



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 **26**

FAMILY-STYLE MEALS



PRIME RIB DINNER FOR FOUR **179**

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 **139**

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