

SUPPERCLUI

Prices subject to change.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if you have a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain FDA allergens (nuts, eggs, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.

Monday: All Day

Tues - Sat: Open to 6:00 pm

Orders must be placed by 6:00 pm

TAVERN FAVORITES: 199

start with a house or caesar salad, and end with a mini-dessert: salted caramel brownie, hot apple crisp, key lime crisp, or tiramisu

steakhouse stir fry

seared filet mignon, vegetables sautéed in our rosemary demi-glace, over garlic mashed potatoes

mile high meatloaf

beef, pork, roasted red pepper and mushroom laced loaf topped with garlic mashed potatoes, a rosemary demi-glace, and crispy onion straws

chicken rock'in blue

chicken stuffed with ham, spinach, and cheese, served with garlic mashed potatoes

nut & seed crusted chicken

almond & sesame seed crusted, yellow rice, sautéed vegetables, and honey mustard aioli

twin filet mignon k-bobs

roasted peppers and onions, finished with chimichurri sauce, over garlic mashed potatoes

crispy ginger salmon

pan seared, sautéed vegetables, finished with a teriyaki glaze, yellow rice

shrimp & grits

creole sauce and white cheddar grits

seafood imperial

sea bass, salmon, shrimp and scallops baked in a classic imperial sauce

coconut crusted shrimp

served with french fries and orange-ginger chutney

fish & chips

sea bass, served with french fries