



Easter Dinner Menu

Sunday, April 20, 2025

Starters

Chicken Wings | \$19

Mediterranean Style Wings, Homemade Pickles and Blue Cheese Dressing, Korean BBQ, Cajun, Salt & Pepper

**ADD: \$5 Side Caesar | \$5 Side Green Salad
\$5 French Fries | \$5 Sweet Potato Fries**

Loaded Nachos | \$17

Tomatoes, Green Onions, Olive Slices, Jalapeño, Guacamole, Salsa, Sour Cream

ADD: \$8 Grilled Chicken

Chicken Wonton Soup | \$13

Chicken Dumplings, Chicken Broth, Bean Sprouts, Sesame Oil, Scallion

Homemade Bean & Ham Soup | \$13

Homemade Mixed Bean and Ham Soup with Crispy Parsley

French Onion Soup | \$14

French Onion Soup with Crispy Pancetta

Ta'Za Caesar Salad

Starter \$12 | Main \$17

Romaine Hearts, Garlic Croutons, Crispy Bacon, Fresh Lemon, Parmesan, Anchovies

**ADD: \$8 Grilled Chicken | \$9 Grilled Shrimp
| \$9 Crispy Salmon**

Radish and Cucumber Salad | \$17

Romaine Lettuce, Cherry Tomato, Roasted Sunflower Seed, Citrus Parsley Vinaigrette

**ADD: \$8 Grilled Chicken | \$9 Grilled Shrimp
| \$9 Crispy Salmon**

Arugula Strawberry Salad | \$17

Feta Cheese, Sweet Drops, Candied Walnut and Sweet Onion Dressing

**ADD: \$8 Grilled Chicken | \$9 Grilled Shrimp
| \$9 Crispy Salmon**

Pizza Margarita | \$19

Homemade Tomato Basil Sauce, Mozzarella Cheese, Herb Oil

ADD: \$8 Grilled Chicken | \$4 Double Cheese | \$5 Bacon

Handhelds

Classic Burger | \$20

6oz Chuck Patty, Bacon Jam, Cheddar, Tomato, Lettuce, Pickle, Mushroom, Chipotle Mayo, Brioche Bun

ADD: \$5 Bacon | \$4 Double Cheese

Cajun Chicken Caesar Wrap | \$19

Bacon Jam, Romaine, Avocado, Caesar Dressing

ADD: \$5 Bacon | \$4 Double Cheese

Steak Sandwich | \$22

Flank Steak, Caramelized Onion, Mushroom, Roasted Red Pepper, Provolone Cheese, Horseradish Mayo, Beef Jus

All Sandwiches are served with a choice of French Fries or Sweet Potato or Green Salad

Mains

Cumin & Mustard Flavoured Roasted Lamb | \$40

Lamb with Israeli Couscous Ragout, Seasonal Market Buttered Vegetables, Homemade Chimichurri

Herb Crusted Pork Tenderloin | \$35

Pork Tenderloin with Garlic Truffle Potato Purée, Honey-Glazed Vegetables, Spicy Pineapple Salsa

Cajun Salmon | \$32

Cajun Salmon with, Pesto Mashed Potatoes, Seasonal Buttered Vegetables, Citrus Beurre Blanc

Desserts

Carrot Cake | \$16

Carrot Cake with Whipped Cream, Berries and Chocolate Raspberry Sauce

Homemade Crème Brûlée | \$17

Homemade Crème Brûlée with Seasonal Berries and Almond Biscotti

15% Gratuity and 13% Taxes will be added to your order for groups of 8 or more