



BRUNCH

M E N U

SPECIALTIES

All steaks served with farm fresh vegetables and your choice of steak fries, mashed potatoes or house salad

DELMONICO | 45

14 oz. grilled boneless ribeye steak, served with a roasted garlic aioli

NEW YORK | 30

8 oz. center-cut steak, broiled and brushed with herb butter

FLAT IRON | 28

A robust 6 oz. prime grilled steak packed with flavor

PETITE FILET MIGNON

6 oz. | 47 8 oz. | 60

Our most delicate and tender cut of beef

KUROBUTA PORK CHOP | 25

*Finely marbled and exceptionally juicy highly prized
12 oz. Japanese pork chop, grilled to perfection and served with
spicy barbecue sauce*

HANDHELDS

Served with choice of French fries or mashed potatoes

TAIYO BURGER | 12

*Grilled half-pound ground sirloin topped with sautéed mushrooms,
Swiss cheese, Canadian bacon, lettuce, sliced tomato and
red onion marmalade*

BUTTERED LOBSTER ROLL | 20

*Sweet morsels of lobster meat tossed with mayonnaise, celery and a
touch of fresh lemon juice served in a grilled soft roll*

WISCONSIN CHEDDAR & BACON BURGER | 10

*Grilled half-pound ground sirloin topped with Wisconsin white
cheddar, crispy bacon, lettuce, red onions and sliced tomato*

CHICAGO SOUTH SIDE | 12

*Grilled, smoked chicken breast stacked with applewood-smoked bacon,
sharp cheddar cheese, lettuce, sliced tomato and red onions, served on a
fresh bun with barbeque sauce*

TAIYO SMOKED CHICKEN CLUB SANDWICH | 13

*A triple-decker sandwich filled with crispy bacon, smoked chicken
breast, Canadian bacon, American cheese, lettuce, tomatoes and
mayonnaise on toasted bread*

STOCKYARD SANDWICH | 18

*Grilled onions, mushrooms and prime beef tips nestled in a toasted roll
with melted Havarti cheese*

ENTRÉES

PAPPARDELLE BOLOGNESE | 15

*Pappardelle pasta tossed with a rich beef and tomato sauce and served
with freshly grated Parmesan and garlic toast*

MISO-ROASTED SALMON | 24

*Miso-marinated fillet, oven-roasted and served with Japanese rice
topped with soy-flavored butter sauce and steamed spinach*

BEER-BATTERED FISH AND CHIPS | 15

*Flaky fried cod served with French fries, creamy tartar sauce and
malt vinegar*

STEAK QUESADILLA | 12

*Thinly sliced grilled beef tenderloin with onions, peppers and
Monterey Jack cheese between crispy flour tortillas and served with
pico de gallo, cilantro-basil dressing and sliced avocado*

BREAKFAST

All breakfast entrées served with your choice of cottage potatoes or hash browns

CHEF'S OMELET | 11

Made with three farm-fresh eggs and your choice of bacon, sausage, ham, onions, green peppers, mushrooms, diced tomatoes and shredded cheddar cheese.

Served with breakfast potatoes and toast

CLASSIC EGGS BENEDICT | 10

Sliced ham topped with poached eggs and served on crispy English muffins with Taiyo hollandaise sauce

JUMBO BREAKFAST PLATTER | 11

Three jumbo eggs cooked to order, served with four slices of thick smoked bacon, hash browns, sautéed mushrooms and buttered Texas toast

SMOKED SALMON | 15

Served with a toasted bagel, cream cheese, sliced red onions, tomatoes and capers

FRENCH TOAST | 10

Add your choice of topping: blueberries, banana, toasted pecans or chocolate chips

TAIYO EGGS BENEDICT | 20

Twin petite filets of beef topped with poached eggs and served on crispy English muffins with grilled tomatoes and Taiyo hollandaise sauce

STEAK AND EGGS | 25

Grilled 4 oz. beef tenderloin steak with two eggs any style and your choice of toast or English muffin

COUNTRY BREAKFAST | 10

Two fluffy biscuits topped with sausage gravy and served with two eggs cooked to order

PANCAKES | 10

Add your choice of topping: blueberries, banana, toasted pecans or chocolate chips

SIDE DISHES

3 SLICES APPLEWOOD SMOKED BACON | 3

3 SAUSAGE LINKS | 3

3 SLICES CANADIAN BACON | 3

APPETIZERS

CRISPY CALAMARI | 14

Fresh-caught squid dredged in seasoned flour and fried to a golden brown. Served with a duo of mango-chipotle and roasted tomato sauce, garnished with fresh lemon and horseradish gremolata

BUFFALO CHICKEN WINGS | 7

Coated in a mild buffalo sauce and served with celery and carrot sticks and your choice of ranch or bleu cheese dressing

SALADS

TAIYO STEAK SALAD | 16

Sliced prime flat iron steak layered over fresh greens, cherry tomatoes, avocado, red onions and mushrooms. Served with our signature bleu cheese dressing

COBB SALAD | 16

Crisp Romaine lettuce topped with a sliced hard-boiled egg, bleu cheese crumbles, cheddar cheese, chopped bacon, black olives, tomatoes, avocado and grilled chicken breast. Served with a red wine vinaigrette

CLASSIC CAESAR SALAD | 10

Crisp hearts of romaine lettuce tossed with our homemade dressing and topped with French bread croutons and shredded Parmesan cheese

Add Chicken | 4 Shrimp | 5

HOUSE SALAD | 5

Fresh chilled lettuce accompanied by tomato and cucumber slices, served with your choice of dressing

SOUPS

LOBSTER SHRIMP BISQUE

Bowl | 11 Cup | 8

Rich and creamy shellfish soup garnished with bites of sweet lobster

FRENCH ONION SOUP | 7

Oven-baked, loaded with caramelized sweet onions and served with a golden crust of melted Swiss cheese

