



# TAVERN 62

BY DAVID BURKE

## APPETIZER



**PRETZEL CRUSTED CRAB CAKE**  
old bay tomato jam, chipotle tartar sauce  
22.



**"CLOTHESLINE" CANDIED BACON**  
maple, black pepper, half sour pickles  
22.



**LITTLE GEM & BEET SALAD**  
pistachio, horseradish, yogurt dressing  
17.



**ANGRY LOBSTER SOUP**  
lobster dumplings, basil, chili oil  
22,



**OCTOPUS & CHORIZO KEBABS**  
olive, garlic, chili  
18.



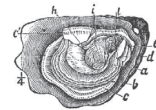
**CLASSIC CAESAR SALAD**  
soft egg, croutons & parmesan  
16.



**TUNA TARTARE & SPICY MANGO**  
ponzu-yuzu vinaigrette  
20.



**SMOKED SALMON & CORN WAFFLE**  
caviar dressing  
18.



**EAST COAST OYSTER (6)**  
daily selection, mignonette, cocktail sauce  
20.

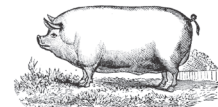
## MAIN



**GINGER & PEPPER-CRUSTED SALMON**  
petite cauliflower steak, beet & truffle vinaigrette  
35.



**BISON SHORT RIB**  
grilled prawns, jalapeño jack polenta  
35.



**PEKING PORK SHANK**  
lap chong fried rice & plum sauce  
36.



**ROASTED LOBSTER STEAK**  
celery root purée, black honey, lobster oil  
46.



**ROASTED BRANZINO VERACRUZ**  
broccoli & tomato  
38.



**10oz FILET MIGNON**  
mushroom & butternut farroto  
44.



**BUTTERNUT & MUSHROOM RAVIOLI**  
brussels sprouts, parmesan, pomegranate  
34.



**ROASTED DUCK BREAST**  
duck & foie gras pie, sweet potato vanilla purée  
38.

### SALTAGE BRICK BEEF™

**PRIME PORTERHOUSE for 2**  
36oz porterhouse, dry aged 40 days  
choice of 2 vegetables  
70/pp

All of our steaks are aged using Chef David Burke's  
patented dry aging process  
using himalayan pink salt.

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

**KANSAS CITY STEAK**  
16oz bone-in strip, dry aged 40 days  
65.



ADD FRESH SHAVED BLACK TRUFFLES  
TO ANY ENTREE - \$20.



## FOR THE TABLE

a la carte or  
3 for 21.

**CREAMY POLENTA**  
jalapeño, crazy corn  
8.

**MAC & CHEESE**  
cheddar, jack, swiss  
8.

**GREEN BEANS**  
almonds  
8.

**BRUSSELS SPROUTS**  
carmelized onion, honey  
8.

**FRIED RICE**  
sausage, pork shank, onion  
8.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
20% gratuity will be added for parties of 6 or more  
menu subject to change*

**DESSERT**



**DUO OF SORBETS & FRESH FRUIT**  
homemade sorbet, macerated fruit & berries  
10.



**CHOCOLATE WHISKEY PUDDING**  
candied orange, raspberry  
11.



**CARAMELIZED APPLE TART**  
cinnamon ice cream  
12.

**FOR TWO**



**BAKED ALASKA**  
vanilla & strawberry ice cream, breckenridge  
rum, blueberry, pound cake, meringue  
16.



**CHEESECAKE LOLLIPOP TREE**  
raspberry bubblegum whipped cream  
22.

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