

Los Angeles' oldest established permanent non-floating restaurant  
still operated by its founders' younger kinsmen

**SIGNATURE  
COCKTAILS**

**PIMM'S CUP**  
pimm's #1, ginger ale  
9

**MOSCOW MULE**  
vodka, bundaberg  
ginger beer  
9

**TABLE 31**  
templeton rye,  
jasmine liqueur,  
apple bitters  
13

ASK YOUR  
SERVER FOR A  
"GLASGOW KISS"



"Your Host, Mr. Mc Tavish"

SELECT WINES AVAILABLE  
BY THE GLASS

**SEASONAL  
COCKTAILS**

**MAPLE OLD FASHION**  
elijah craig, whistle  
pig maple syrup, black  
walnut bitters  
15

**PIPE & SLIPPERS**  
scotch, coffee liqueur,  
cherry heering  
15

**BLUEBERRY FLING**  
vodka, house blueberry  
shrub, lemon, honey and  
cinnamon  
15

"WELL-COME"  
Dinner Nightly

WEEKDAY HAPPY HOUR  
from 4pm – 7pm



OPEN DAILY  
from 11am

LIVE MUSIC  
Fridays and Saturdays

**GOD SAVE  
the GREEN**

**A WEE GREEN SALAD 7**

simple and tasty, cherry  
tomatoes, sliced carrots,  
Tam O'Shanter vinaigrette

**WINTER SALAD 14**

mixed greens, roasted beets,  
orange, red onion, crème  
fraiche dressing

**ATWATER WEDGE SALAD 12**

romaine lettuce, smoked  
bacon, cherry tomatoes,  
blue cheese

**CLASSIC CAESAR 13**

crisp romaine lettuce, aged  
parmigiano reggiano, house  
croutons

**ODDS & SODS**

- DEVILS ON HORSEBACK** cream-cheese filled dates wrapped in bacon . . . 8
- KALE & ARTICHOKE DIP** crunchy pita chips . . . . . 12
- SCOTCH RAREBIT** authentic scottish recipe of cheddar cheese, belhaven  
scottish ale, cayenne pepper, with toasted sourdough bread . . . 10
- CHILLED SHRIMP** shell on jumbo shrimp, horseradish cocktail sauce . . 19
- LAWRY'S MEATBALLS** the original recipe, marinara sauce . . . . . 9
- DEVILED EGGS** creamy horseradish, fresh dill . . . . . 7
- BAKED BRIE** cranberry, pepitas, toasted sourdough,  
perfect for sharing . . . . . 14
- SWEET CORN FRITTERS** fresno chili aioli . . . . . 8

**Great Scot! Soup!**

**ROASTED VEGETABLE & BARLEY SOUP**  
8

**FRENCH ONION SOUP**  
gruyere cheese, ciabatta  
9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness, especially if you have a medical condition*

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

**JUAN ESCAMILLA** Executive Chef

**JOHN R. LINDQUIST** General Manager



## HOOT MON...WE'RE OVER 90 YEARS OLD!

"Of Brownis and of Bogillis full is this Buke." So warned Robert Burns' 1790 tale of a lightning-filled night, after which our restaurant is named. Opened on June 26, 1922 by Lawrence L. Frank and Walter Van de Kamp as a convivial country tavern offering hearty food and amiable service, the storybook-style Tam was once one of Walt Disney's favorite places to hold court.

From the early days when Griffith Park was a remote and exotic wilderness, through the city's expansion to Cinemascope proportions, right up to today, the Tam has been owned and operated by its founders and their younger kinsmen. It has always shunned showy pretense in favor of warmth, hospitality, and substantial fare. "Weel done, cutty-sark!"

### Spot-On Sides

Portions to share  
with yer mates

#### MAC & CHEESE

smoked gouda, farmhouse  
cheddar, toasted bread crumbs

7/16

#### CREAMED SPINACH YORKSHIRE

##### PUDDING

8

#### ROASTED WILD MUSHROOMS

garlic and herbs

9

#### SAUTÉED GREEN BEANS

shallots, candied walnuts

9

#### PAN ROASTED BRUSSELS

dijon mustard

9

#### FRENCH FRIES

7

#### TWICE-BAKED POTATO

smoked bacon,  
aged cheddar, chives

7

### Coldwater Lobster

Broiled or Scampi

ONE 7 OUNCE LOBSTER TAIL 26

CRAVING OUR  
**Daily Soufflé?**  
ORDER EARLY: THEY  
TAKE THEIR SWEET TIME

### MEAT, FISH, FOWL ...

<b>FISH &amp; CHIPS</b> locally caught cod, french fries, peanut coleslaw, house-made tartar sauce . . . . .	19
<b>ROASTED JIDORI CHICKEN</b> red bliss potatoes, roasted carrots, thyme, pan jus . . . . .	29
<b>THE TAM BURGER</b> 6oz of angus beef, cheddar cheese, french fries, artisan brioche bun, traditional garnishes . . . . .	16
<b>ADD:</b> smoked bacon, avocado, scotch rarebit . . . . .	2/EACH
<b>TOAD IN THE HOLE</b> a Tam signature! diced filet mignon, yorkshire pudding, pearl onions, mixed mushrooms, guinness gravy, mixed green salad . . . . .	30
<b>PAN SEARED SCOTTISH SALMON</b> tuscan kale, roasted winter squash yam puree . . . . .	32
<b>ROASTED ROOT VEGETABLES</b> carrots, parsnips, beets, potatoes, fresh herbs, yam puree, goat's milk cheese . . . . .	26
<b>PAN ROASTED FILET MIGNON</b> fingerling potatoes, green beans, bacon butter . . . . .	38

## Lawry's

### WORLD-FAMOUS PRIME RIB

served with mashed potatoes and gravy,  
yorkshire pudding, freshly prepared horseradish,  
creamed spinach or creamed corn

#### TAM O'SHANTER CUT

our traditional and  
most popular cut  
42

#### CALIFORNIA CUT

a smaller portion for  
lighter appetites  
39

#### ENGLISH CUT

thinly sliced for a  
delicate texture  
40

#### PRINCE CHARLIE CUT

extra thick,  
always with the bone  
52



#### BANQUET ROOMS FOR ALL OCCASIONS

Authentic artifacts of Scotland's royal guards in the The Royal Guard Room. Paneled walls, period art, and a fireplace in the Bonnie Prince Charlie Room. Heraldic flags and Walt Disney's favorite booth in the Main Dining Room. An intimate, windowed room in the Atrium.