

Los Angeles' oldest established permanent non-floating restaurant
still operated by its founders' younger kinsmen

**SIGNATURE
COCKTAILS**

GIANT MOSCOW MULE

celebrated and famous a full gallon copper mug, vodka, bundaberg ginger beer, serves 4-6
50

TAM'S TEA SERVICE:

BLUEBERRY FLING, TAM PUNCH, LAVENDER COLLINS

our english tea service contains no tea, just strong drink for any number
TWO 28 /FOUR 54 / SIX 76

ASK YOUR SERVER FOR A "GLASGOW KISS"



"Your Host, Mr. McTavish"

SELECT WINES AVAILABLE BY THE GLASS

**SEASONAL
COCKTAILS**

MODERN PALOMA

tequila, house grapefruit shrub, lime, secret soda
15

BLUEBERRY FLING

vodka, house blueberry shrub, lemon, honey and cinnamon
15

LAVENDER COLLINS

bombay sapphire, lavender syrup & lemon juice
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

ATWATER WEDGE SALAD 12

crisp romaine lettuce, cherry tomatoes, crumbled bacon, blue cheese

CLASSIC CAESAR 13

crisp romaine lettuce, aged parmigiano reggiano, house croutons

SUMMER MELON SALAD 14

watermelon, cantaloupe, honeydew, mixed greens, burrata, mint, lime vinaigrette

ODDS & SODS

DEVILED EGGS creamy horseradish, fresh dill	7
MAC & CHEESE smoked gouda, farmhouse cheddar	7/16
AVOCADO TOAST toasted sourdough bread, creamy avocado mash, mixed greens	12
ADD TWO EGGS, ANY STYLE:	+4
SCOTCH RAREBIT authentic scottish recipe of cheddar cheese, belhaven scottish ale, cayenne pepper, toasted sourdough bread	10
HOUSE POACHED & SMOKED SALMON chilled scottish salmon, dill cream, toasted sourdough bread	16
CHILLED SHRIMP shell on jumbo shrimp, horseradish cocktail sauce	21

Great Scot! Soup!

SOUP OF THE DAY
seasonal selection
8

FRENCH ONION SOUP
gruyère 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

JOHN R. LINDQUIST General Manager

JUAN ESCAMILLIA Executive Chef



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

ROASTED WILD MUSHROOMS

garlic & herbs

9

SMOKY BACON

cooked to perfection

6

BREAKFAST SAUSAGE

6

SAUTÉED ASPARAGUS

classic hollandaise

9

TWO EGGS YOUR STYLE

6

CRISPY BRUNCH POTATOES

sautéed bell peppers & onions

7

Coldwater Lobster

Broiled or Scampi

70Z COLD WATER LOBSTER TAIL

26

CRAVING OUR Daily Soufflé?

ORDER EARLY: THEY
TAKE THEIR SWEET TIME

MEAT, FISH, FOWL ...

- EGGS BENEDICT** two poached eggs, thinly sliced canadian bacon, spinach, english muffins, hollandaise, mixed greens 18
- LAWRY'S CORNED BEEF HASH** roast beef, corned beef, two poached eggs, bell peppers, potatoes, hollandaise 21
- BAKED EGGS** choose two items, bacon, ham, cheddar cheese, spinach, mushrooms, served with mixed greens 17
- ADDITIONAL ITEMS** 2/EACH
- FRENCH TOAST BREAD PUDDING** mascarpone & berry compote, maple syrup, choice of sausage or bacon 17
- THE ROYAL GUARD'S STEAK & EGGS** our california cut of prime rib, two eggs any style, mashed potatoes, gravy, yorkshire pudding, creamed spinach or creamed corn 35
- FISH AND CHIPS** locally caught cod, french fries, peanut coleslaw and house-made tartar sauce 19
- TOAD IN THE HOLE** a Tam signature, diced filet mignon, yorkshire pudding, pearl onions, mushrooms, kale, guinness gravy, mixed greens 30
- THE TAM VEGGIE BURGER** house-made veggie patty with beets, carrots, black beans, goat cheese, arugula, french fries 17
- THE TAM BURGER** 6oz of angus beef, cheddar cheese, french fries, artisan brioche bun, traditional garnishes 16
- SIGNATURE PRIME RIB SANDWICH** artisan french bread, french fries, whipped horseradish, au jus 22
- PILE 'EM ON: BACON, AVOCADO, SCOTCH RAREBIT, FRIED EGG** . . 2/EACH

Lawry's

WORLD-FAMOUS PRIME RIB

served with mashed potatoes and gravy,
yorkshire pudding, freshly prepared horseradish,
creaméd spinach or creaméd 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.