



# TackRoom

## STARTERS

**THAI LEMONGRASS MUSSELS - 17**

*PEI Mussels, coconut curry, toasted sourdough, cilantro, thai chilies*

**SIGNATURE STEAK FRIES\* - 22**

*seared tenderloin, gorgonzola fondue, black pepper candied bacon, truffled frites*

**STEAK BITES\* - 20**

*seared tenderloin, roasted baby carrots, crispy onions, pickled grape tomato, spring mix*

**FRENCH ONION - 11**

*melted gruyère, crouton*

**CRISPY BRUSSELS - 14**

*pork belly, mai ploy-dasbi*

**CALAMARI - 16**

*pickled peppers, marinara sauce*

**LONG STEM ARTICHOKEs - 16**

*crispy marinated artichoke hearts, béarnaise, romesco*

**CLASSIC CAESAR - 14**

*garlicky croutons, parmesan*

**ICEBERG WEDGE (GF) - 14**

*black pepper candied bacon, tomato, shaved red onion, gorgonzola dressing*

**SALAD ADD-ONS:**

SALMON\* +12

STEAK\* +14

SHRIMP +10

CHICKEN +8

## BURGERS & SANDWICHES Gluten free bun or protein style available upon request.

**PRIME TACK BURGER\* - 17**

*blackhawk farms USDA prime patties, shredded iceberg, beefsteak tomatoes, red onion, chefs signature sauce, toasted brioche bun*

**PRIME RIB FRENCH DIP - 20**

*shaved prime rib, provolone, horseradish spread, onion straws*

**CURRY CHICKEN SANDWICH - 14**

*arugula-carrot slaw, cilantro pesto, crispy onions, buttered hoagie roll*

**FORAGED MUSHROOM MELT (V) - 16**

*caramelized onion, tomato, swiss, roasted garlic purée, spring mix, sourdough*

BURGERS & SANDWICHES ARE SERVED WITH FRIES **or** NAPA SLAW.

**SUBSTITUTE:**  
SWEET POTATO FRIES +5  
SMALL GREEN SALAD +7  
FRENCH ONION SOUP +6

**ADD-ONS:**  
FRESH AVOCADO +5  
[2] APPLEWOOD SMOKED BACON +2.5

## SIGNATURE SELECTIONS

**CEDAR PLANK SALMON\* (GF) - 27**

*saffron risotto, broccolini, blueberry balsamic reduction*

**WHARF CIOPPINO - 24**

*PEI mussels, calamari, shrimp, linguini, tomato wine broth, toasted sourdough*

**LIONS MANE STEAK (GF/V) - 24**

*seared lions mane mushroom, parsnip and carrot mashed, roasted vegetable demi glace*

**MOROCCAN LAMB STEW (GF) - 38**

*braised Colorado lamb, parsnips, carrots, onion, pearled cous cous, saffron/ras-el honout*

**SMOKED BURRATA SALAD - 17**

*an entrée sized salad with house-smoked burrata, sunflower kernels, tomato, bacon, red onion, croutons, local organic greens, olives, creamy balsamic*

**SHAVED BRUSSELS SALAD (GF/V) - 15**

*an entrée sized salad with fennel, cranberries, apples and a roasted lemon garlic dressing*

**THE SUNDAY PRIME RIB\* (GF)**

**FILLY CUT (10oz.) - 38**  
*mashed, broccoli, creamy horseradish, au jus dipping sauce*

SUNDAYS ONLY, WHILE SUPPLIES LAST



(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server for further details.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS