



LOS GATOS  
TAVERN

## DINNER MENU

### STARTERS

**Shrimp Cocktail 18**

Jumbo shrimp, cocktail sauce & Meyer lemon

**Calamari 17**

Charred lemon & Calabrian chili aioli

**Jumbo Wings 16**

House brined & fried with buffalo sauce & ranch dressing

### HANDHELDS

All handhelds come with fries or arugula salad

**Quesadilla 16**

Smoked chicken, cheese blend, pico de gallo, guacamole,  
chipotle crema

**The Tavern Burger 18**

Wagyu beef, lettuce, heirloom tomato, onion, pickle, with  
American cheese on toasted brioche bun

*Add \$2/ea: Mushrooms, Avocado, Bacon*

**Chicken Parmesan Sandwich 21**

Crispy chicken cutlet, marinara, fresh mozzarella, arugula on  
toasted ciabatta roll

**Cuban 19**

Slow braised pork butt, black forest ham, Swiss cheese, yellow  
mustard, pickles on pressed Cuban roll





LOS GATOS  
TAVERN

SALADS

**Toll House Greens 15**

Heirloom cherry tomato, cucumber, pickled red onion, feta cheese, maple lemon vinaigrette

*Add: Chicken \$9, Shrimp \$12*

**Caprese 17**

Heirloom tomatoes, fresh mozzarella, basil, arugula, olive oil & balsamic gastrique

**Traditional Caesar 14**

Romaine hearts, Caesar dressing, sourdough croutons, romano tulle

*Add: Chicken \$9, Shrimp \$12*

ENTREES

**Tortellini 27**

Cheese tortellini, smoked chicken, artichoke hearts, sun-dried tomatoes, calamata olives, parmesan & pesto cream

**Steak Frites 38**

8oz N.Y. Strip with garlic butter & fries

**Grilled Salmon 31**

Coho salmon, rosemary roasted potatoes, seasonal vegetables, charred lemon, Old Bay beurre blanc

DESSERTS

**Warm Apple Tart a la Mode 14**

Vanilla ice cream

**Flourless Chocolate Cake 13**

Fresh raspberries & chocolate ice cream

**Ice Cream 7**

Choice of: vanilla or chocolate (two scoops)

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food born illness especially if you have certain medical conditions.