

TIBURON T A V E R N

APPETIZERS

SMOKED SALMON TOAST 12

Panorama Bread, Guacamole, Radish, Pickled Red Onion, Lemon Oil

TAVERN WINGS 13

Choice of Buffalo Sauce, Honey Sriracha or Lemon Salt and Pepper, Scallions, Blue Cheese Sauce

FRIED CALAMARI 14

Lemon, Garlic, Tavern Remoulade

WHITE WINE MUSSELS 17

Shallot, Garlic, Ginger, Jalapeno, White Wine, Butter, Lemon, Crusty Panorama Bread

GUACAMOLE & CHIPS 13

Avocado, Tomato, Jalapeno, Cilantro, Lime, Tavern Tortilla Chips

CHICKEN LETTUCE WRAPS 15

Mint, Cilantro, Tamari Soy Sauce, Lime, Jalapenos, Ginger, Puffed Rice

SHRIMP TOSTADA TRIO 15

House Made Guacamole, Citrus Slaw, Tomatoes, Cilantro Grilled Shrimp, Queso Fresco Cheese

SOUPS

CREAM OF TOMATO SOUP

Cup 5 | Bowl 9

CHEF'S SOUP OF THE DAY

Cup 5 | Bowl 9

SALADS

BIBB SALAD 13

Asian Pears, Candied Walnuts, Blue Cheese, Radish, Poppy Seed Vinaigrette

CAESAR SALAD 13

Romaine Lettuce, Grana Padano Cheese, Croutons, Lemon Caesar Dressing

HILLTOP SALAD 15

Baby Lettuce, Hardboiled Eggs, Cherry Tomatoes, Raspberries, Avocado, Radish, Blue Cheese Dressing

** ADD CHICKEN +\$5, SHRIMP+\$7 OR FISH +\$9*

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF FRIES OR SIDE SALAD

TAVERN RUBEN 15

Toasted Marble Rye, House Pastrami, Swiss, Sauerkraut, Horseradish Aioli

GRILLED SHRIMP ROLL 16

Grilled Shrimp, Tavern Remoulade, Bibb Lettuce, Radish, Tomatoes, Toasted Roll

TIBURON TAVERN BURGER 15

Grass Fed Angus, Aged Cheddar, Caramelized Onions, Butter Leaf, Tomato and Tavern Special Sauce, Buttered Brioche Bun

CHEF'S GRILLED CHEESE SANDWICH 14

Panorama Bread & Muenster Cheese
(Add Avocado \$1.00, Bacon or Ham for \$2.00)

20% SERVICE CHARGE ON PARTIES OF 6 OR MORE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Due to ban of plastic straws we provide paper Straws upon request

ENTREES

PACIFIC SALMON 28

Served with Herbed Cous Cous, Wilted spinach, Sun –Dried Tomatoes, Grilled Corn, Lemon Butter Sauce

FISH & CHIPS 18

Cod, Kennebec Fries, Tavern Tartar Sauce

FREE RANGE CHICKEN 26

Skin on Roasted Airline Chicken Breast, Warm Barley-Wax Bean Salad, Golden Beets, Cipollini Onions, Parsnips, Whole Grain Honey Mustard Sauce

POMEGRANATE BRAISED SHORT RIB 30

Whipped Yukon Potatoes, Red Wine Demi, Roasted Brussel Sprouts

GRILLED ALLEN BROTHERS NEW YORK STEAK FRITES 39

House Cut Kennebec Fries, Brussel Sprouts, Chimichurri Sauce

MAIN STREET TAMALES 22

Cheese Tamale, Topped with Shredded Chicken, Ancho Chili Sauce, Grilled Corn, Queso Fresco Cheese

VEGGIE PENNE PASTA 19

Chef's Seasonal Vegetables, Penne Pasta tossed with a House Made White Wine Cream Sauce

** ADD CHICKEN +\$5, SHRIMP+\$7 OR FISH +\$9*

SIDES

SAUTEED WAX BEANS 8

BRUSSEL SPROUTS 8

GRILLED MEXICAN STREET CORN 8

GARLIC KENNEBEC FRIES 8

TAVERN MAC AND CHEESE 11

SWEET POTATOES FRIES 8

\$2 Charge to Split Plates