

SALADS

CAESAR
chopped romaine, anchovy-yogurt dressing, croutons, grano padano cheese

970 | 1,400

CALIFORNIA COBB
avocado, iceberg lettuce, egg, blue cheese, tomato, bacon, grilled chicken

1,030 | 1,510

CHINESE CHICKEN SALAD
cilantro, radicchio, fried chow mein, cashew nuts, hoisin-sesame dressing

1,030 | 1,510

TACO SALAD
dry-aged chili, sour cream, red cheddar, guacamole, charred salsa, cilantro, lime

1,050 | 1,580

ENTRÉES



CERTIFIED ANGUS BEEF TENDERLOIN
5oz, us choice, today's seasonal side

4,640

CERTIFIED ANGUS BEEF RIB EYE
12oz, us choice, today's seasonal side

4,860

NEW YORK STRIP LOIN
8oz, us choice, today's seasonal side

3,780

LAMB CHOPS
three 3oz new zealand chops, raita, today's seasonal side

3,460

GRILLED TOKUSHIMA FREE RANGE CHICKEN BREAST
herb marinade, fregula and green beans, caramelized lemon

2,550

FRESH CATCH OF THE DAY
today's seasonal side

3,130

add today's soup or mini green salad +250

SOUPS & APPETIZERS

SOUP OF THE DAY
CHEF'S SOUP
VEGETARIAN SOUP

490 | 650

LOW COUNTRY CREAMY CRAB SOUP
crowd-pleaser since the '80s

760 | 1,300

LOW 'N' SLOW CHILI
dry-aged black angus, pork, stout beer, house-blended spices, sour cream, cilantro

1,350

SHRIMP COCKTAIL
5pc, horseradish sauce

1,620

CRAB CAKES
snow crab, baby lettuces, russian dressing, lemon

1,690

BURGERS & SANDWICHES

served with a choice of potato salad, coleslaw, onion rings, french fries or cajun fries



CLASSIC TAC BURGER
red onion, tomato, lettuce, blue poppy seed bun

1,400

toppings +190 each
bacon, mushrooms, avocado, jalapeños, cheddar cheese, gruyère, blue cheese

CAJUN-SPICED CHICKEN SANDWICH
rémoulade, bacon, red onion, tomato, lettuce

1,510

CAROLINA PULLED PORK SANDWICH
apple vinegar, chili, smoked bacon, coleslaw, brioche

1,730

NEW YORK PASTRAMI
rye bread, mustard

1,510 | 3,020

REUBEN SANDWICH
rye bread, corned beef, sauerkraut, russian dressing, gruyère

1,620

PHILLY CHEESESTEAK
onions, bell peppers, cheese sauce

1,620

BLT
double bacon, iceberg lettuce, tomato, mayonnaise, choice of bread, side dish

1,510

CLUB SANDWICH
smoked turkey, bacon, mayo, avocado, tomato, lettuce

1,570

DESSERTS

APPLE PIE À LA MODE
vanilla ice cream

860

CLASSIC PECAN PIE
whipped cream

780

ICE CREAM MUD PIE
chocolate cake crust, coffee ice cream, chocolate sauce, pecan nuts

700

CHEESECAKE
baked sour cream cheesecake, graham cookie crust, berry compote

910

BOURBON CARROT CAKE
carrot cake sponge, walnuts, bourbon cream cheese frosting

780

CHOCOLATE LAVA CAKE
vanilla ice cream, whipped cream, red berry compote

780

SHERBET
yuzu | lemon | orange

290

MANGO SORBET

290

ICE CREAM
vanilla | chocolate | green tea | strawberry

290



FESTIVE FLAVORS

DECEMBER 3-28

Starter
CLUB LOW COUNTRY CREAMY CRAB SOUP

or

WINTER HARVEST SALAD
kale, rutabaga, pomegranate, goat cheese

Main

served with mashed potatoes and seasonal vegetables

CERTIFIED ANGUS BEEF TENDERLOIN
5oz red wine demi-glace

¥5,100

or

TODAY'S MARKET CATCH

¥4,100

Dessert

CHEESECAKE WITH BERRY COMPOTE

or

SORBET

SEGAFREDO ZANETTI COFFEE

or

MIGHTY LEAF TEA

Please discuss any food allergies or dietary requirements with your server.

🥜 nuts & tree nuts 🥛 dairy 🥚 egg 🌾 gluten-free 🌿 vegetarian 🐟 fish & shellfish 🥛 soy 🏷️ signature dish

Prices include 8 percent consumption tax.

COCKTAILS



FUJI CIDER COCKTAIL

home-brewed fuji apple cider, slow steeped for three hours with cinnamon, cloves, unrefined brown sugar, freshly grated nutmeg, orange and lemon, then blended with calvados and brandy, served hot or on the rocks
1,400 (alcohol-free: 970)

ICELANDIC BEES

martin miller's icelandic-london dry gin, honey-infused water, fresh squeezed citrus
1,300

SIDECAR

conjure cognac, cointreau, fresh squeezed lemon, shaken and served straight-up
1,300

DAIQUIRI

bacardi carta blanca rum, cointreau, fresh-squeezed lime cordial
1,400

MARTINI

tanqueray london dry gin, splash of dolin de chambéry dry vermouth, lemon twist
1,620

CLASSIC BLOODY MARY

housemade spice mix, veal bouillon, horseradish, garlic-stuffed greek olives, vodka, tomato juice
1,400

SHANDY ROMANESCO

cynar italian bitters, apple juice, cinnamon, fresh-squeezed lemon, asahi super dry
1,190

HIGHLANDS, HERBS & SPICE

usquaebach reserve blended scotch whisky, spice-infused cordial, japanese ginger, lime juice, soda
1,300

NEGRONI

campari, tanqueray no. ten london dry gin, carpano antica formula 1786 rosso vermouth, orange zest, on the rocks
1,510

MANHATTAN

maker's mark red kentucky straight bourbon whisky, carpano antica formula 1786 rosso vermouth, bourbon-soaked cherry, angostura bitters
1,510

MOCKTAILS

VANILLA COKE

house-infused vanilla bean cordial, coca-cola
540

PORCHSIDE TEA

thyme & lemongrass cordial, squeezed citrus, served sparkling or still
650

HOMEMADE GINGER ALE

home-brewed black pepper ginger cordial, citrus, soda
650

WINE

ENOMATIC WINES BY THE GLASS

WHITE

2014 CLOS DES LUNE D'ARGENT

semillon, sauvignon blanc, bordeaux, france
1,240

2015 SHAW AND SMITH "M3"

chardonnay, adelaide hills, south australia
1,360

2015 ANTHONY ROAD

riesling, finger lakes, new york
1,540

2014 DOMAINE GUERRIN

"sur la roche," pouilly-fuissé, bourgogne, france
1,680

2015 SPOTTSWOODE

sauvignon blanc, napa valley, california
1,770

2013 TABLAS CREEK "CÔTES DE TABLAS BLANC"

viognier, roussanne, paso robles, california
1,840

BUBBLES

NV ROLAND VAN HECKE

crémant de bourgogne brut virtuose, france
1,300 | 7,400

NV PHILIPPONNAT

royale reserve brut, champagne, france
1,990 | 11,400

WHITE

2017 MARGERUM SYBARITE

sauvignon blanc, santa barbara, california
1,450 | 6,910

2015 CALERA

chardonnay, central coast, california
1,510 | 7,200

SEASONAL WINES

WHITE

2017 JEAN MARIE BERTHIER "L'INSTANT"

sauvignon blanc, loire, france
1,080 | 4,110

RED

2015 FAMILIA TORRES ALTOS IBÉRICOS

crianza, tempranillo, rioja, spain
1,080 | 4,110



BEER

DRAFT

TRADERS' SESSION IPA

abv: 5.5% | ibu: 45
1,150

SUNTORY

THE PREMIUM MALT'S

850

ASAHI SUPER DRY

760

BOTTLED

COORS LIGHT, ASAHI SUPER DRY, CORONA

760

2 TOWNS OUTCIDER

cold-pressed apple cider
1,080

SUNTORY ALL-FREE

alcohol-free
540

SAKE

TAC 90TH ANNIVERSARY

hakkaisan junmai ginjo, niigata
360ML | 1,950

ICED DRINKS

MIGHTY LEAF or TROPICAL ICED TEA

310

ARNOLD PALMER

lemonade, iced tea
540

BOSTON ICED TEA

cranberry juice, iced tea
540

SEGAFREDO ZANETTI

iced coffee
430

ICED LATTE

460

HOT DRINKS

SEGAFREDO ZANETTI

coffee, espresso, decaf (free refills)
430

CAPPUCCINO, CAFÉ LATTE, CAFÉ MOCHA

460

MIGHTY LEAF TEA

breakfast, earl grey, darjeeling, spring jasmine, chamomile citrus, mint mélange, ginger twist, mint green tea, decaf earl grey
310

YUZU-GINGER

650

CHAI LATTE

540

HOT CHOCOLATE

540

JUICE & SODA

ORANGE JUICE

freshly squeezed
970

JUICE

grapefruit, cranberry, tomato, apple
540

LEMONADE, LEMON SQUASH

540

SODA

coca-cola, coke zero, ginger ale, dr pepper, root beer, diet ginger ale
430

MINERAL WATER

SAN PELLEGRINO

sparkling
670 | 1,230

AQUA PANNA

still
670 | 1,230

B biodynamic **O** organic **N** natural

Prices include 8 percent consumption tax.