



TO BEGIN

ATWATER WEDGE SALAD

smoked bacon, blue cheese crumbles, tomatoes, blue cheese dressing

12

CAESAR SALAD

romaine lettuce, classic caesar dressing, croutons

add white boquerones anchovies \$2

13

WEE GREEN SALAD

simple and tasty, tomatoes, sliced carrots, tam o'shanter vinaigrette

7

DEVEILED EGGS

creamy horseradish, fresh dill

7

MAC & CHEESE

farmhouse cheddar, smoked gouda, seasoned bread crumbs

8/16

ROASTED TOMATO SOUP

8

SCOTCH RAREBIT

authentic Scottish recipe of cheddar cheese, Belhaven Scottish Ale

cayenne pepper, served with Yorkshire pudding

12

CHILLED SHRIMP

housemade cocktail sauce

21

SIDE ITEMS

SPRING PEA MEDLEY

9

TWICE BAKED POTATO

9

SAUTÉED ASPARAGUS WITH HOLLANDAISE

9

BRUNCH POTATOES

8

BREAKFAST SAUSAGE

7

SMOKED BACON

7



ENTREES

FRENCH TOAST BREAD PUDDING*

mixed berries and choice of sausage or bacon

17

EASTER HAM PLATTER*

thick sliced baked ham, mashed potatoes, spring pea medley
add two eggs any style \$5

27

FILET MIGNON

pan-seared filet mignon, sautéed green beans, mashed potatoes, blue cheese maître d' hotel butter

36

PAN SEARED SCOTTISH SALMON

scrambled eggs, asparagus, hollandaise sauce

32

TAM O'SHANTER SIGNATURE CORNED BEEF HASH*

a Lawrence Frank original recipe, with two poached eggs, herbed hollandaise

26

THE ROYAL GUARDS BRUNCH

a 6oz cut of our Prime rib, two eggs any style, a heaping portion of mashed potatoes, yorkshire pudding,
and your choice of creamed corn or creamed spinach

42

TOAD IN THE HOLE

diced filet mignon, yorkshire pudding, pearl onions, mixed mushrooms, burgundy wine sauce

30

ROASTED PRIME RIBS OF BEEF

CALIFORNIA CUT*

39

a smaller portion for lighter appetites

ENGLISH CUT

40

thinly sliced for a delicate texture

TAM O'SHANTER CUT

42

our traditional and most popular cut

PRINCE CHARLIE CUT

52

extra thick, always with the bone

ADD A LOBSTER TAIL

cold water lobster tail, broiled with seasoned bread crumbs

26