

Tallgrass offers our guests a unique approach to dining. We offer three, four or five courses, where the diner creates their own menu by selecting from over thirty choices (including heart-healthy and vegetarian). Tasting (degustation) menus are also available at Chef's discretion. Chef/Owner Burcenski sources his ingredients from all over the world, with special emphasis on organic, sustainable and locally produced products. All breads are organic and made in house.

See our "Tallgrass Tonight" to-go menu

SEAFOOD

BUTTER POACHED SHRIMP, CRISP POLENTA, TOMATO CHUTNEY, BASIL OIL
GRILLED WILD SALMON, SAUTE FENNEL, PARSLEY PESTO, CREAM CORN/SHALLOT SAUCE
HOUSE SMOKED SALMON BENEDICT: CRISP EGG, POTATO DISC, CAPER, LEMON BEURRE BLANC
SAUTE PANKO CRUSTED BASS, MUSHROOM TERRINE, PIPERADE SAUCE
WILD DIVER SCALLOPS, AVOCADO, PISTACHIO, WALNUT OIL+4/8
LUMP CRAB, LOBSTER & PRAWN CAKE, HOLLANDAISE+12/24

VEGETABLE

CRISP BRIE, ONION CONFIT, CHIVE EMULSION
SOUP TRIO: PARSNIP/MUSHROOM, TOMATO/SWEET RED PEPPER, CORN/FENNEL
OMLETTE: SHITAKE, ASPARAGUS AND LEEK, THREE CHEESE SAUCE
GOAT CHEESE RAVIOLI, CREAM SPINACH, GOLDEN RAISIN, TOMATO BUTTER
ARRUGULA, FETA, PEACH, PINENUT, RADISH, GREEN GODDESS DRESSING
HAND MADE BURRATA, AVOCADO, TOMATO, BELGIAN ENDIVE, BASIL, XVOO+4

MEAT/POULTRY

ROASTED CAPON BREAST, PARMESAN BUTTERNUT SQUASH PUREE, SAGE BROWN BUTTER
SAUTE VEAL SWEETBREADS, BRAISED ENDIVE, CANADIAN BACON, CURRY BEURRE BLANC
GRILLED PORK TENDERLOIN, PROSCIUTTO, SOFT POLENTA, PEAR, CAMBOZOLA CHEESE SAUCE
ROASTED CULVER DUCK CONFIT, SCALLION CAKE, APRICOT CHUTNEY, CUCUMBER YOGURT
GRILLED LAMB RACK & CHOP, PASTICCHIO, MINT OIL+4/8
PRIME N.Y. STRIP, POMME DAUPHINE, BEECH MUSHROOMS, SAUCE BERNAISE+6/12

TALLGRASS CLASSICS

HOUSE GUITTARA, CRISP POACHED EGG, PARMESAN, PANCHETTA, CARBONARA SAUCE
CHOWDER OF PENN COVE MUSSELS, WEST COAST OYSTERS, CAPON, CHORIZO, POTATO+3/6
FOIE GRAS TORCHON, WINTER FRUIT CHUTNEY, TOASTED BRIOCHE+10
ASSORTMENT PLATE: LOBSTER AND PRAWN LASAGNA, SMOKE SALMON GNOCCHI, CRAB BEIGNET,
PAMESAN DEVEILED EGG, SHRIMP TOSTADA+6

DESSERT

LEMON TORTE, BLUEBERRY, WHITE CHOCOLATE MOUSSE
STRAWBERRY, GOAT CHEESE PANNA, TOASTED ALMONDS, BALSAMIC
WARM THREE BERRY CRISP, CHANTILLY CREAM
'NAPOLEAN', VANILLA BRULLE, CRISP BUTTER PASTRY, CHOCOLATE SAUCE+2
BANANA FOSTER, RASPBERRY, TOASTED PECAN 'TURTLE' OR CHOCOLATE SOUFFLE +2
CHOCOLATE ASSORTMENT: TOWER, TRUFFLE, CREPE, SOUFFLE, POT DE CRÈME+4
HOUSE ASSORTMENT: BRULEE, SPICED SHOT, BLUEBERRY CRISP, CHOCOLATE SOUFFLE
AND APPLE PUFF PASTRY+4
CHEESE ASSORTMENT: FIVE CHEESE AND CONDIMENTS+7

**** Indicates "Transcendent Cuisine" (Organic/Wild, Low Carbohydrate, Anti-Oxidant, Low Caloric, Low Glycemic and Healthy Omega 3 Fats)**

**All breads and pastas are organic and made in house.
Tallgrass water is reverse osmosis.**

Three Course Menu \$59

Four Course Menu \$69

Five Course Menu \$79

Seven Course Menu \$99 (Entire Table / Plus Items are Additional)

20% Gratuity Added to Tables Larger Than Four Persons

Cellar Master Tom Alves has chosen over two hundred wines by the bottle and twelve wines by the glass to enhance the cuisine of Chef Burcenski. The Tallgrass wine list reflects our commitment to food-friendly wines and pricing that allows our diners the opportunity to explore and discover new wines. Since Tallgrass' opening in 1981, Tom has been supportive of American winemakers with an emphasis on Pinot Noirs from Oregon and the Russian River Valley in Sonoma; although there is full representation of all wine varieties and styles. [VIEW THE WINE LIST](#)