

# DINNER

# TAVERN ON RUSH

EXECUTIVE CHEF  
JOHN GATSOS

## APPETIZERS

<b>OYSTERS ON THE HALF SHELL</b>	
ICED (EACH).....	3.25
ROCKEFELLER (EACH).....	4.00
<b>FRIED LOBSTER SKEWER (EACH).....</b>	<b>16.25</b>
GINGER-SOY, SWEET PLUM AND HOT MUSTARD DIPPING SAUCES	
<b>SHRIMP OR SNOW CRAB CLAW</b>	
<b>COCKTAIL ..... (5) 21.25 OR 4.25 (EACH)</b>	
<b>SEARED HAWAIIAN TUNA.....</b>	<b>14.50</b>
SESAME SEEDS, GINGER-SOY SAUCE, WASABI	
<b>THE SEAFOOD TOWER FOR TWO.....</b>	<b>66.50</b>
JUMBO SHRIMP, SEARED TUNA, SNOW CRAB CLAW, AVOCADO CRAB SALAD, OYSTERS	
<b>ADD TOP TIER OF MAINE LOBSTER.....</b>	<b>47.95</b>
<b>TUNA AVOCADO TARTARE.....</b>	<b>18.50</b>
GINGER-SOY, CUCUMBER, AVOCADO, SCALLIONS	
<b>BLACKENED CAJUN SHRIMP.....</b>	<b>19.50</b>
<b>PORK POTSTICKERS.....</b>	<b>12.95</b>
<b>GRIDDLED CRAB CAKE.....</b>	<b>19.50</b>
<b>CALAMARI.....</b>	<b>12.75</b>
GRILLED OR FRIED	
<b>LEMON DILL HUMMUS.....</b>	<b>10.95</b>
FETA CHEESE, PITA BREAD, RAW VEGETABLES	
<b>TAVERN CHARCUTERIE BOARD.....</b>	<b>17.25</b>
CHEF'S SELECTION OF ARTISANAL MEATS	
<b>AMERICAN KOBE BEEF CARPACCIO.....</b>	<b>15.95</b>
FINELY SLICED RAW SIRLOIN, TOMATOES, CAPERS, PARMESAN CHEESE, EVOO	
<b>ZESTY ARTICHOKE CRAB DIP.....</b>	<b>18.95</b>
FETA CHEESE, ARTICHOKE, ALASKAN KING CRAB, ROASTED CHILES, PITA BREAD	

## HOUSE-MADE SOUPS AND SALADS

<b>SOUP OF THE DAY.....</b>	<b>6.95</b>
<b>TOMATO BISQUE.....</b>	<b>6.95</b>
<b>TAVERN'S GARDEN SALAD.....</b>	<b>6.75</b>
<b>ICEBERG WEDGE.....</b>	<b>11.50</b>
EGG, BACON, CRUMBLED BLEU CHEESE, TOMATO	
<b>CAESAR SALAD</b>	
<b>SMALL.....</b>	<b>7.95</b>
<b>LARGE.....</b>	<b>10.25</b>
<b>ORGANIC MIXED GREENS.....</b>	<b>10.50</b>
CANDIED WALNUTS, CRUMBLED BLEU CHEESE, BALSAMIC VINAIGRETTE	
<b>LOBSTER COBB.....</b>	<b>25.25</b>
CRUMBLED BLEU CHEESE, AVOCADO, MUSHROOM, BACON, TOMATO, HARD BOILED EGG, CUCUMBER	
<b>FRESH SPINACH SALAD.....</b>	<b>11.95</b>
APPLES, RADICCHIO, CANDIED WALNUTS, RED ONION, SUNDRIED TOMATOES, BAKED GOAT CHEESE, WARM BACON VINAIGRETTE	
<b>CHOPPED SALAD.....</b>	<b>13.95</b>
CARROT, ZUCCHINI, CUCUMBER, TOMATO, ASPARAGUS, MUSHROOM, CHICKPEAS, BALSAMIC VINAIGRETTE	
<b>GREEK SALAD.....</b>	<b>11.50</b>
<b>AZTECA SALAD.....</b>	<b>13.95</b>
CRISPY TORTILLA, BLACK BEAN-CORN SALSA, AVOCADO, TOMATO, CHIHUAHUA CHEESE, AVOCADO VINAIGRETTE	
<b>BELLEVUE SALAD.....</b>	<b>13.95</b>
ROCK SHRIMP, SWEET ONIONS, FETA, HEART OF PALM, TOMATO, AVOCADO, BALSAMIC VINAIGRETTE	
<b>ACCOMPANIED BY</b>	
<b>CHICKEN.....</b>	<b>5.95</b>
<b>FILET MIGNON.....</b>	<b>7.50</b>
<b>JUMBO SHRIMP (EACH).....</b>	<b>4.25</b>
<b>ROCK SHRIMP.....</b>	<b>7.50</b>
<b>HAWAIIAN TUNA.....</b>	<b>11.50</b>
<b>SALMON.....</b>	<b>7.50</b>

## HOUSE-MADE BRICK OVEN PIZZA

<b>MARGHERITA.....</b>	<b>13.50</b>
<b>PEPPERONI.....</b>	<b>13.75</b>
<b>SAUSAGE.....</b>	<b>13.95</b>
<b>THREE MEAT.....</b>	<b>16.75</b>
PEPPERONI, ITALIAN SAUSAGE, BACON	
<b>PIZZA ANNA BELLA.....</b>	<b>15.50</b>
BABY ARUGULA, PROSCIUTTO, ASPARAGUS, MANCHEGO CHEESE	
<b>MATT'S BACON GIARDINIERA.....</b>	<b>13.75</b>
<b>PIZZA ROMA.....</b>	<b>15.50</b>
<b>GLUTEN FREE CRUST.....</b>	<b>4.00</b>

## SIDE PLATES

<b>CHIPOTLE MACARONI &amp; CHEESE.....</b>	<b>9.95</b>
<b>LOBSTER MACARONI AND CHEESE.....</b>	<b>31.50</b>
<b>ADOBO ROASTED CORN.....</b>	<b>8.75</b>
CHIPOTLE BUTTER, COTIJA CHEESE	
<b>TAVERN ONION RINGS.....</b>	<b>9.50</b>
<b>SLICED VINE RIPENED TOMATO.....</b>	<b>6.50</b>

## PRIME STEAKS & CHOPS

USDA CERTIFIED PRIME AGED BEEF • CHARCOAL GRILLED TO ORDER  
SERVED WITH HOUSE GARDEN SALAD

<b>FILET MIGNON (8oz).....</b>	<b>38.95</b>	<b>DRY AGED RIBEYE CHOP (22oz).....</b>	<b>64.50</b>
<b>FILET MIGNON (12oz).....</b>	<b>46.25</b>	<b>VEAL CHOP (14oz).....</b>	<b>56.95</b>
<b>BONE IN FILET MIGNON (16oz).....</b>	<b>58.75</b>	<b>TOMAHAWK AMERICAN KOBE RIBEYE CHOP (32oz).....</b>	<b>95.50</b>
<b>FILET MIGNON OSCAR.....</b>	<b>47.25</b>	<b>PORTERHOUSE (24oz).....</b>	<b>57.50</b>
<b>NEW YORK STRIP (14oz).....</b>	<b>47.95</b>	<b>PORTERHOUSE (48oz).....</b>	<b>103.00</b>
<b>NEW YORK STRIP (18oz).....</b>	<b>55.25</b>	<b>SKIRT STEAK (14oz).....</b>	<b>29.75</b>
<b>KANSAS CITY BONE IN STRIP (18oz).....</b>	<b>50.25</b>	SAUTEED MUSHROOMS & ONIONS	
<b>KANSAS CITY BONE IN STRIP (24oz).....</b>	<b>58.50</b>	<b>CHATEAUBRIAND FOR TWO.....</b>	<b>97.50</b>
<b>RIBEYE CHOP (22oz).....</b>	<b>54.75</b>	GRILLED VEGETABLES & BEARNAISE SAUCE	
<b>COLORADO LAMB CHOPS (18oz).....</b>	<b>49.50</b>		
GARLIC DEMI GLAZE, SPINACH-ASIAGO AU GRATIN			

## Winter

<b>HOT CHOCOLATE.....</b>	<b>6.00</b>	<b>TENDER BEEF SHORT RIBS.....</b>	<b>35.95</b>
WITH MARSHMALLOWS		SWEET BASIL PESTO CAPPELLETTI PASTA, ROASTED CHERRY TOMATOES, SPINACH, FETA	
<b>ROASTED BEET SALAD.....</b>	<b>13.95</b>	<b>MUFFALETTA PIZZA.....</b>	<b>15.95</b>
BABY ARUGULA, BLUE CHEESE, PISTACHIO VINAIGRETTE		SPICY OLIVES, PROVOLONE, SALAMI, MORTADELLA, CAPICOLA	

## PORK & POULTRY

SERVED WITH HOUSE GARDEN SALAD

<b>TAVERN CHICKEN CAPRESE.....</b>	<b>23.95</b>
PARMESAN CRUSTED OR GRILLED	
<b>GRILLED ADOBO CHICKEN BREAST.....</b>	<b>22.95</b>
CORN & GREEN CHILI RICE, BELL PEPPERS, ASPARAGUS, ZUCCHINI	
<b>PORK BABY BACK RIBS</b>	
<b>WHOLE SLAB.....</b>	<b>29.75</b>
<b>HALF SLAB.....</b>	<b>15.25</b>
<b>DUROC HERITAGE GRILLED PORK CHOP (14oz).....</b>	<b>29.95</b>
BACON CHEDDAR MASHED POTATOES	
<b>LEMON JALEPENO ROASTED CHICKEN</b>	
<b>WHOLE.....</b>	<b>24.95</b>
<b>HALF.....</b>	<b>17.95</b>
PLEASE ALLOW 35 MINUTES COOK TIME	
WE PROUDLY SERVE BELL & EVANS CHICKEN AIR CHILLED AND RAISED WITHOUT ANTIBIOTICS	

## BURGERS & MORE

SERVED WITH CHOICE OF FRIES, COLESLAW OR  
HOUSE-MADE CHIPS

<b>PRIME STEAK BURGER.....</b>	<b>15.50</b>
SHORT RIB, BRISKET, CHUCK	
<b>TAVERN ANGUS BURGER.....</b>	<b>14.75</b>
<b>RIBEYE STEAK SANDWICH.....</b>	<b>18.95</b>
CARAMELIZED ONION, MUSHROOM, FONTINA CHEESE, CHIPOTLE MAYO	
<b>BISON BURGER.....</b>	<b>17.95</b>
CABERNET ONIONS, GOAT CHEESE, BLACK CHERRY JAM, ARUGULA	
<b>VEGGIE BURGER.....</b>	<b>14.95</b>
VEGAN, NO BUN, SERVED WITH RAW VEGETABLES	
<b>TURKEY TERIYAKI BURGER.....</b>	<b>14.95</b>
CARAMELIZED ONION, ROASTED SWEET BELL PEPPER, SMOKED GOUDA, TOASTED FIRECRACKER BUN	
<b>ADD CHEESE.....</b>	<b>1.00</b>
<b>ADD FRIED EGG.....</b>	<b>1.95</b>

## SEAFOOD

SERVED WITH HOUSE GARDEN SALAD

<b>SEARED HAWAIIAN TUNA.....</b>	<b>36.95</b>
SESAME CRUSTED	
<b>DOVER SOLE.....</b>	<b>47.95</b>
<b>ALDER WOOD PLANKED:</b>	
<b>SALMON.....</b>	<b>31.95</b>
<b>WHITEFISH.....</b>	<b>23.95</b>
<b>JAMBALAYA.....</b>	<b>34.25</b>
CREOLE RICE, SHRIMP, MUSSELS, SCALLOPS, ANDOUILLE SAUSAGE	
<b>FRENCH FRIED LAKE PERCH.....</b>	<b>24.95</b>
COLESLAW, HONEY MUSTARD, REMOULADE SAUCE	
<b>STONE OVEN ROASTED BRANZINO.....</b>	<b>37.50</b>
LEMON JALEPENO EVOO, ROASTED POTATOES	
<b>COLD WATER LOBSTER TAIL</b>	
<b>12oz.....</b>	<b>61.95</b>
<b>24oz.....</b>	<b>104.75</b>
PREPARED DIAVOLO STYLE. FRENCH FRIED, GRILLED OR BROILED	
<b>ALASKAN KING CRAB LEGS</b>	
<b>1lb.....</b>	<b>49.95</b>
<b>1.5lb.....</b>	<b>72.50</b>

## PASTA

ALL PASTAS AVAILABLE IN APPETIZER PORTION

<b>PAPPARDELLE ALLA BOLOGNESE.....</b>	<b>19.95</b>
VEAL & PORK	
<b>RIGATONI.....</b>	<b>18.95</b>
SPICY ITALIAN SAUSAGE, TOMATO BASIL SAUCE	
<b>SEAFOOD LINGUINE.....</b>	<b>30.95</b>
MUSSELS, CALAMARI, SHRIMP, ANCHOVY-TOMATO SAUCE	
<b>CAVATAPPI CORKSCREW PASTA.....</b>	<b>20.95</b>
BUFFALO MOZZARELLA, TOMATO CREAM VODKA SAUCE	
<b>GLUTEN FREE PASTA.....</b>	<b>4.00</b>

## POTATOES

<b>BAKED SWEET POTATO.....</b>	<b>7.95</b>
<b>JUMBO BAKED POTATO.....</b>	<b>7.95</b>
<b>TWICE BAKED POTATO.....</b>	<b>10.95</b>
<b>MASHED POTATOES.....</b>	<b>8.25</b>
<b>WHITE CHEDDAR AU GRATIN.....</b>	<b>10.50</b>
<b>FRENCH FRIES.....</b>	<b>6.95</b>
<b>HOUSE-MADE CHIPS.....</b>	<b>6.95</b>
FRENCH ONION DIP	

## VEGETABLES

<b>ASPARAGUS.....</b>	<b>11.75</b>
GRILLED OR STEAMED	
<b>SPINACH.....</b>	<b>11.50</b>
CREAMED OR SAUTEED	
<b>BROCCOLI IN GARLIC &amp; OIL.....</b>	<b>9.95</b>
<b>SAUTEED WILD MUSHROOMS.....</b>	<b>9.95</b>
<b>GRILLED VEGETABLES.....</b>	<b>11.50</b>
<b>FIRE ROASTED BRUSSEL SPROUTS.....</b>	<b>10.75</b>
WITH CRISPY PANCETTA	

NOTICE: CONSUMING RAW OR UNDERCOOKED FOOD CAN  
INCREASE YOUR RISK OF FOODBORNE ILLNESS

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