



SMOKED PRIME RIB SPECIAL

Our smoked prime rib is a celebration of bold flavor and craftsmanship. The hardwood-smoking process imparts delicate layers of smokiness that complement the beef's natural richness. Enjoy this delicious twist on our classic prime rib.

SMOKED PRIME RIBS OF BEEF

CALIFORNIA CUT* 56

TAM O'SHANter CUT* 70

PRINCE CHARLIE CUT* 83

smoked in-house, includes mashed Idaho® potatoes and gravy, yorkshire pudding, freshly prepared horseradish and choice of creamed spinach or creamed corn

FEATURED COCKTAIL

BLACK SHEEP MANHATTAN

woodford reserve bourbon whiskey, vermouth, amaro averna, st. george nola coffee liqueur, mole bitters, served smoked with a keepsake Tam O'Shanter demitasse spoon 45



The Tam proudly serves Certified Angus Beef® — raised by family farms and ranchers dedicated to humane animal care and climate-friendly practices.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please alert your server to any food allergies.