

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

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

add today's soup or mini green salad +250

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



LUNCH COURSE

Appetizer

SHRIMP COCKTAIL

or

LOW COUNTRY CREAMY CRAB SOUP

Mains

(choose one)

CHICKEN CAESAR SALAD

2,810

HALF NEW YORK PASTRAMI

2,810

+ choice of side

CLASSIC TAC BURGER

2,700

+ choice of side

NEW YORK STRIP LOIN

8oz

4,640

+ today's seasonal side

CATCH OF THE DAY

4,100

+ today's seasonal side

Dessert

CLUB CHEESECAKE

+ 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

2016 JOSEF REUSCHER PIESPORTER DOMHERR SPÄTLESE

riesling, mosel, germany
1,500

2016 JEAN-MARC

BROCARD, "MONTMAINS,"
chablis 1er cru, 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

RED

2014 BODEGAS RAMON RAMOS "MONTE TORO" CRIANZA

tempranillo, toro, spain
1,240

2015 HARTENBERG WINE ESTATE

cabernet sauvignon, shiraz, stellenbosch, south africa
1,360

2012 TRUEVINE "BIODYNAMIC RED BLEND"

cabernet sauvignon, syrah, mendocino, california
1,510

2016 BODEGA GARZÓN RESERVE

tannat, maldonado, uruguay
1,620

2015 PALLISER ESTATE

pinot noir, martinborough, new zealand
1,810

2010 CHATEAU BEHERE COURTIN

pauillac, bordeaux blend, bordeaux, france
2,380

BUBBLES

NV JOSEPH GRUSS ET FILS

cremant d'alsace brut, alsace, france
1,300 | 7,400

NV MONMARTHE

secret de famille ludes 1er cru brut, champagne, france
1,900 | 11,400

WHITE

2017 MARGERUM SYBARITE

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

2016 HOOPLA

chardonnay, napa valley, california
1,510 | 7,200

RED

2015 HEART & SOIL

shiraz, langhorne creek, south australia
1,300 | 6,200

2014 STONEHEDGE MERITAGE

cabernet blend, napa valley, california
1,700 | 8,100

2014 TALLEY VINEYARDS "BISHOP'S PEAK"

pinot noir, san luis obispo, california
1,510 | 7,200



SEASONAL WINES

WHITE

2016 INDIGO EYES

chardonnay, california
1,080 | 4,110

RED

2015 ELDERTON E SERIES

shiraz-cabernet sauvignon, south australia
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

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