

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
10

MOSCOW MULE
vodka, bundaberg
ginger beer
10

TABLE 31
rye whisky,
jasmine liqueur,
apple bitters
14

ASK YOUR
SERVER FOR A
"GLASGOW KISS"



"Your Host, Mr. Mc Tavish"

SELECT WINES AVAILABLE
BY THE GLASS

**SEASONAL
COCKTAILS**

LAVENDER COLLINS
gin, lemon, house
lavender syrup
15

MODERN PALOMA
tequila, house grapefruit
shrub, lime, secret soda
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

SUMMER MELON SALAD 14
watermelon, cantaloupe,
honeydew, mixed greens,
burrata, mint, lime
vinaigrette

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 . . 21
- TEMPURA GREEN BEANS** garlic aioli 9
- DEVILED EGGS** creamy horseradish, fresh dill 7
- BURRATA & BEETS** shallots, chives, aged balsamic vinaigrette,
extra virgin olive oil 14
- SWEET CORN FRITTERS** fresno chili aioli 8

Great Scot! Soup!

ROASTED TOMATO SOUP
farmhouse cheddar, croutons
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

braised radishes, herbs

9

GRILLED ASPARAGUS

tahini, roasted almonds,

lemon

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 ...

- CORNED BEEF AND CABBAGE** The Tam's classic spring dish,
roasted carrots, new potatoes, dijon mustard 30
- FISH & CHIPS** locally caught cod, french fries, peanut coleslaw,
house-made tartar sauce 19
- ROASTED JIDORI CHICKEN** mashed potatoes, broccolini, pan jus 29
- THE TAM BURGER** 6oz of angus beef, cheddar cheese, french fries,
artisan brioche bun, traditional garnishes 16
- ADD:** smoked bacon, avocado, scotch rarebit 2/EACH
- TOAD IN THE HOLE** a Tam signature! diced filet mignon,
yorkshire pudding, pearl onions, mixed mushrooms,
guinness gravy, mixed green salad 30
- PAN SEARED SCOTTISH SALMON** corn, roasted peppers, tomato,
jasmine rice, dill cream 32
- POLENTA & SUMMER SQUASH** roasted summer tomatoes,
burrata, basil 26
- PAN ROASTED FILET MIGNON** sautéed asparagus, butter poached
fingerling potatoes, bacon, blue cheese 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

ENGLISH CUT

thinly sliced for a
delicate texture
40

CALIFORNIA CUT

a smaller portion for
lighter appetites
39

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.