



One Course Mains plated \$21 per person

One Course Steak plated \$36 per person

Two Course plated (Mains + Appetizers OR Desserts) \$34

Two Course plated (Steaks + Appetizers OR Desserts) \$49

Three Course plated (Appetizers + Mains + Desserts) \$46

Three Course plated (Appetizers + Steak + Desserts) \$61

Minimum 8 persons - Taxes + gratuities extra

APPERTIZERS

Chicken Wonton Soup

Poached chicken dumplings, chicken broth, bean sprouts, sesame oil

Organic Quinoa with Cranberries

Organic quinoa blend in dried cranberries, greens, sweet and citrus vinaigrette

Add: Smoked Salmon \$7, Grilled Chicken breast \$7

Ta'Za Caesar salad

Romaine hearts, garlic croutons, parmesan, homemade Caesar dressing with anchovies

Add: Grilled Chicken Breast \$7, Crispy Salmon \$9, Shrimp Skiver \$7

MAINS

Corn Fed Chicken Supreme

Stuffed with spinach, garlic and cottage cheese, seasoned vegetables, creamy mushroom sauce

Pan Seared Crispy Coho Salmon

Buttered vegetables, New England Succotash

Al Dente Linguine

Oven roasted Portobello mushroom, sundried tomatoes with garlic cream sauce

STEAKS

9 oz. Char Grilled Black Angus Center Cut NY Strip Steak

Sustainable vegetables, horseradish whipped mash, cognac flambéed classic pepper corn sauce

9 oz. AAA Ribeye Steak

Sustainable vegetables, horseradish whipped mash, cognac flambéed classic pepper corn sauce

DESSERT

Crème Brulee

Traditional French Custard with a caramelized sugar top

Triple Vanilla Cheesecake

Creamy Vanilla Cheesecake, Vanilla white chocolate mousse and rich whipped cream

Flourless Chocolate Molten Lava Cake

Rich chocolate cake with a molten center of Callebaut Belgian chocolate served with premium vanilla ice cream