

THE TAVERN

THE TAVERN AT THE INN AT WARM
SPRINGS

MENU

DINNER

WED - SUN 5PM-9PM

APPETIZERS

MUSSELS MARSEILLES.....\$14

TOMATOES, GARLIC, WHITE WHINE, SERVED WITH BREAD

HAND BREADED MUSHROOMS.....\$7(V)

HAND BREADED BUTTON MUSHROOMS, HOUSE AIOLI

SHRIMP & GRITS.....\$10 (GF)

PAPRIKA, SEASONED CHEESE GRITS, SAUTÉED SHRIMP

BAY SCALLOPS.....\$14 (GF)

PAN SEARED SCALLOPS OVER WHITE RISOTTO

POTATO GNOCCHI.....\$9

POTATO GNOCCHI, BACON, ONION, CREAMY SAUCE

SALMON TARTARE\$14

FRESH SALMON, CUCUMBERS, HOUSEMATE POTATO CHIPS

(V) VEGETARIAN (GF) GLUTEN FREE

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN
ILLNESS*

SALADS & SOUPS

CREAMY POTATO SOUP.....\$7 (V, GF)

WILD MUSHROOMS, POTATOES, DILL

BORSCHT.....\$7 (V, GF)

CLASSIC RED BEET BORSCHT

SOPSKY SALAD.....\$8 (V, GF)

CUCUMBER, TOMATO, PEPPER, ONION, FETA CHEESE

SHRIMP PANZANELLA SALAD.....\$14

*CUCUMBER, TOMATO, SPRING MIX, SAUTÉED SHRIMP AND BREAD
CRUMBS*

GRILLED CAESAR SALAD.....\$9

GRILLED ROMAINE, HOUSE CAESAR DRESSING

**ADD GRILLED CHICKEN \$5, SHRIMP \$6, GRILLED SALMON \$7*

RED BEET SALAD.....\$10 (V, GF)

*ROASTED RED BEETS, ARUGULA, GOAT CHEESE,
WALNUTS, BALSAMIC REDUCTION*

**ADD GRILLED CHICKEN \$5, SHRIMP \$6, GRILLED SALMON \$7*

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DINNER

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TAVERN CLASSIC ENTREES

SPAGHETTI CARBONARA.....\$16
EGG, SPECK, PARMESAN CHEESE

BOUILLABaisse\$24
SEAFOOD STEW INCLUDING PEI MUSSELS, SCALLOPS, SHRIMP AND SALMON

BEEF GOULASH.....\$18 (GF)
SAVORY BEEF STEW SEASONED WITH AROMATIC CARAWAY AND PAPRIKA, SERVED WITH MASHED POTATOES

STEAK AND FRITES.....\$21
10 OZ. RIBEYE STEAK, MUSHROOM SAUCE, SERVED WITH HOMEMADE HAND CUT FRIES

CHICKEN SCHNITZEL CEBOLLA.....\$16
CHICKEN SCHNITZEL CUTLET, TOPPED WITH CARAMELIZED ONION AND PROVOLONE CHEESE, SERVED WITH POTATO SALAD

(V) VEGETARIAN (GF) GLUTEN FREE

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS*

ENTREES

GRILLED LAMB CHOPS.....\$24 (GF)
SERVED WITH WHITE RISOTTO, BALSAMIC REDUCTION

HOUSE BURGER.....\$14
GRASS FED ANGUS BEEF, CARAMELIZED ONION, PROVOLONE CHEESE, SERVED WITH HOMEMADE HAND CUT FRIES

GRILLED SALMON.....\$23 (GF)
SALMON, GREEN BEANS, POTATO PUREE, LEMON BEURRE BLANC

PACIFIC COD.....\$25
LIGHT AND FRESH COD FILLET, VEGGIES, LEMON JUICE

SURF AND TURF.....\$28 (GF)
BEEF TENDERLOIN, GRILLED JUMBO SHRIMP, GRILLED POLENTA, ASPARAGUS, HOLLANDAISE SAUCE

SIDES.....\$6
*MASHED POTATOES
FRIES
GRILLED VEGGIES
HOUSE GREEN SALAD
BUTTERED SPAGHETTI*