



Dinner Menu

Starters

- French 75's Onion Soup - Gruyere Gratinee 13**
Maine Lobster, Langoustine and White Corn Bisque – Sweet Paprika, Parmesan Croustade 12
New England Clam Chowder - Cream, Potatoes, Bacon Cup 8 bowl 11
Coconut Crusted Shrimp – Horseradish-Marmalade & Mustard Sauces 19
Seared Day Boat Scallops –Creamy Parmesan-Corn Polenta, Prosciutto Crisps, Sage Brown Butter 20
Chipotle-Bourbon BBQ Oysters – Smoked Paprika, Garlic, Grilled Sourdough 23
Heirloom Tomato Croustades - Herbed Whipped Burrata, Sweet Basil, Balsamic Drizzle 16
Grilled Castroville Artichoke – Rosemary, Dijon & Parmesan Aioli 18
Town Dock Calamari - Scallions, Shishito Peppers, Sweet Chile Aioli 18
Charred Brussels Sprouts – Pine Nuts, Pecan Wood Smoked Bacon, Maple Syrup 16
Spicy Ahi Poke – Avocado, Papaya, Serrano Chiles, Yuzu, Crispy Wontons 19
Chilled Oysters on Half Shell – Champagne-Black Pepper Mignonette (six) 20 (twelve) 40
Shrimp Dijon – Gulf Shrimp sauteed with Shallots, Mustard, Flamed with Whiskey 18
Warm Housemade Potato Chips – Creamy Blue Cheese Dressing 9
Santa Fe Caesar Salad – Poblano Chile dressing, Salsa Fresca, Avocado, Roasted Corn, Parmesan, Chile toasted Pumpkinseeds 15
Chopped Salad – Romaine, Rogue Creamery Smoked Blue Cheese, Red Onions, Heirloom Cherry Tomatoes, Pecan Wood Smoked Bacon 15
Tavern Greens – 7 Baby Lettuces, White Cheddar, Cranberries, Spiced Pecans 13
Any of the following proteins may be added to any of the above Salads.
Add Grilled or Fried Chicken +6 Seared Ahi or Ahi Poke +8 Grilled Salmon or Coconut Shrimp +12
Buddha Bowl - Sriracha Spiced Basmati Rice, Seasonal Vegetables, Heirloom Tomatoes, Avocado, Laura Chenel Goat Cheese 18 Add Grilled or Fried Chicken +6
Add Seared Ahi or Ahi Poke +8 Add Grilled Salmon or Coco Shrimp +12

Artisanal Flatbreads

- Pear & Prosciutto - Fig Jam, Blue Cheese, Arugula, Balsamic Drizzle 18**
Chipotle BBQ Chicken – Smoked Gouda, Red Onions, Bacon, BBQ Sauce 18
Pepperoni & Sausage - Pomodoro Sauce, Parmesan, Chipotle Chile Flakes 18

Entrees

- D's Honey-Buttermilk Fried Chicken – Mashed Potatoes, Blue Lake Green Beans, Thyme Gravy 26**
'French Onion' Filet Mignon – Onion Soup, Gruyere Cheese, French Fries, Brussels Sprouts 50
Double-Cut Kurobuta Pork Chop – Mashed Potatoes, Brussels Sprouts, Apple & Bacon Ragout, Honey-Balsamic Jus 48
'Zuni' Roast Chicken – Greens, Cranberries, Pine Nuts, Parmesan, Ciabatta Croutons, Warm Jus 26...While it lasts!
Roasted Chilean Sea Bass – Spinach with Crispy Sweet Garlic, Mashed Potatoes, Casteltrevano Olives, Capers Mkt
Baked Snapper 'Veracruzana' – Heirloom Tomatoes, Castelvetrano Olives, Jalapeños, Garlic, Capers 34
Ale Battered Fish & Chips – Alaskan Village Cove Cod, Tartar Sauce, French Fries, Malt Vinegar 28
Short Rib Stroganoff – Mushrooms, Pearl Onions, Mustard Sauce, Pappardelle Pasta 34
BBQ Spiced Scottish Salmon – Creamed Corn, Spinach, Paprika Infusion, Bacon Dust 35
'Kona' Rib Eye – Marinated in Pineapple, Ginger & Garlic, French Fries, Green Beans 50
Tavern Cheeseburger – Half Pound Mishima Wagyu Beef, Sharp Cheddar, LTO, 1000 Isle 20
Choice of French Fries, Housemade Potato Chips or Coleslaw - Truffle-Parmesan or Garlic Fries +1.95
Prime Rib Dip – Gruyere Cheese, Crispy Onions, Creamed Horseradish, au Jus, Fries 24

D's Bottled TO-GO Items

- Housemade Chipotle Ketchup – Garlic, Cumin, Honey 10**
Green Chile Caesar Dressing – Cilantro, Toasted Pumpkinseeds 10

Water Served upon Request Only 20% Gratuity on parties of 8 or more Please NO Substitutions
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies please alert us as not all ingredients are listed. 7-21*