

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

**SIGNATURE  
COCKTAILS**

**GIANT MOSCOW MULE**  
Celebrated and famous,  
a full gallon-sized copper  
mug serves 4 to 6:  
vodka, ginger beer, lime  
**50**

**TAM'S TEA SERVICE:  
BLUEBERRY FLING, SOUTER  
JOHNNY OR TAM'S PUNCH**  
our english tea service  
contains no tea ~  
just strong drink!  
For any number  
**TWO 28 / FOUR 54 / SIX 76**

**ASK YOUR  
SERVER FOR A  
"GLASGOW KISS"**



**"Your Host, Mr. McTavish"**

**SELECT WINES AVAILABLE  
BY THE GLASS**

**SEASONAL  
COCKTAILS**

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

**SOUTER JOHNNIE**  
syrah gin, caperitif, lillet  
**14**

**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**

**TURKEY COBB SALAD 16**  
romaine, blue cheese, bacon,  
egg, tomatoes, avocado, house  
dressing

**SMOKED SALMON SALAD 23**  
applewood smoked scottish  
salmon, mixed greens, crispy  
capers, creamy dill dressing

**A WEE GREEN SALAD 7**  
simple and tasty, cherry  
tomatoes, sliced carrots, Tam  
O'Shanter vinaigrette

**ATWATER WEDGE SALAD 12**  
crisp romaine lettuce, cherry  
tomatoes, crumbled bacon,  
blue cheese

**CLASSIC CAESAR SALAD 12**  
crisp romaine lettuce,  
parmigiano reggiano, house-  
made croutons

**ADD CHICKEN OR SHRIMP + 6 EACH**

**ODDS & SODS**

- DEVILED EGGS** creamy horseradish, fresh dill . . . . . 7
- MAC & CHEESE** smoked gouda, farmhouse cheddar . . . . . 7 / 16
- SCOTCH RAREBIT** authentic scottish recipe of cheddar cheese . . . . . 10
- AVOCADO TOAST** toasted sourdough, creamy mashed avocado,  
mixed greens . . . . . 12
- ADD TWO EGGS ANY STYLE:** . . . . . + 4
- COLD-SMOKED SCOTTISH SALMON** dill cream, toasted sourdough . . . . . 15
- CHILLED SHRIMP** horseradish cocktail sauce . . . . . 17

**Great Scot! Soup!**

**SOUP OF THE DAY**  
seasonal selection  
**8**

**FRENCH ONION SOUP**  
gruyère 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

**JOHN R. LINDQUIST** General Manager      **JUAN ESCAMILLIA** Executive Chef



## 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

#### SMOKY BACON

cooked to perfection

6

#### SCOTTISH BREAKFAST SAUSAGE

6

#### CREAMED SPINACH YORKSHIRE

#### PUDDING

8

#### ROASTED WILD MUSHROOMS

garlic and herbs

9

#### TWO EGGS YOUR STYLE

6

#### TAM BRUNCH POTATOES

sautéed bell peppers & onions

6

#### SAUTÉED SEASONAL VEGETABLES

sea salt

8

### Coldwater Lobster

Broiled or Scampi

ONE 7 OUNCE LOBSTER TAIL 23

### MEAT, FISH, FOWL ...

**THE TAM BURGER** toasted brioche bun, angus beef, cheddar cheese, traditional garnishes, french fries, Tam'O burger sauce ..... 16

**CRISPY CHICKEN SANDWICH** toasted brioche bun, lightly fried chicken breast, sriracha mayo, jalapeño coleslaw, french fries, pickles .... 15

**VEGGIE BURGER** toasted brioche bun, house veggie patty made with black beans, beets, carrots, goat cheese, french fries ..... 17

**OUR FAMOUS PRIME RIB SANDWICH** toasted french bread, au jus, whipped cream horseradish, french fries ..... 22

**PILE 'EM ON: BACON, AVOCADO, FRIED EGG OR SCOTCH RAREBIT** ..... + 2 EACH

**EGGS BENEDICT** two poached eggs, thinly sliced canadian bacon english muffins, hollandaise, brunch potatoes ..... 18

**LAWRY'S CORNED BEEF HASH** roast beef, corned beef, two poached eggs, bell peppers, potatoes, hollandaise ..... 21

**BUTCHER STEAK & EGGS** 8 oz top sirloin, brunch potatoes, with two eggs any style ..... 26

**3 EGG OMELETTES** choose two items, bacon, cheddar cheese, spinach, ham, mushrooms, with your choice of mixed greens or brunch potatoes ..... 17

**ADDITIONAL ITEMS:** ..... + 2 EACH

**FISH AND CHIPS** locally caught cod, french fries, peanut coleslaw and house-made tartar sauce ..... 19

**TOAD IN THE HOLE** a Tam signature! filet mignon, yorkshire pudding, pearl onions, kale, carrots, mixed mushrooms, guinness gravy, mixed greens ..... 30

## 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  
41

#### ENGLISH CUT

thinly sliced for a delicate texture  
39

#### CALIFORNIA CUT

a smaller portion for lighter appetites  
38

#### PRINCE CHARLIE CUT

extra thick, always with the bone  
51



### 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.

### CRAVING OUR Daily Soufflé?

ORDER EARLY: THEY  
TAKE THEIR SWEET TIME