



TAKEOUT MENU

See specials & order online: TamOShanter.com

CURBSIDE PICKUP 11:30 AM-8 PM
2980 LOS FELIZ BLVD., LOS ANGELES 90039 | 323.664.0228

ODDS & SODS

- SCOTCH RAREBIT 12**
authentic scottish recipe:
cheddar cheese, belhaven scottish ale,
cayenne pepper, toasted sourdough
- CAULIFLOWER & LEEK SOUP 7/14**
- TRADITIONAL STUFFING 11**
- SEASONAL SKILLET MUSHROOMS 11**
- ROASTED BRUSSELS 10**
- SHRIMP COCKTAIL 19**
house cocktail sauce
- MAC & CHEESE 7 / 15**
smoked gouda, farmhouse cheddar,
breadcrumbs

SALADS

- A WEE GREEN SALAD**
cherry tomatoes, sliced carrots,
Tam O'Shanter vinaigrette **7**
- ATWATER WEDGE SALAD**
romaine lettuce, smoked bacon,
cherry tomatoes, blue cheese **12**
- HOLIDAY SALAD**
mixed greens, red onion, blue cheese,
canided walnuts, cranberries,
cranberry vinaigrette **14**
- TURKEY COBB SALAD**
crisp romaine lettuce, aged roast
turkey, egg, bacon, avocado, romaine,
tomatoes, house dressing **16**
- CLASSIC CAESAR**
romaine lettuce, aged parmigiano
reggiano, house croutons **11**
- MONTGOMERY'S RANCH SALAD**
romaine, avocado, garden veggies,
ranch dressing, signature
potato chips **12**



WORLD-FAMOUS PRIME RIB

WE PROUDLY SERVE THE BEST: CERTIFIED ANGUS BEEF® BRAND

PRIME RIB DINNERS

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| TAM O'SHANter CUT
our traditional and
most popular cut 47 | CALIFORNIA CUT
a smaller portion for
lighter appetites 41 | ENGLISH CUT
thinly sliced for a
delicate texture 42 | PRINCE CHARLIE CUT
extra thick,
always with the bone 55 |
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Include mashed potatoes and gravy, freshly prepared horseradish,
creamed spinach or creamed corn

FAMILY-STYLE MEALS



PRIME RIB DINNER FOR FOUR 195

Roasted Prime Ribs of Beef, Wee Green Salad, mashed potatoes,
Yorkshire pudding, and creamed corn or creamed spinach

PRIME RIB FEASTS

HALF for 5-7 **329** | WHOLE for 12-14 **549**

Wee Green Salad, mashed potatoes, gravy, au jus, creamed corn,
or creamed spinach, Yorkshire pudding batter, creamed
and straight horseradish

BRISKET DINNER FOR FOUR 139

mashed potatoes, gravy, au jus, creamed corn or
creamed spinach, Yorkshire pudding batter, creamed
and straight horseradish

SANDWICHES

ADD: smoked bacon, avocado, scotch rarebit **2/EACH**

- THE PRIME RIB** kaiser roll, beets, pickles, peanut coleslaw **23**
- BRISKET, CORNED BEEF, TURKEY OR PORK ROAST SANDWICH** Kaiser, onion
brioche or rye bread roll, beets, pickles, peanut coleslaw..... **16**
- THE TAM BURGER** 6oz of Certified Angus Beef®, cheddar cheese,
french fries, artisan brioche bun, traditional garnishes..... **16**
- CRISPY CHICKEN SANDWICH** toasted brioche bun, lightly fried
chicken breast, sriracha mayo, jalepeno coleslaw, french fries,
pickles **16**



ENTRÉES

- BRISKET, CORNED BEEF or PORK ROAST PLATTER** mashed potatoes and
creamed corn or creamed spinach **29**
- FISH & CHIPS** locally caught cod, french fries, peanut coleslaw,
house-made tartar sauce **18**
- PAN-SEARED SCOTTISH SALMON** parsnip purée, dried cranberries,
kale, buerre noisette **32**
- HOLIDAY TURKEY DINNER** stuffing, mashed potatoes, gravy, mixed
vegetables, cranberry sauce **ADD PRIME RIB FOR 12** **29**
- PAN-ROASTED FILET MIGNON** brussels, roasted new potatoes,
bernaise sauce **38**
- ROASTED ROOT VEGETABLES** **23**
- ADD A 7OZ BROILED LOBSTER TAIL** **26**

C.C. BROWN'S HOT FUDGE SUNDAE ICE CREAM

All the classic flavors of our C.C. Browns Hot Fudge Sundae in a pint of ice cream:
Whipped Cream, Almonds layered in. Hot Fudge on the side — Scoop, Drizzle & Enjoy! **11 PER PINT**

WINES

RED

CABERNET, ADELAIDA
Paso Robles 60

CABERNET, HESS, ALLOMI VINEYARD
Napa Valley 48

ZINFANDEL, TURLEY, JUVENILE
Napa Valley 62

ZINFANDEL, SEGHEISIO, OLD VINE
Sonoma County 70

**RED BLEND, THE PRISONER WINE CO,
THE PRISONER**
Napa Valley 75

PINOT NOIR, PATZ & HALL SONOMA VALLEY
Sonoma Valley 96

**CASTELLO BANFI,
BRUNELLO DI MONTALCINO, DOCG**
Italy 132

CABERNET SAUVIGNON, CAYMUS
Napa Valley 129

**CABERNET SAUVIGNON,
ORIN SWIFT "MERCURY HEAD"**
Napa Valley 148

**PROPRIETARY BLEND,
PAHLMAYER**
Napa Valley 210

**CHATEAUNEUF DU PAPE,
CHATEAU BEAUCASTEL**
Rhône Valley, France 175

WHITE

**BRUT CHAMPAGNE,
VEUVE CLICQUOT, YELLOW LABEL**
Reims, France 113

CHARDONNAY, PAULL HOBBS
Russian River Valley 103

CHARDONNAY, HESS COLLECTION
Napa Valley 60

CHARDONNAY, PATZ & HALL
Sonoma Valley 98

SAUVIGNON BLANC, DUCKHORN
Napa Valley 58

PINOT GRIGIO, P. PECORARI
Friuli, Italy 56

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PLEASE ALERT US TO FOOD ALLERGIES *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

JOHN R. LINDQUIST General Manager • **JUAN ESCAMILLA** Executive Chef