stuffed with Ricotta Cheese
and Spinach, Parmesan Mashed Potatoes and Vegetable

Chicken Marsala 19

Chicken Breast Sautéed with Mushrooms and Marsala Sauce,
Parmesan Mashed Potatoes and Asparagus

Seared Duck Breast 24

Maple Leaf Farms Duck Breast pan seared with a Soy Infused
Apricot Glaze, Plantain Chip and Wild Rice

Blackened Salmon 22

Fresh Atlantic Salmon Blackened to perfection with Grilled Asparagus
and Parmesan Mashed Potatoes

Four Cheese Pork Chop 26

Bone-in Pork Chop Stuffed with Four Cheese wrapped in Cherry Wood
Smoked Bacon, Butternut Squash Risotto and Grilled Asparagus

The Végétalien 19

Zucchini stuffed with Soy Ricotta Cheese accompanied with Steamed
Quinoa and Spinach, Roasted Red Peppers and Portabella Mushrooms

Apricot Glazed Rack of Lamb 32

Apricot Glazed New Zealand Rack of Lamb, Asparagus Risotto,
Lavender Demi-Glace Sauce

Friday Fish Fry

Beer Battered Cod 14

***A.Y.C.E Beer Battered Cod 17**

Baked Cod 16

Saturday Night

Prime Rib 32

14 oz. Slow Roasted USDA Certified
Angus, Beef * well seasoned, Au Jus,
Potatoes, Vegetables

TAVERN ON CLARK

LUNCH FEATURES

Blackened Chicken Taco Salad 13

Fresh Mixed Greens topped with Blackened Chicken Breast, Pico de Gallo, Hass Avocado, Queso Fresco and Santa Fe Aioli

Ahi Tuna Salad 13

Pan-Seared Medium-Rare Ahi Tuna, Fresh Mixed Greens with Heart of Palm, Grape Tomatoes, Broccoli, Cucumbers and Julienned Carrots

Tavern Salad 13

Turkey Breast, Tomato, Cucumber, Red Onion, Green Pepper, Egg, Shredded Cheddar Cheese with your choice of dressing

SIGNATURE SANDWICHES

Ribeye Steak Sandwich 15

8 oz Ribeye Steak served on Tuscan Bread, Horseradish Aioli, Spring Mix, Roasted Roma Tomato and Provolone Cheese

Avocado Turkey Sandwich 14

Sliced Turkey, Spinach, Pickled Onion, Roasted Tomatoes and Smoked Provolone Cheese on Challah Bread with Avocado Spread

Fresh Salmon Sandwich 14

5 oz. Grilled Salmon Filet with Sweet Chili Aioli, Spinach, Roasted Tomatoes and Pickled Onions on Challah Bread

Lobster Tail Tacos 19

Fresh Battered Canadian Cold Water Lobster Tail with Shredded Cabbage, Pico de Gallo, Hass Avocado, Queso Fresco and Santa Fe Aioli served with Crispy Tortilla Chips and Salsa

Barbacoa Beef Sandwich 13

Slow cooked Shredded Beef, Marbled Blue Jack Cheese, on Tuscan Bread with Spicy BBQ, Sweet Chili Sauce and Avocado

Havana Sandwich 13

12 hour Smoked Shredded Pork and Rope Sausage on Tuscan Bread with Dijon Mustard Sauce, Spring Mix, Provolone Cheese and Sweet Chili Sauce

Turkey Fusion Burger 12

Grilled Turkey Burger, Roasted Red Peppers, Provolone Cheese and Avocado on a Brioche Bun with Basil Spring Mix and Tavern Aioli

Espresso Chicken Sandwich 13

Chicken Breast coated with Espresso Coffee, Brie Cheese, Avocado, Cherry Wood Smoked Bacon and Vanilla Aioli on a Brioche Bun

Grilled Cheese Millennium 9

Wheat Berry Bread, Provolone, Cheddar, and Blue Marbled Jack Cheese with a Bacon Marmalade, Oven Roasted Tomatoes and Fresh Spinach

Tavern B.L.T. 10

Crisp Cherry Wood Smoked Bacon, Fried Tomato and Spring Mix on Challah Bread with a Cheddar Cheese Compound

Tavern On Clark

APPETIZERS

DEEP FRIED BACON

Cherry Wood Smoked Bacon deep fried in Tempura Batter. Finished with a Chocolate Sauce drizzle.

8

TAVERN BAKED BRIE

Soft Triple Cream Baked Brie topped with Rhubarb Gastrique and California Black Walnuts. Served with Toasted Crostinis.

10

CRAB CAKES

House specialty made with succulent Crab Meat accompanied with a Spicy Sweet Aioli.

10

CALAMARI

TRADITIONAL: Lightly breaded then topped with Sea Salt and served with our Homemade Marinara.

TAVERN STYLE:

Tossed in our Sweet and Spicy Chili Sauce with Hot Cherry Peppers.

10

MUSSELS

TRADITIONAL: Fresh Blue Lipped Mussels sautéed with a White Wine Sauce.

TAVERN STYLE:

Fresh Blue Lipped Mussels sautéed in a Spicy Broth.

13

GUINNESS SHRIMP PLATTER

Guinness Beer infused Panko Breaded Shrimp fried to perfection with Sriracha Aioli Dipping Sauce.

10

JAMAICAN SEA SCALLOPS

Sea Scallops dredged with Jamaican Seasoning served with Fruit Salsa.

12

PULLED PORK NACHOS

12-hr Smoked Pulled Pork on top of fried White Corn Tortilla Chips with Queso Fresco, Pickled Jalapeño Peppers, diced Tomatoes, Caramelized Onions, Chipotle Aioli and Sour Cream.

10

NORI CRUSTED AHI TUNA

Nori Crusted Ahi Tuna, Stir Fried Rice Noodles with Ponzu Glace and Wasabi.

12

LOADED SIDEWINDER FRIES

Our Beer Battered Sidewinder Fries topped with crisp Bacon, Chives, Sour Cream and Craft Ale Cheese Sauce.

9

CHIPS AND SALSA

Add Fresh Guacamole 5

7

CAPRESE SALAD

Freshly Sliced Mozzarella with Cherry Tomatoes, Fresh Basil, EVOO and finished with a Balsamic Reduction.

7

BONELESS WINGS

Premium all white meat Boneless Wings tossed in your choice of Buffalo, Sriracha, BBQ, or Asian Mango Ginger Sauce.

9

BAKED FRENCH

ONION SOUP

6

SOUP DU JOUR

4

BURGER OR BIRD

Choose between our 10 oz. USDA Certified Angus Beef® or our Succulent Chicken Breast. Served with Side Winder French Fries and Slaw.

CLASSIC BURGER This classic burger is served with your choice of American, Swiss, or Cheddar Cheese on a Brioche Bun.

11

TAVERN BURGER Try this mouthwatering burger smothered with House BBQ Sauce, Cherrywood Smoke Bacon, and topped with Aged Cheddar Cheese and Crispy Onion Straws on a Brioche Bun.

13

T.O.C. BURGER This slab of a burger is topped with Thick-Cut Cherrywood Smoked Bacon and Aged Cheddar Cheese on a Brioche Bun.

13

EPIC BURGER Caramelized Onions, Sautéed Mushrooms, Swiss and Aged Cheddar Cheese and Horseradish Aioli on a Brioche Bun.

13

WIDOW MAKER BURGER Thick-Cut Cherrywood Smoked Bacon, Roasted Red Pepper Relish Aioli, Aged Cheddar Cheese, sliced Haas Avocado and Crispy Onion Straws on a Brioche Bun.

15

HIGH ON FIRE BURGER Thick-Cut Cherrywood Smoked Bacon with Roasted Red Peppers Relish, grilled Hawaiian Pineapple, Sweet Chili Sauce and Sriracha Aioli on a Brioche Bun.

14

CLARK DRIVE BURGER Perfect for a hang-over or the beginning of one! It starts with Thick-Cut Cherrywood Smoked Bacon, Fried Egg, Sliced American Cheese, Lettuce, Beefsteak Tomato, and Red Onion on a Brioche Bun.

14

SANDWICHES

Served with Side Winder French Fries

CLASSIC AMERICAN MELT Try our Signature Classic Steak Burger topped with American Cheese and Caramelized Onions nestled between our Thick-Cut Marble Rye.

13

REUBEN Tender Corned Beef Brisket with Sauerkraut and Aged Swiss Cheese served on Thick Marbled Rye.

13

PULLED PORK SANDWICH 12-Hour Smoked Pulled Pork smothered in our House BBQ Sauce on Brioche. Served with Creamy Coleslaw on the side.

12

TAVERN TURKEY SANDWICH Chef's Specialty! Oven Roasted Turkey Breast topped with Cranberry Aioli, Cherrywood Smoked Bacon and Provolone Cheese on grilled Sweet Wheatberry Bread.

13

FISH TACOS Fresh battered Tilapia with shredded Cabbage, Pico de Gallo, Hass Avocado, Queso Fresco and Chef's Santa Fe Aioli and served with our homemade crispy Tortillas Chips and Salsa.

14

BLACKENED CHICKEN SANDWICH Chicken Breast dredged in Cajun seasoning topped with Blue Marbled Jack Cheese, Cherrywood Smoked Bacon, and Garlic-Basil Aioli on a Brioche Bun.

12

CAPRESE CHICKEN SANDWICH Chicken Breast with Roasted Roma Tomatoes, Fresh Mozzarella Cheese, Balsamic Aioli, and Basil Spring Mix on a Brioche Bun.

12

WRAPS

Served with Side Winder French Fries

VEGGIE WRAP Julienne cut fresh Zucchini and Squash, fresh Tomato, Cucumber, Roasted Red Pepper, Carrot, Spinach with Pesto Mayo and Ranch Dressing, rolled in a warm Flour Tortilla.

10

CHICKEN CAESAR WRAP Sliced grilled Chicken Breast with Crisp Romaine Lettuce in our House Caesar Dressing with Aged Parmesan Cheese rolled in a warm Flour Tortilla.

12

BUFFALO CHICKEN WRAP Crispy Chicken tossed in our House Buffalo Sauce with Lettuce, Crumbled Blue Cheese, Tomato, and Ranch Dressing rolled in a warm Flour Tortilla.

12

Good Food. Good Drinks. Good Times.

FLAT BREADS

- MARGHERITA** EVOO, Tomatoes, Chopped Garlic, Fresh Basil and Fresh Sliced Mozzarella. 10
- BUFFALO CHICKEN** Buffalo Chicken Breast, Green Onion, Blue Cheese Crumbles, Buffalo Sauce, Provolone and Mozzarella Cheese. Drizzled with Ranch Dressing. 13
- BARBACOA BEEF** Prepared with Braised Beef in our House BBQ Sauce, Caramelized Onion, chopped fresh Basil, Provolone and Mozzarella Cheese. 14
- FUNGI** Roasted Mushroom Medley, Garlic Cream Sauce, Mozzarella and Provolone Cheese, and finished off with White Truffle Oil. 12
- SANTA FE** Sliced Grilled Chicken Breast, Roasted Corn, Three Cheese Blend, Pico De Gallo, and sliced Avocado with Ranch Dressing Drizzle. 13
- SHRIMP AVOCADO** Black Tiger Shrimp, Hass Avocado, Roasted Asparagus, Garlic Cream Sauce, Mozzarella and Provolone Blend. 15

CHICKEN

- Served with choice of Soup Du Jour or Side Salad. Upgrade to Baked French Onion for only \$2*
- CHICKEN PARMESAN** Panko Breaded Chicken Breast Cutlets smothered with our House Marinara Sauce and baked with Provolone and Mozzarella Cheese. Served on a bed of Linguine Pasta. 19
- CHICKEN AND WAFFLE** Fried crispy Chicken over a golden brown Belgium Waffle served with warm Maple Syrup. 16
- CHICKEN MARSALA** Sautéed Chicken Breast with Mushrooms in our Marsala Wine Sauce. Served with Parmesan Mashed Potatoes and Asparagus. 19

SALADS

- CAESAR** Fresh crisp Romaine Lettuce tossed in our House Caesar Dressing with Mini Crostinis, and Aged Parmesan Cheese. 10
Add Chicken 4 Add Salmon 6 Add Shrimp 6
- BISTRO** Fresh Mixed Greens, Candied Walnuts, Chopped Granny Smith Apples, Roasted Red Peppers, and Crumbled Blue Cheese. Tossed in Raspberry Walnut Vinaigrette. 12
Add Chicken 4 Add Salmon 6 Add Shrimp 6
- THE CHOP SHOP COBB** Fresh Mixed Greens topped with Chicken, diced Bacon, Tomato, Hass Avocado, Blue Cheese Crumbles, Red Onion, Hard Boiled Egg, and Cucumber. Served with your Choice of Dressing. 14
- CRISPY BBQ CHICKEN** Fresh Mixed Greens tossed in Ranch Dressing with Green Onion, Roasted Corn, Red Pepper, Shredded Cheddar Cheese, topped with Crispy Chicken smothered with our House BBQ Sauce and served with Tortilla Chips. 14
- COWBOY SALAD** Sliced Prime Cut Top Sirloin over Fresh Mixed Greens with Crumbled Blue Cheese, Roasted Red Peppers, Grape Tomatoes, Mushroom, and Fried Onion Strings. Served with your Choice of Dressing. 17
- SPINACH SALMON SALAD** Fresh Atlantic Salmon over Spinach topped with Feta Cheese, Mango, Roasted Red Peppers, Toasted Almonds, and served with a warm Bacon Dressing. 16

STEAKS & CHOPS

- Served with choice of Soup Du Jour or Side Salad, Chef's Vegetables and choice of Potato. Upgrade to Baked French Onion for only \$2*
- FILET MIGNON** 7 oz. Center-Cut Certified Angus Beef® grilled to your liking. Served on top of a grilled Portabella Mushroom in a Demi Glace Sauce with Roasted Parmesan Potatoes. 32
- RIBEYE** 14 oz. USDA Certified Angus Beef® upper 1/3 cut. Well marbled & char crusted. 32
- NEW YORK** The favorite of many Steak connoisseurs. 14 oz. Certified Angus Beef® Off- the -Bone and Over the Top. 32
- TAVERN STEAK** 8 oz. Char-Grilled Center Cut Certified Angus Beef® Sirloin Steak. Aged 28 days. Served with a Demi Glace Sauce. 24
- CHOPPED SIRLOIN** 10 oz. Char-grilled Certified Angus Beef® chopped Sirloin smothered with Caramelized Onions and sautéed Mushrooms. 17
- APRICOT GLAZED RACK OF LAMB** Apricot Glazed New Zealand Rack of Lamb served with Asparagus Risotto and Lavender Demi Glace Sauce. 32
- BOURBON APPLE PORK CHOP** 12 oz. Bone-In Pork Chop char-grilled with Caramelized Apples and Bourbon Demi-Glace. 25
- BBQ RIBS** Fall off the Bone. Full or Half Rack Baby Back Ribs slathered with House BBQ. Full 24 /Half 18

SIGNATURE CRUSTS & ADDITIONS:

- Enjoy your steak even more with one of the following crusts or additions:*
- CRUSTS:** Blue Cheese 3 -Blackened 3 -Peppercorn 3
- ADDITIONS:** Lobster Tail 12 -Shrimp 6- Crab Oscar 6
Mushroom Medley and Sautéed Onion 3

PASTA

- Served with choice of Soup Du Jour or Side Salad. Upgrade to Baked French Onion for only \$2*
- TAVERN LINGUINI** Linguini tossed with Olive Oil, Fresh Garlic, lemonbutter, Fresh Basil and Aged Parmesan. 14
Add Chicken 4 Add Salmon 6 Add Shrimp 6
- SHRIMP AND SCALLOPS AU GRATIN** Black Tiger Shrimp and Sea Scallops with Fresh Garlic, Sweet Green Peas, Prosciutto, and Oven Roasted Tomato over Penne Pasta then baked with a Ritz Cracker Crust. 24
- BLACKENED SHRIMP PASTA** Cajun Seasoned Shrimp with Roasted Tomato, Sweet Peas, Zucchini and Poblano Peppers tossed with Bow Tie Pasta in a Light Cream Sauce. 19
- CRISPY CAJUN CHICKEN** Crispy Breaded Chicken Breast over Penne Pasta with a Creamy Southwest Sauce. 19
- CHICKEN CARBONARA** Grilled Chicken Breast over Farfalle Pasta with Roasted Red Peppers, Mushrooms, Diced Bacon, and Fresh Garlic in our Three Cheese Alfredo Sauce. 19

SEAFOOD

- Served with choice of Soup Du Jour or Side Salad. Upgrade to Baked French Onion for only \$2*
- SALMON QUINOA** Fresh Atlantic Filet of Salmon crusted with Quinoa and served with Spinach Risotto and sun-dried Tomato Pesto. 23
- NEW ORLEANS RED SNAPPER** Blackened, Pan Seared Red Snapper topped with a Garlic Cream Shrimp Sauce and served with Bacon Risotto and Chef's Vegetable. 21
- SALMON OSCAR** Fresh Atlantic Salmon topped with Crab Meat and Shrimp, covered in our Beamaise Sause, Asparagus and Parmesan Roasted Potatoes. 25
- WHISKEY SHRIMP** Black Tiger Shrimp sautéed in a Whiskey Tarragon Cream Sauce served on a bed of Linguine Pasta. 19

DESSERTS Ask your server for Desserts Choices

TAVERN ON CLARK

RED ZINFANDEL

		Bottle
4600 2016	Temptation, California	30
4610 2017	Brazin Old Vine Lodi, California	32

RED BLENDS

4700 2015	Petite Petit, California	48
4710 2018	Prisoner, Napa Valley	56
4720 2013	Francis Coppola Cinema, California	120
4730 2010	Halfmile, California	132
4740 2015	Orwin Swift Machete, California	136
4750 2012	Francis Coppola Eleanor, California	160

SOUTH AMERICA

4800 2018	Tinto Negro, Mendoza, Argentina	30
4810 2014	Dona Paula Red Blend, Argentina	32
4820 2016	MDZ, Argentina	34
4830 2017	Dona Paula, Malbec	34
4840 2015	The Owl & The Dust Devil, Argentina	76

ITALIAN REDS

4900 2016	Giancarlo Pinot Nero	22
4910 N/V	Chiarli Lambrusco	24
4920 2011	Trentangeli Rosso	28
4930 2014	Le Bocce Chianti Classico	32
4940 2014	Borgo Maragliano Brachetto	34
4950 2011	Franco Fiorina Barbaresco	82
4960 2005	Borgo Scopeto Vin Santo (375ml) Badia	83
4970 2007	A Coltibuono Vin santo (375ml)	85
4980 2012	Sandrone Barbera D'alba	86
4990 2013	Vietti Barolo	124
5000 2007	Ambrosan Amarone Della Valpolicella	192

OLD WORLD

5100 N/V	Warre's Ruby Heritage, Portugal	34
5110 2015	E.Guigal Cotes Du Rhone GSM, Rhone	38
5120 2014	Marques de Caceras Reserva, Tempranillo	52
5130 2016	Chateau St. Andre Corbin Blend, France	54
5140 2017	Chanson le Bourgogne Rouge, Pinot Noir	58
5150 2015	Altano Douro Reserva Blend, Portugal	80
5160 2013	Chateau Mongravey, Margaux, France	98

*Vintages are Subject to Change