

MENU

APPETIZERS:

Sautéed Jumbo Shrimp

with a garlic butter and white wine reduction. Served with toasted Italian bread and a lemon wedge.

Baked Seasoned Bruschetta

with smoked tri tip, roasted red bell pepper, goat cheese, balsamic glaze and basil.

Caprese Skewers

Cherry tomatoes, fresh mozzarella, basil and balsamic glaze

ENTREES:

All entrees served with house arugula salad with balsamic dressing, goat cheese, red bell peppers, candied walnuts and croutons.

Grilled Wild Salmon

with lemon butter sauce. Served with fingerling potatoes and seasonal vegetables.

Pork Medallions

Smoked pork loin stuffed with pesto, spinach, roasted red pepper and pine nuts. Served with mashed potatoes and a garlic cream sauce.

PLEASE LET US KNOW WHAT YOU THINK OF OUR NEW MENU ON SOCIAL MEDIA

THANK YOU

TIGARD TAPHOUSE

* **Served Thursday, Friday & Saturday**
5:00 to 8:00