

Dessert

CHOCOLATE SOUFFLÉ

10.49

Chocolate hazelnut ganachè, fresh whipped cream, powdered sugar

**Please allow our pastry chef thirty minutes

CLASSIC CRÈME BRÛLÉE

8.49

Caramelized Tahitian vanilla bean custard topped with fresh berries

FRESH BAKED BUTTER CAKE

10.49

Brown butter syrup, macerated strawberries, vanilla ice cream

**Please allow our pastry chef twenty minutes

WARM SATLED CARAMEL BREAD PUDDING

8.99

Turbinado sugar pecans, dulce de leche caramel, banana ice cream, sea salt, mint

SORBETTO

6.49

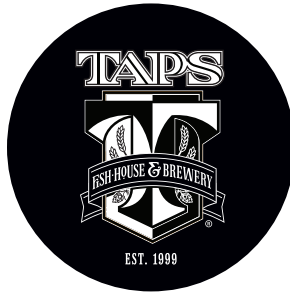
Daily selection, fresh berries



TAPS FISH HOUSE.COM

B R E A | C O R O N A | I R V I N E

Private dining rooms available.



Prix-Fixe Three Course Menu 29.99

Enjoy a \$10.00 wine credit toward any one bottle of wine from our wine list *or* a glass of our TAPS award-winning beer for \$4.00

1ST COURSE

CLAM CHOWDER | CAESAR SALAD | LOBSTER BISQUE
1/2 WEDGIE | HOUSE SALAD | CHARCUTERIE & CHEESE

2ND COURSE

MACADAMIA-CRUSTED ROCKFISH | FISH & CHIPS
SHRIMP SCAMPI | SMOKED 1/2 CHICKEN

3RD COURSE

CRÈME BRÛLÉE | WARM SALTED CARAMEL BREAD PUDDING
*ADD A CHOCOLATE SOUFFLÉ FOR AN ADDITIONAL 5.99

SUBSTITUTIONS

8-OZ. FILET MIGNON	18.99
MISO CHILEAN SEA BASS	21.99
16-OZ. RIBEYE	14.99
8-OZ. PRIMETOP SIRLOIN	7.99
BALSAMIC SALMON	7.99