



TAKEOUT MENU

See specials & order online: TamOShanter.com

CURBSIDE PICKUP 11:30 AM-8 PM
2980 LOS FELIZ BLVD., LOS ANGELES 90039 | 323.664.0228

ODDS & SODS

- SCOTCH RAREBIT 10**
authentic scottish recipe:
cheddar cheese, belhaven scottish ale,
cayenne pepper, toasted sourdough
- SEASONAL SKILLET MUSHROOMS 11**
- STEAMED SEASONAL VEGETABLES 10**
- SHRIMP COCKTAIL 17**
house cocktail sauce
- MAC & CHEESE 7 / 15**
smoked gouda, farmhouse cheddar,
breadcrumbs

SALADS

- A WEE GREEN SALAD**
cherry tomatoes, sliced carrots,
Tam O'Shanter vinaigrette 7
- ATWATER WEDGE SALAD**
romaine lettuce, smoked bacon,
cherry tomatoes, blue cheese 12
- CLASSIC CAESAR**
romaine lettuce, aged parmigiano
reggiano, house croutons 11
- TURKEY COBB SALAD**
crisp romaine lettuce, aged roast
turkey, egg, bacon, avocado, romaine,
tomatoes, house dressing 16
- MONTGOMERY'S RANCH SALAD**
romaine, avocado, garden veggies,
ranch dressing, signature
potato chips 12
**ADD SHRIMP 10 | SALMON 10
CHICKEN 8**

Lawry's

WORLD-FAMOUS PRIME RIB

WE PROUDLY SERVE THE BEST: CERTIFIED ANGUS BEEF® BRAND

PRIME RIB DINNERS

- | | | | |
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| TAM O'SHANTER CUT
our traditional and
most popular cut 47 | CALIFORNIA CUT
a smaller portion for
lighter appetites 41 | ENGLISH CUT
thinly sliced for a
delicate texture 42 | PRINCE CHARLIE CUT
extra thick,
always with the bone 54 |
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Include mashed potatoes and gravy, freshly prepared horseradish,
creamed spinach or creamed corn

FAMILY-STYLE MEALS



PRIME RIB DINNER FOR FOUR 175

Roasted Prime Ribs of Beef, Wee Green Salad, mashed potatoes,
Yorkshire pudding, and creamed corn or creamed spinach

PRIME RIB FEASTS

HALF for 5-7 329 | WHOLE for 12-14 549

Wee Green Salad, mashed potatoes,
gravy, au jus, creamed corn, creamed
spinach, Yorkshire pudding batter,
creamed and straight horseradish

CORNERED BEEF DINNER FOR FOUR 139

steamed red potatoes & cabbage, buttered
carrots, Wee Green Salad, sourdough
bread loaf, two slices of carrot cake
and two slices of chocolate cake –
add Carlsberg Four Leaf Clover Beer 15

BRISKET DINNER FOR FOUR 139

mashed potatoes, gravy, au jus,
creamed corn, creamed spinach,
Yorkshire pudding batter, creamed
and straight horseradish



SANDWICHES

ADD: smoked bacon, avocado, scotch rarebit 2/EACH

- THE PRIME RIB** kaiser roll, beets, pickles, peanut coleslaw 23
- BRISKET, CORNERED BEEF OR PORK ROAST SANDWICH** Kaiser, onion brioche
or rye bread roll, beets, pickles, peanut coleslaw..... 16
- THE TAM BURGER** 6oz of Certified Angus Beef®, cheddar cheese,
french fries, artisan brioche bun, traditional garnishes..... 16
- CRISPY CHICKEN SANDWICH** toasted brioche bun, lightly fried
chicken breast, sriracha mayo, jalepeno coleslaw, french fries,
pickles 15

ENTRÉES

- BRISKET, CORNERED BEEF or PORK ROAST PLATTER** mashed potatoes and
creamed corn or creamed spinach 29
- FISH & CHIPS** locally caught cod, french fries, peanut coleslaw,
house-made tartar sauce 18
- PAN-SEARED SCOTTISH SALMON** zucchini, cherry tomatoes, basil
cream 32
- CRISPY BRICK CHICKEN** belgian endive, corn & roasted potatoes 29
- PAN-ROASTED FILET MIGNON** mashed potatoes, green beans,
crispy shallots 38
- PEA & ROASTED CORN RISOTTO** 23

C.C. BROWN'S HOT FUDGE SUNDAE ICE CREAM

All the classic flavors of our C.C. Browns Hot Fudge Sundae in a pint of ice cream:
Whipped Cream, Almonds layered in. Hot Fudge on the side — Scoop, Drizzle & Enjoy! 11 PER PINT

WINES

ENJOY 25% OFF THESE SELECT WINES

REG PRICE / 25% OFF

RED

CABERNET, TAM O'SHANTER
32 / 24

CABERNET, ADELAIDA
Paso Robles 60 / 45

CABERNET, HESS, ALLOMI VINEYARD
Napa Valley 64 / 48

ZINFANDEL, TURLEY, JUVENILE
Napa Valley 62 / 46.5

ZINFANDEL, SEGHEISIO, OLD VINE
Sonoma County 70 / 52.5

**RED BLEND, THE PRISONER WINE CO,
THE PRISONER**
Napa Valley 75 / 56.25

PINOT NOIR, PATZ & HALL SONOMA VALLEY
Sonoma Valley 96 / 48

**CASTELLO BANFI,
BRUNELLO DI MONTALCINO, DOCG**
Italy 132 / 99

CABERNET SAUVIGNON, CAYMUS
Napa Valley 129 / 96.75

**CABERNET SAUVIGNON,
ORIN SWIFT "MERCURY HEAD"**
Napa Valley 148 / 111

**PROPRIETARY BLEND,
PAHLMAYER**
Napa Valley 210 / 157.50

**CHATEAUNEUF DU PAPE,
CHATEAU BEAUCASTEL**
Rhône Valley, France 167 / 125.25

WHITE

**BRUT CHAMPAGNE,
VEUVE CLICQUOT, YELLOW LABEL**
Reims, France 113 / 84.75

CHARDONNAY, PAULL HOBBS
Russian River Valley 103 / 77.25

CHARDONNAY, TAM O'SHANTER
32 / 24

CHARDONNAY, HESS COLLECTION
Napa Valley 60 / 45

CHARDONNAY, PATZ & HALL
Sonoma Valley 98 / 67.5

SAUVIGNON BLANC, DUCKHORN
Napa Valley 78 / 58.5

PINOT GRIGIO, P. PECORARI
Friuli, Italy 56 / 42

CURBSIDE PICKUP | LUNCH 11:30–2:30 | DINNER 4:30–8 PM
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PLEASE ALERT US TO FOOD ALLERGIES *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

JOHN R. LINDQUIST General Manager • **JUAN ESCAMILLA** Executive Chef