



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

AUTHENTIC SCOTCH RAREBIT cheddar cheese, belhaven scottish ale, cayenne pepper, toasted sourdough 12

CAULIFLOWER & GOAT CHEESE GRATIN 12

SWEET POTATO PUREE 8

ROASTED WINTER SQUASH pearl onions 9

MUSHROOM MEDLEY 11

STEAMED SEASONAL VEGETABLES 9

SHRIMP COCKTAIL house cocktail sauce 19

BUTTERNUT SQUASH SOUP pint 7 / quart 14

MAC & CHEESE smoked gouda, farmhouse cheddar, breadcrumbs 7 / 15

SALADS

A WEE GREEN SALAD
cherry tomatoes, sliced carrots,
Tam O'Shanter vinaigrette 7

KALE SALAD
winter squash, pumpkin seeds,
goat cheese, lemon vinaigrette 12

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

Include mashed potatoes and gravy, freshly prepared horseradish, creamed spinach or creamed corn

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 55

ADD A COLD WATER LOBSTER TAIL TO YOUR PRIME RIB CUT
7 oz, broiled 27

FAMILY-STYLE MEALS



PRIME RIB DINNER FOR FOUR 195

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,
cream corn or creamed spinach, Yorkshire pudding batter,
cream corn and straight horseradish

BRISKET DINNER FOR FOUR 149

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

SANDWICHES

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

THE PRIME RIB kaiser roll, beets, pickles, peanut coleslaw 23

BRISKET, CORNED BEEF, TURKEY 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, jalapeno coleslaw, french fries,
pickles 16

ENTRÉES

BRAISED SHORT RIBS OF BEEF sauteed mushrooms, mashed
potatoes, pan jus 33

PAN-ROASTED FILET MIGNON roasted fingerling potatoes,
broccolini 38

BRAISED LAMB SHANK mashed potatoes, roasted carrots,
shallots 37

BRISKET, CORNED 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 squash, cabbage, onion, tomato . . 32

CRISPY BRICK CHICKEN cauliflower, roasted fingerling potatoes . . 29

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

RED

CABERNET, ADELAIDA
Paso Robles 60

CABERNET, HESS, ALLOMI VINEYARD
Napa Valley 48

ZINFANDEL, TURLEY, JUVENILE
Napa Valley 62

ZINFANDEL, SEGHEISIO, OLD VINE
Sonoma County 70

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

PINOT NOIR, PATZ & HALL SONOMA VALLEY
Sonoma Valley 96

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

CABERNET SAUVIGNON, CAYMUS
Napa Valley 129

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

**PROPRIETARY BLEND,
PAHLMAYER**
Napa Valley 210

**CHATEAUNEUF DU PAPE,
CHATEAU BEAUCASTEL**
Rhône Valley, France 175

WHITE

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

CHARDONNAY, PAULL HOBBS
Russian River Valley 103

CHARDONNAY, HESS COLLECTION
Napa Valley 60

CHARDONNAY, PATZ & HALL
Sonoma Valley 98

SAUVIGNON BLANC, DUCKHORN
Napa Valley 58

PINOT GRIGIO, P. PECORARI
Friuli, Italy 56

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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