

TAVERN ON CLARK

STARTER

DUCK WONTON 15

Decadent Duck Bacon, Sweet Corn, Cream Cheese,
Wonton Wrapper

LUNCH FEATURES

RIBEYE STEAK SANDWICH 19

8oz. Certified Angus Beef Ribeye topped with
Provolone Cheese, Tomatoes, Spring Mix and
Horseradish Aioli on a Tuscan Roll

LOBSTER TAIL TACOS 19

Fresh Battered 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

ARTICHOKE & FETA FLATBREAD 16

EVOO, Tomatoes, Roasted Red Peppers, Olives,
Artichokes, Red Onions, Feta & Mozzarella Cheese,
Pesto and Balsamic Glaze

CHIMICHURRI STEAK FRITES 23

8oz. Prime Cut Sirloin topped with Chimichurri Sauce
paired with Parmesan Truffle Fries

TURKEY FUSION BURGER 17

Turkey Fusion Patty, Provolone, Roasted Red
Pepper, Spring Mix, Avocado, Balsamic & Basil Aioli

B.L.T.A. 13

Cherry Wood Smoked Bacon, Lettuce, Tomato,
Avocado and Basil Aoli on Hearty Sourdough

COWBOY SALAD 19

Fresh Mixed Greens, 8oz. Prime Baseball Cut Sirloin,
Blue Cheese Crumbles, Roasted Red Pepper,
Mushrooms, Onion Straws and Tomatoes

BLACKENED CHICKEN SALAD 17

Fresh Mixed Greens topped with Blackened
Chicken, Pico de Gallo, Queso Fresco, Avocado and
Santa Fe Aioli served with Ranch Dressing

TAVERN ON CLARK

FEATURED ENTREES

Porterhouse Steak 54

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

Short Rib 54

Certified Angus Beef® Long Bone Braised Beef Rib with
Roasted Leek Risotto and Chefs Vegetables

Seared Sea Scallops 38

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

Filet Mignon 39

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 39

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

Filet & Scallops 44

5 oz. Filet Mignon
Paired with Fresh
Sea Scallops

Salmon Oscar 29

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

Ricotta Stuffed Chicken 26

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

Chicken Marsala 25

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

Seared Duck Breast 29

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

Blackened Salmon 25

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

Four Cheese Pork Chop 29

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

The Tuzcan Zoodle 22

A Vibrant Vegan Dish. Zuchinni Noodles in a Vegan Pesto Veloute
with Tomatoes, Roasted Red Peppers, Peas, Garlic And Artichokes

Apricot Glazed Rack of Lamb 39

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

Friday Fish Fry

Beer Battered Cod 16

Baked Cod 19

Tavern On Clark

APPETIZERS

DEEP FRIED BACON

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

10

TAVERN BAKED BRIE

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

13

CRAB CAKES

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

15

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.

15

MUSSELS

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

TAVERN STYLE:

Fresh Blue Lipped Mussels sautéed in a Spicy Broth.

17

JAMAICAN SEA SCALLOPS

Sea Scallops dredged with Jamaican Seasoning served with Fruit Salsa.

19

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.

14

NORI CRUSTED AHI TUNA

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

16

LOADED SIDEWINDER FRIES

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

12

CHIPS AND SALSA

Add Fresh Guacamole 6

9

CAPRESE SALAD

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

9

BONELESS WINGS

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

12

BAKED FRENCH

ONION SOUP

7

SOUP DU JOUR

5

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. Gluten Free Bun \$3

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

14

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.

17

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.

16

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

16

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.

18

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.

18

SANDWICHES

Served with Side Winder French Fries. Gluten Free Bun \$3

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

16

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

17

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

15

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.

17

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.

17

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.

16

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

16

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.

14

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.

16

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.

16

Good Food. Good Drinks. Good Times.

FLAT BREADS

Gluten Free \$3

MARGHERITA EVOO, Tomatoes, Chopped Garlic, Fresh Basil and Fresh Sliced Mozzarella. 14

BUFFALO CHICKEN Buffalo Chicken Breast, Green Onion, Blue Cheese Crumbles, Buffalo Sauce, Provolone and Mozzarella Cheese. Drizzled with Ranch Dressing. 17

FUNGI Roasted Mushroom Medley, Garlic Cream Sauce, Mozzarella and Provolone Cheese, and finished off with White Truffle Oil. 15

SANTA FE Sliced Grilled Chicken Breast, Roasted Corn, Three Cheese Blend, Pico De Gallo, and sliced Avocado with Ranch Dressing Drizzle. 17

SHRIMP AVOCADO Black Tiger Shrimp, Hass Avocado, Roasted Asparagus, Garlic Cream Sauce, Mozzarella and Provolone Blend. 19

CHICKEN

Served with choice of Soup Du Jour or Side Salad. Upgrade to Baked French Onion for only \$3

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. 25

CHICKEN MARSALA
Sautéed Chicken Breast with Mushrooms in our Marsala Wine Sauce. Served with Parmesan Mashed Potatoes and Asparagus. 25

SALADS

CAESAR Fresh crisp Romaine Lettuce tossed in our House Caesar Dressing with Mini Crostinis, and Aged Parmesan Cheese. 13
Add Chicken 7 Add Salmon 8 Add Shrimp 8

BISTRO Fresh Mixed Greens, Candied Walnuts, Chopped Granny Smith Apples, Roasted Red Peppers, and Crumbled Blue Cheese. Tossed in Raspberry Walnut Vinaigrette. 14
Add Chicken 7 Add Salmon 8 Add Shrimp 8

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. 19

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. 18

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. 19

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 \$3

FILET MIGNON 7 oz. grilled to your liking. Served on top of a grilled Portabella Mushroom in a Demi Glace Sauce with Roasted Parmesan Potatoes. 39

RIBEYE 14 oz. USDA Certified Angus Beef® upper 1/3 cut. Well marbled & char crusted. 39

NEW YORK The favorite of many Steak connoisseurs. 14 oz. Certified Angus Beef® Off-the-Bone and Over the Top. 39

TAVERN STEAK 8 oz. Char-Grilled Center Cut Certified Angus Beef® Sirloin Steak. Aged 28 days. Served with a Demi Glace Sauce. 29

CHOPPED SIRLOIN 10 oz. Char-grilled Certified Angus Beef® chopped Sirloin smothered with Caramelized Onions and sautéed Mushrooms. 19

APRICOT GLAZED RACK OF LAMB Apricot Glazed New Zealand Rack of Lamb served with Asparagus Risotto and Lavender Demi Glace Sauce. 39

BOURBON APPLE PORK CHOP 12 oz. Bone-In Pork Chop char-grilled with Caramelized Apples and Bourbon Demi-Glace. 28

BBQ RIBS Fall off the Bone. Full or Half Rack Baby Back Ribs slathered with House BBQ. Full 34 /Half 26

SIGNATURE CRUSTS & ADDITIONS:

Enjoy your steak even more with one of the following crusts or additions:

CRUSTS: Blue Cheese 6 -Blackened 6 -Peppercorn 6
ADDITIONS: Lobster Tail 16 -Shrimp 8- Crab Oscar 9
Mushrooms 3 -and Sautéed Onion 3

PASTA

Served with choice of Soup Du Jour or Side Salad. Upgrade to Baked French Onion for only \$3. Gluten Free \$3

TAVERN LINGUINI Linguini tossed with Olive Oil, Fresh Garlic, lemonbutter, Fresh Basil and Aged Parmesan. 18
Add Chicken 6 Add Salmon 7 Add Shrimp 7

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. 29

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. 26

CRISPY CAJUN CHICKEN Crispy Breaded Chicken Breast over Penne Pasta with a Creamy Southwest Sauce. 25

CHICKEN CARBONARA Grilled Chicken Breast over Farfalle Pasta with Roasted Red Peppers, Mushrooms, Diced Bacon, and Fresh Garlic in our Three Cheese Alfredo Sauce. 26

SEAFOOD

Served with choice of Soup Du Jour or Side Salad. Upgrade to Baked French Onion for only \$3

SALMON QUINOA
Fresh Atlantic Filet of Salmon crusted with Quinoa and served with Spinach Risotto and sun-dried Tomato Pesto. 27

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. 27

SALMON OSCAR
Fresh Atlantic Salmon topped with Crab Meat and Shrimp, covered in our Bearnaise Sauce, Asparagus and Parmesan Roasted Potatoes. 29

WHISKEY SHRIMP
Black Tiger Shrimp sautéed in a Whiskey Tarragon Cream Sauce served on a bed of Linguine Pasta. 26

DESSERTS Ask your server for Dessert Choices