

**SALADS**

**CAESAR SALAD**  
chopped romaine, croutons,  
grana padano cheese  
🍴🍴  
920 | 1,330  
*add grilled chicken +470*  
*add three grilled shrimp +670*

**CALIFORNIA COBB SALAD**  
avocado, iceberg lettuce, egg, blue  
cheese, tomato, bacon, grilled chicken  
🍴🍴  
980 | 1,430

**CHINESE CHICKEN SALAD**  
cilantro, radicchio, fried chow mein,  
cashew nuts, hoisin-sesame dressing  
🍴🍴🍴  
980 | 1,430

**TACO SALAD**  
chili, sour cream, red cheddar,  
guacamole, charred salsa, cilantro, lime  
🍴  
1,000 | 1,500

**ENTRÉES**

**TENDERLOIN**  
5oz, us choice,  
today's seasonal side  
🍴  
4,390

**RIB EYE**  
12oz, us choice,  
today's seasonal side  
🍴  
4,590

**LAMB CHOPS**  
three 3oz australian chops,  
lemon-yogurt with dukkah spice  
🍴🍴  
3,270

**FRESH CATCH  
OF THE DAY**  
today's seasonal side  
🍴  
2,960

**BARBECUED  
PULLED PORK BOWL**  
coleslaw, avocado, smoked beans  
grilled mini tomatoes,  
flour tortilla  
🍴🍴🍴🍴  
1,830

**SOUPS & APPETIZERS**



**SOUP OF THE DAY  
VEGETARIAN SOUP**  
470 | 620

**LOW COUNTRY  
CREAMY CRAB SOUP**  
crowd-pleaser since the '80s  
🍴🍴  
720 | 1,230

**SHRIMP COCKTAIL**  
five pieces, horseradish sauce  
🍴🍴  
1,530

**CRAB CAKES**  
snow crab, rémoulade, corn, avocado  
🍴🍴🍴🍴  
1,600

*add any soup or mini green salad +240*

**BURGERS & SANDWICHES**

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



**CLASSIC TAC BURGER**  
chuck, clod and brisket blend, red onion,  
tomato, lettuce, blue poppy seed bun  
🍴🍴  
1,330

*toppings +180 each*  
*bacon, beef chili, mushrooms, avocado, jalapeños,*  
*cheddar cheese, colby jack, gruyère cheese,*  
*gorgonzola picante*

**CLUB SANDWICH**  
smoked chicken, bacon, mayo,  
avocado, tomato, lettuce on  
white or wheat  
🍴🍴  
1,490

**REUBEN SANDWICH**  
rye bread, corned beef, sauerkraut,  
russian dressing, gruyère cheese  
🍴🍴🍴🍴  
1,580

**SPICY BARBECUED  
CHICKEN WRAP**  
coleslaw, pickles, colby-jack cheese,  
sweet onions, smoked bacon  
🍴🍴🍴  
1,550

*\*substitute plant-based "chicken" +400*  
🍴🍴🍴

**DESSERTS**

**APPLE PIE À LA MODE**  
vanilla ice cream  
🍴🍴  
875

**CHEESECAKE**  
baked sour cream cheesecake,  
graham cookie crust,  
strawberry sauce  
🍴🍴🍴  
860

**BOURBON  
CARROT CAKE**  
carrot cake sponge, walnuts,  
bourbon cream cheese frosting  
🍴  
775

**STICKY TOFFEE PUDDING**  
black tea and raisin toffee cake,  
brown butter sauce, cashew nuts,  
grand marnier  
🍴🍴🍴🍴  
860

**CRÈME BRÛLÉE**  
ask your server for details  
🍴🍴🍴  
775

**SHERBET**  
yuzu 🍴 | lemon 🍴 | orange 🍴  
270

**MANGO SORBET**  
270

**ICE CREAM**  
vanilla 🍴  
chocolate 🍴  
green tea 🍴  
strawberry  
270



**SOMMELIER SELECTION**

5,000 per bottle

**WHITE**

**2017 Girard  
Sauvignon Blanc, Napa Valley, California**  
refreshing acidity | melon and tropical fruits aromas  
lime and kiwi flavors

**2015 Sterling Vintner's Collection  
Chardonnay, California**  
dry | palate of pear and apple | toasty vanilla notes

**ROSÉ**

**2016 Quinta da Lapa Nana  
Touriga Nacional, Tejo, Portugal**  
clean and crisp acidity | dry | simple, fruity and smooth

**RED**

**2015 Chateau Smith  
Cabernet Sauvignon, Washington**  
plum, dark cherries and spice aromas  
medium to soft tannins | toasty notes

*All prices listed exclude consumption tax, which is 10 percent for dine-in and alcohol items and 8 percent for takeout items. Please discuss any food allergies or dietary requirements with your server.*

🍴 nuts & tree nuts 🍴 dairy 🍴 egg 🍴 gluten-free 🍴 vegetarian 🍴 fish & shellfish 🍴 soy 🍴 signature dish