

GRAND TAVERN

BY DAVID BURKE

SHAREABLES

clothesline bacon maple, black pepper, half sour pickle - 18
chilled oysters (6) on the half shell fennel seed & melon mignonette - 18
emotional lobster dumplings spicy tomato, lemon confit, basil - 18
Korean style "wings & rings" shishito peppers - 16

STARTERS

tuna tartare avocado, soy-lime dressing - 19
ritz crabcake benedict quail egg, country ham, tomato jam - 19
pastrami smoked salmon carpaccio artichoke & arugula salad, mustard oil - 18
beef "sashimi" & mozzarella mushrooms, pomegranate, truffle, pickled butternut - 20
corn & black bean soups spiced shrimp & jack cheese quesadilla - 15
St. Louis Salad buratta, shrimp, octopus, fruit & vegetables, chorizo paste - 19
romaine & kale caesar parmesan crisp, spiced egg - 12
little gem & beet marcona almonds, horseradish, yogurt-beet dressing - 10



»SALTAGE™«

Himalayan Salt Brick Aged Steaks, David Burke's patented dry age process.

Patent No.: US 7,998,517 B2 - Aug. 16 2011

18 oz Bone In KC Sirloin - 59

34 oz Porterhouse - 118

MAINS

roast chicken cauliflower puree & pistachio agnolotti, chimicurri - 24
crackling pork shank vegetable fried rice, caramelized plum sauce - 28
bison short rib & wild mushroom cavatelli truffle mousse - 35
grilled filet mignon bbq shrimp & grits, cold weather succotash - 52
roasted acorn squash vegetable farrotto, sweet potato puree - 17
branzino artichoke hummus, black olive, vegetable vinaigrette - 28
ginger-pepper crusted salmon beets, bok choy, warm citrus vinaigrette - 30
sea scallops, shrimp & octopus broccoli, "vera cruz style" - 33
black linguine with clam sauce calamari, guanicale, tarragon, arugula, basil - 18

SIMPLY GRILLED

branzino - 22 salmon - 18 filet mignon - 42 chicken - 15

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more 20% service charge will be added.

CALENDAR

Monday
Housemade Pasta

Tuesday
Brisket

Wednesday
Fish and Chips

Thursday
Duck

Friday
Lobster Steak

Saturday
Surf and Turf

Sunday
Lobster Scramble

»SUNDAY SESSIONS«

Enjoy the sounds of local DJs on the
Angad Rainbow Terrace 5-10pm

SIDES

brussels sprouts honey mustard seed - 9
green beans almondine brown butter - 9
spinach & mushrooms - 9
angry broccoli - 9
vegetable fried rice - 10
couch potatoes rosemary, onions, olive oil - 11
hipster fries parmesan, shishitos, beef jerky - 12

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@GRANDTAVERNSTL