

N O B H I L T A V E R N

BY MICHAEL MINA

CHILLED SHELLFISH

OYSTERS* \$18

SHRIMP COCKTAIL \$18

MAINE LOBSTER \$24

ALASKAN KING CRAB \$22

ICE-COLD SHELLFISH
PLATTER*
\$49 PER PERSON

ALL SHELLFISH SERVED WITH
TRADITIONAL SAUCES

SNACKS & FINGER FOODS

CHEESEBURGER SLIDERS* \$12

BEER-BATTERED SHRIMP \$15

BBQ PULLED PORK
FINGER SANDWICHES \$12

NEW ENGLAND
CRAB & LOBSTER ROLLS \$17

CRISPY CHICKEN WINGS
KOREAN BBQ SAUCE \$13

CHARCUTERIE

JAMON SERRANO \$19

HOUSEMADE PATE \$14

CHARCUTERIE SAMPLER \$24

WOOD GRILLED SAUSAGES
\$13

APPETIZERS

MARKET SALAD

CANDIED PECANS, "DRUNKEN" GOAT CHEESE
HERB VINAIGRETTE \$12

CLASSIC CAESAR*

WHITE ANCHOVY, GARLIC CROUTON \$14

GRILLED QUAIL*

CARAWAY & BLACK PEPPER RUB
LEMON PUREE, ARUGULA & RADISH \$20

TOMATO FONDUE

GARLIC BREAD GRILLED CHEESE \$12

CREAM OF MUSHROOM SOUP

CURRY CRÈME FRAÎCHE, CHIVES \$15

SEARED FOIE GRAS*

SEASONAL ACCOMPANIMENT \$25

SCOTTISH SALMON TARTARE*

BEET, HORSERADISH, GRILLED PITA \$18

MAIN DISHES

SHELTON FARMS CHICKEN BREAST

CAULIFLOWER PUREE, ROASTED CAULIFLOWER
GOLDEN RAISINS, CHICKEN JUS \$29

SALMON CREEK PORK BELLY

DUCK FAT POTATOES, TRUFFLE PUREE
FRISEE & APPLE SALAD \$35

SCOTTISH SALMON*

FINGERLING POTATOES, FENNEL
BABY LEEKS, PEARL ONIONS, PEI MUSSELS
TOMATO SAFFRON BROTH \$35

SHRIMP & GRITS*

ANSON MILLS STONE GROUND GRITS
TEXAS WHITE SHRIMP, PICKLED GYPSY
PEPPERS, WHITE WINE CREAM \$32

AMERICAN KOBE BURGER*

"SECRET SAUCE", BALSAMIC ONIONS,
CHEDDAR, HOUSE-BAKED BUN \$20

GRILLED BEEF SHORT RIBS

GREEN CHILE POLENTA, GRILLED
SCALLION, RANGHERO SAUCE \$34

WHITE STURGEON*

CELERY ROOT, MELTED ONIONS
RED WINE JUS \$36

MAINE LOBSTER POT PIE

BABY VEGETABLES, TRUFFLE CREAM \$ MP

DAILY SPECIALS

CAVIAR

HACKLEBACK \$80
PREMIUM OSETRA \$125
GOLDEN OSETRA \$MP

THE TAVERN

"THE PERFECT BEGINNING"
ASSORTED FAMILY STYLE
APPETIZERS*
\$21/PERSON

HOT OFF THE GRILL

CHEF'S DAILY SELECTION
COOKED OVER APRICOT
WOOD* \$MP

SIDE DISHES

TRUFFLED MAC & CHEESE \$12

FRENCH FRIES \$7

WILTED SPINACH \$10

HORSERADISH WHIPPED POTATOES \$8

HONEY GLAZED CARROTS \$9

ROASTED BABY BEETS \$12

BRUSSEL SPROUTS \$11

WOOD-FIRED STEAKS

12 OZ RIB EYE* \$52

10 OZ NEW YORK* \$46

8 OZ FILET MIGNON* \$49

AUSTRALIAN "PLATINUM" STRIP* \$28 PER OZ

ADD TO ANY STEAK:

BUTTER POACHED MAINE LOBSTER \$25

SEARED FOIE GRAS \$25

* CONTAINS (OR MAY CONTAIN) RAW OR UNDER-
COOKED INGREDIENTS.