

Dinner

Famous Soufflés

In addition to our dessert list, the Tam features a different soufflé each night. Since they are baked to order, we recommend making this selection at the same time as your entrée. Your server will describe today's offering. \$9



Appetizers

SCOTCH RAREBIT \$7

Authentic Scottish recipe of farmhouse cheddar, Sam Adams Boston Lager, cayenne pepper, with artisan toast

CRAB CAKES \$14

Maryland style – jumbo lump crabmeat, bell peppers, green onions, chipotle aioli

FRIED CALAMARI \$9

With house-made cocktail sauce, tartar sauce

SIZZLING MUSHROOMS \$6

Crimini, button and oyster mushrooms, garlic butter, parsley in a sizzling skillet

SPINACH & ARTICHOKE DIP \$8

Flat leaf spinach, globe artichoke hearts, Glenview Farms Monterey Jack, aged Parmesan, roasted shallots, artisan toast

SHRIMP COCKTAIL \$11

Black tiger shrimp, chilled and served with Lawry's horseradish-cocktail sauce

MAC & CHEESE \$7

Smoked Gouda and Wisconsin cheddar folded into cavatappi macaroni

SEA SCALLOPS \$12

Caramelized onions, Belgian endive, Neuske's smoked bacon, blood orange gastrique

2980 Los Feliz Boulevard
Los Angeles, California 90039
Phone: (323) 664-0228

**CALL 800-774-3663, PRESS
2 THEN ENTER EXT. 319**

**Email This Menu At:
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Soups, Starter Salads and Sides

TAM O'SHANTER SALAD	\$6	TODAY'S SOUP	\$6
CAESAR SALAD	\$6	FRENCH ONION SOUP	\$6.5
PEAR & WALNUT SALAD	\$7	SEASONAL VEGETABLES	\$4
LAWRY'S SIGNATURE CREAMED CORN OR CREAMED SPINACH	\$4		
BAKED POTATO – butter, bacon, fresh chives, sour cream	\$5		

Specialty Salads & Sandwiches

PRIME RIB SALAD – Lawry's hand-carved prime rib, mixed baby greens, red bell pepper, diced Roma tomatoes, Lawry's horseradish dressing, crispy Tobacco onions \$18

SHRIMP AND ARUGULA SALAD – Marinated tiger shrimp, baby arugula, red onion, Hass avocado, papaya, mango, citrus vinaigrette \$17

PRIME RIB SANDWICH – Lawry's hand-carved prime rib, our signature creamy horseradish sauce, au jus, toasted Ciabatta roll
Add Stilton bleu cheese and crispy Tobacco onions \$2 \$18

1922 TAM BURGER – Certified Angus ground chuck open faced on toasted sourdough bread, Nueske's smoked bacon, Thousand Island dressing topped with Scotch Rarebit \$15

HAMBURGER...YOUR WAY – Toasted Brioche roll with Thousand Island dressing, lettuce, tomato and your choice of three of the following items: crispy Tobacco onions, Hass avocado, mushrooms, Nueske's smoked bacon, pickles, Swiss, Cheddar, Gruyere or Stilton bleu cheese
Add \$1 for each additional item \$16

Dinner

Lawry's Roast Prime Ribs of Beef

Served with mashed potatoes and gravy, Yorkshire pudding, freshly prepared horseradish, creamed spinach or creamed corn, and Soup of the Day or Side Salad

CALIFORNIA CUT \$29

A smaller portion for lighter appetites

ENGLISH CUT \$32

Thinly sliced for a delicate texture

TAM O'SHANTER CUT \$35

Our traditional and most popular cut

PRINCE CHARLIE CUT \$43

An extra thick portion, always with the bone

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LOBSTER TAIL COMBO \$12/\$20

Add one or two 4 ounce lobster tail(s) to any entrée.

Tam Favorites

SIGNATURE RIBEYE \$34

12 oz ribeye, traditionally roasted then grilled, crispy
Tobacco onions, goat cheese-potato gratin, braised red chard

FILET MIGNON \$32

8 oz beef tenderloin, aged Parmesan-artichoke mashed potatoes,
broccolini, red wine reduction, Stilton bleu cheese compound butter

TOAD IN THE HOLE \$24

Yorkshire pudding with filet mignon, cipollini onions,
crimini, button and oyster mushrooms, Burgundy wine sauce

FISH AND CHIPS \$23

Beer battered Alaskan halibut, tartar sauce,
French fries, famous peanut coleslaw

LOBSTER TAIL TRIO \$39

Three 4-oz Nova Scotia lobster tails steamed and seasoned with
drawn butter, mashed potatoes, seasonal vegetables

ROASTED CHICKEN \$24

1/2 Shelton's Free Range chicken, hunter-style cacciatore sauce,
mascarpone cheese polenta

SCOTTISH SALMON \$26

Filet of salmon, bacon-chive mashed potatoes, Brussels sprouts,
whole grain mustard sauce

TURKEY PLATTER \$23

Sliced roasted turkey breast, turkey gravy, cornbread dressing,
cranberry relish, mashed potatoes, seasonal vegetables



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Executive Chef, Teri McLeod



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Lunch

Famous Soufflés

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Appetizers

SCOTCH RAREBIT \$7
Authentic Scottish recipe of farmhouse cheddar, Sam Adams Boston Lager, cayenne pepper, with artisan toast

FRIED CALAMARI \$9
With housemade cocktail sauce, tartar sauce

SPINACH & ARTICHOKE DIP \$8
Flat leaf spinach, globe artichoke hearts, Glenview Farms Monterey Jack, aged Parmesan, roasted shallots, artisan toast

MAC & CHEESE \$7
Smoked Gouda and Wisconsin cheddar folded into cavatappi macaroni

CRAB CAKES \$14
Maryland style – jumbo lump crabmeat, bell peppers, green onions, chipotle aioli

SIZZLING MUSHROOMS \$6
Crimini, button and oyster mushrooms, garlic butter, parsley in a sizzling skillet

SHRIMP COCKTAIL \$11
Black tiger shrimp, chilled and served with Lawry's horseradish-cocktail sauce

SEA SCALLOPS \$12
Caramelized onions, Belgian endive, Neuske's smoked bacon, blood orange gastrique

Soups, Starter Salads and Sides

TAM O'SHANTER SALAD	\$4.5	TODAY'S SOUP	\$4.5
CAESAR SALAD	\$4.5	FRENCH ONION SOUP	\$5.5
PEAR & WALNUT SALAD	\$4.5	FRENCH FRIES	\$3.5
		SEASONAL VEGETABLES	\$3.5
LAWRY'S SIGNATURE CREAMED CORN OR CREAMED SPINACH			\$4

Tam Favorites

SIGNATURE RIBEYE \$25
8 oz ribeye, traditionally roasted then grilled, crispy Tobacco onions, goat cheese-potato gratin, braised red chard

TOAD IN THE HOLE \$18
Yorkshire pudding with filet mignon, cipollini onions, crimini, button and oyster mushrooms, Burgundy wine sauce

FISH AND CHIPS \$17
Beer battered Alaskan halibut, tartar sauce, French fries, famous peanut coleslaw

ROASTED CHICKEN \$18
1/2 Shelton's Free Range chicken, hunter-style cacciatore sauce, mascarpone polenta

TURKEY PLATTER \$17
Sliced roasted turkey breast, turkey gravy, cornbread dressing, cranberry relish, mashed potatoes, seasonal vegetables

Lunch

Lawry's Roast Prime Ribs of Beef

Served with mashed potatoes and gravy, Yorkshire pudding, freshly prepared horseradish, and your choice of creamed spinach or creamed corn

CALIFORNIA CUT \$22

A smaller portion for lighter appetites

ENGLISH CUT \$24

Thinly sliced for a delicate texture

TAM O'SHANTER CUT \$27

Our traditional and most popular cut

PRINCE CHARLIE CUT \$35

An extra thick portion, always with the bone

Entrée Salads

TRADITIONAL COBB \$14

Mixed greens, roasted turkey, bacon, Hass avocado, diced Roma tomatoes, egg, crumbled bleu cheese, Herbes de Provence vinaigrette

SHRIMP AND ARUGULA SALAD \$16

Marinated tiger shrimp, baby arugula, red onion, Hass avocado, papaya, mango, citrus vinaigrette

PRIME RIB SALAD \$17

Lawry's hand-carved prime rib, mixed baby greens, red bell pepper, diced Roma tomatoes, Lawry's horseradish dressing, crispy Tobacco onions

Sandwiches

All sandwiches served with French fries and our famous peanut coleslaw

PRIME RIB SANDWICH \$17

Lawry's hand-carved prime rib, our signature creamy horseradish sauce, au jus, toasted Ciabatta roll

Add Stilton bleu cheese and crispy Tobacco onions \$2

PATTY MELT \$13

Certified Angus ground chuck on grilled Bavarian rye, caramelized onions, Glenville Farms Swiss cheese

1922 TAM BURGER \$14

Certified Angus ground chuck open faced on toasted sourdough bread, Nueske's smoked bacon, Thousand Island dressing topped with Scotch Rarebit

HAMBURGER...YOUR WAY \$15

Toasted brioche roll with Thousand Island dressing, lettuce, tomato and your choice of three of the following items: crispy Tobacco onions, Hass avocado, mushrooms, Nueske's smoked bacon, pickles, Swiss, Cheddar, Gruyere or Stilton bleu cheese. Add \$1 for each additional item

REUBEN SANDWICH \$13

Hand-carved corned beef on grilled Bavarian rye, Glenville Farms Swiss cheese, sauerkraut, Thousand Island dressing

GRILLED VEGETABLE SANDWICH \$13

Grilled red onions, yellow and green summer zucchini, baby eggplant, red bell pepper, mozzarella, lemon aioli, grilled Ciabatta roll



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Champagne Brunch

Entrées are accompanied by complimentary Champagne or sparkling cider, warm currant scones and fresh baked muffins, and your choice of one of the following:

Cream of Mushroom Soup, Tam O'Shanter Salad, Caesar Salad or Fresh Fruit Yogurt Parfait



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Mix your own Mimosa – An individual carafe of fresh squeezed orange juice to accompany your complimentary champagne \$3

Bloody Mary – Made from scratch with the Tam's special recipe \$4

St. Germain Cocktail – Sauvignon Blanc, St. Germain Liquor and soda a refreshing start to your brunch \$5

Traditional Bellini – Prosecco sparkling wine and Peach Nectar \$6

SCOTCH RAREBIT \$7

Authentic Scottish recipe of farmhouse cheddar, Sam Adams Boston Lager, cayenne pepper, artisan toast

SEA SCALLOPS \$12

Caramelized onions, Belgian endive, Nueske's smoked bacon, blood orange gastrique

SIZZLING MUSHROOMS \$6

Crimini, button and oyster mushrooms, garlic butter, parsley, in a sizzling skillet

SHRIMP COCKTAIL \$11

Black tiger shrimp, chilled, served with horseradish-cocktail sauce

FRENCH ONION SOUP \$6

Toasted baguette crouton, imported Swiss Gruyère, caramelized onions

Egg Dishes

OMELETTE... YOUR WAY - Choice of three of the following items: \$18
ham, onions, mushrooms, green peppers, sausage, bacon, diced tomatoes, spinach, sour cream, asparagus, Haas avocado, cheddar cheese, Swiss cheese, goat cheese or Gruyere cheese. Served with hash-brown potatoes
Add \$1 for each additional item

TRADITIONAL EGGS BENEDICT – Poached eggs, Canadian bacon \$18
on toasted muffins topped with hollandaise

SIGNATURE RIBEYE & EGGS – 8 oz ribeye roasted then grilled \$28
with two eggs any style and hash-brown potatoes

CROISSANT BREAKFAST SANDWICH – Fried egg, Haas avocado, \$18
imported Gruyere cheese and bacon with hash-brown potatoes

Champagne Brunch

Lawry's Roast Prime Ribs of Beef

Served with mashed potatoes and gravy, Yorkshire pudding, freshly prepared horseradish and your choice of creamed spinach or creamed corn



CALIFORNIA CUT * \$28

A smaller portion for lighter appetites

ENGLISH CUT \$31

Thinly sliced for a delicate texture

TAM O'SHANTER CUT \$34

Our traditional and most popular cut

PRINCE CHARLIE CUT \$42

An extra thick portion, always with the bone

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The Classics

LAWRY'S ROAST BEEF HASH \$17

Finely chopped roast beef, corned beef, diced bell peppers, potatoes with a basted egg

TOAD IN THE HOLE \$18

Yorkshire pudding with filet mignon, cipollini onions, crimini, button and oyster mushrooms, Burgundy wine sauce

CREPES QUEEN MARY * \$17

Filled with chicken, sherry, button mushrooms, Béchamel sauce
Served with asparagus and spiced peaches

FRENCH TOAST * \$17

Thick slices of egg bread, grilled and served with strawberries, pure maple syrup, bacon and link sausage

FILET OSCAR \$27

Medallions of filet mignon with crab meat and asparagus in a classic béarnaise sauce. Served with mashed potatoes and seasonal vegetables

CHICKEN CORDON BLEU \$23

Breaded Chicken breast filled with ham and Swiss cheese in a cream sauce. Served with mashed potatoes and seasonal vegetables

**These entrées are available for Lads and Lassies (12 and under).
Includes a glass of tea, milk or soda*

\$14



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