

**SPECIAL
DINNER MENU**



**CELEBRATING 103
YEARS OF SERVICE**

SOUP

FRENCH ONION SOUP
sourdough toast, emmental
cheese **12**

**GOD SAVE
the GREEN**

ADD SHRIMP 13 | SALMON* 15
CRISPY CHICKEN 10

A WEE GREEN SALAD
heirloom cherry tomatoes, sliced carrots,
Tam O'Shanter vinaigrette **9**

ATWATER WEDGE SALAD
baby iceberg, smoked bacon, heirloom
cherry tomatoes, vintage and blue
cheese dressings **17**

CAESAR SALAD*
little gems, pickled onions, parmesan,
house croutons **17**

ODDS & SODS

SCOTCH RAREBIT
authentic scottish recipe: cheddar,
scottish ale, cayenne pepper,
toasted sourdough **15**

CRISPY DUCK WINGS
gochujang-miso bbq, pickled
fresno chile, sesame seeds **22**

BRISKET BURNT ENDS
tangy bbq sauce, dill pickles,
fried onions **23**

POUTINE
french fries, cheese curds, brown gravy,
scallions, crispy jalapeños,
spicy aioli **16 | ADD BRISKET 10**

SHRIMP COCKTAIL
house cocktail sauce **23**

ENTRÉES

- TOAD IN THE HOLE** braised beef, carrots, onions, mushrooms, kale, guinness gravy, with mixed greens . . . **36**
- BRAISED BRISKET PLATTER** mashed Idaho® potatoes, creamed spinach, peppercorn bourbon sauce, yorkshire pudding . . . **36**
- PAN-SEARED SCOTTISH SALMON*** kale, cannellini beans, olive tapenade, evoo, lemon . . . **37**
- DUCK CONFIT** braised red cabbage and apples, spaetzle, red cherry sauce . . . **36**
- CAULIFLOWER TIKKA MASALA** roasted vegetables, coconut milk, basmati rice . . . **29**
- COTTAGE PIE** stewed ground beef with vegetables topped with mashed Idaho® potatoes, cheddar cheese and baked to a golden brown, with mixed greens . . . **29**
- ADD A BROILED 7oz LOBSTER TAIL** . . . **45**

STEAKS

- FILET MIGNON*** mashed Idaho® potatoes, garlic confit . . . **6oz 53 | 10oz 75**
- NEW YORK STRIP*** 14oz, mashed Idaho® potatoes, garlic confit . . . **72**
- STEAK FRITES*** 10oz top sirloin cap, french fries, HP bacon gravy . . . **49**

SIDES

- MASHED IDAHO® POTATOES 8 | MARKET VEGETABLES 9**
- CREAMED CORN 8 | CREAMED SPINACH with bacon 8**
- FRENCH FRIES 7 | MAC & CHEESE 10**

SAUCES

- BÉARNAISE* 4 | CHIMICHURRI 4**
- BOURBON PEPPERCORN 4 | ALL THREE 10**



WORLD-FAMOUS PRIME RIB

includes mashed Idaho® potatoes, gravy, yorkshire pudding, freshly prepared horseradish, and creamed spinach or creamed corn

CALIFORNIA CUT*
a smaller portion for
lighter appetites **51**

TAM O'SHANTER CUT*
our traditional and most
popular cut **65**

PRINCE CHARLIE CUT*
extra-thick, always with the bone **78**



"Don't forget yer beverages!"

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



THE TAM PROUDLY SERVES CERTIFIED ANGUS BEEF® — RAISED BY FAMILY FARMERS AND RANCHERS DEDICATED TO HUMANE ANIMAL CARE AND CLIMATE-FRIENDLY PRACTICES.

PLEASE ALERT YOUR SERVER TO FOOD ALLERGIES

BEER

Proper Pints

Pint 9 | Flight of four beer nips 10

STEM CIDER

(Colorado) heirloom orchard apples

HARP LAGER

(Ireland) medium body, incredible balance

OLD SPECKLED HEN

(England) (Nitro) nutty and creamy

PAULANER HEFEWEIZEN

(Germany) unfiltered wheat, fruit and citrus

TENNETS LAGER

(Scotland) crisp honey

LOST COAST DOWNTOWN BROWN

(California) complex brown ale

GUINNESS IRISH STOUT

(Ireland) (Nitro) creamy roasted malt

STONE IPA

(California) iconic west coast india pale ale

ROTATING FRUIT BEER

radlers, lambics, shandies

ROTATING IPA

hazy, double, triple, and more

ROTATING LAGER

lagers, pilsners, bocks, and more

ROTATING BELGIAN

made in belgium or in the belgian style

Bottles & Cans

PABST BLUE RIBBON (WI) 12oz can **5**

HOFBRÄU MÜNCHEN (Germany) 12oz btl **7**

SCRIMSHAW PILSNER (CA) 19.2oz can **11**

FIRESTONE WALKER 805 ALE (CA) 12oz can **6**

SULLIVAN'S IRISH RED ALE (Ireland) 14.8oz can **10**

BITBURGER 0.0 N/A (Germany) 12oz btl **7**

GUINNESS 0 N/A (Ireland) 16oz pub can **8**

ASK YOUR SERVER FOR OUR FULL BEVERAGE MENU, INCLUDING OUR COLLECTION OF OVER 700 WHISKIES!

WINE

GLS / 90Z / BTL

Featured Wines from Martin Ray Vineyards & Winery

CHARDONNAY Sonoma Coast **14/20/49**

CABERNET SAUVIGNON Napa Valley **16/23/51**

PINOT NOIR Sonoma Coast **16/23/51**

Bubbles & Rosé & Whites

Prosecco	GAMBINO Italy	12 / - / 49
Rosé	SONOMA-CUTRER Sonoma, CA	15 / 22 / 60
Riesling	SPREITZER 101 Germany	16 / 23 / 64
Chardonnay	COMTESSE MARION France	14 / 20 / 55
	MER SOLEIL RESERVE California	13 / 19 / 52
Pinot Grigio	SANTA MARGHERITA Alto Adige, Italy	16 / 23 / 64
Sauvignon Blanc	DAOU Paso Robles, CA	16 / 23 / 64

Reds

Pinot Noir	SEAN MINOR Central Coast, CA	14 / 20 / 55
Chinon	MARQUIS DE GOULAINÉ Loire Valley, France	13 / 19 / 52
Bordeaux	CHÂTEAU STE. Sulpice Bordeaux, France	15 / 22 / 60
Chianti	BANFI CLASSICO RISERVA Italy	15 / 22 / 60
Cabernet Sauvignon	DECOY California	15 / 21 / 56
Merlot	CHATEAU STE. MICHELLE INDIAN WELLS Washington	15 / 22 / 60
Syrah	BRICK BARN Santa Ynez, CA	15 / 22 / 60
Malbec	ZOLO Mendoza, Argentina	12 / 17 / 49
Zinfandel	EARTHQUAKE Lodi, CA	14 / 20 / 55
Red Blend	CONUNDRUM California	12 / 17 / 49

SPECIALTY COCKTAILS

Featured Cocktail

RATTLIN' BOG 24

The Balvenie 12yr, laphroaig 10, carpano antica formula, amaro, house 3 c's bitters

TABLE 31 16

high west double rye, laird's apple brandy, elderflower liqueur, bitters, lemon

PIMM'S CUP 14

pimm's #1, strawberry, lemon, cucumber, ginger ale

MOSCOW MULE 13

a Tam classic; wheatley vodka, ginger beer

DUBLIN DONKEY 14

tullamore d.e.w. irish whiskey, ginger beer

SALTED CARAMEL OLD FASHIONED 16

buffalo trace bourbon, salted caramel reduction

END OF THE LINE 16

rittenhouse rye, cocchi rosa, suze, absinthe mist

BLACK SHEEP MANHATTAN 45

woodford reserve bourbon whiskey, vermouth, amaro averna, st. george nola coffee liqueur, mole bitters, served smoked with a keepsake Tam O'Shanter demitasse spoon

BLUEBERRY FLING 16

wheatley vodka, house blueberry shrub, lemon, cinnamon honey syrup

DESERT ROSE 16

el jimador tequila, five-spice claret syrup, lime, orange, black salt

KING CRIMSON 17

Tullamore D.E.W. Irish Whiskey, 10yr Tawney port, Drambuie, pineapple, lime

N/A ATWATER PUNCH 8

orange, pineapple, lemon, orgeat, ginger beer

N/A BOYCE NIGHT OUT 8

chamomile syrup, lemon, grapefruit, grenadine, mint, soda water

WHISKY FLIGHTS

Featuring some of the best and rarest from our world-renowned collection. **Guid Health!**

Superb Blends

masterfully blended tipples **89**

GRAND OLD PAR 12YR

COMPASS BOX SPICE TREE

CADENHEAD ENIGMA 16YR

JOHNNIE WALKER BLUE LABEL GEORGE V

Bourbon Connoisseur

sought-after offerings **99**

W.L. WELLER 12YR

COL. E.H. TAYLOR SINGLE RYE

BARRELL BOURBON VANTAGE

ORPHAN BARREL FANGED PURSUIT 17YR

Cadenhead Single Casks

hard-to-find scotch, from our collection **69**

KNOCKDHU 10YR

GLEN GARIOCH 12YR, CHAIRMAN'S STOCK

GLENCADAM 10YR

BUNNAHABHAIN 10YR

Gordon & Macphail Selections

rare single cask flight from independent bottler Gordon & Macphail **165**

ABERFELDY 16YR 2003

BALBLAIR 30YR 1989

BUNNAHABHAIN 28YR 1989

SCAPA 29YR

SEE MORE OFFERINGS ONLINE | FLIGHTS SUBJECT TO CHANGE