



DINNER

MENU

SPECIALTIES

We are pleased to offer you Prime Beef on our Taiyo Steakhouse menu.

Less than two percent of all beef produced in the United States will earn the prime designation. The word "prime" is a quality grade given by the U.S. Department of Agriculture to describe the highest quality beef. This meat quality grade is given based on a combination of marbling and maturity. Marbling adds flavor, and younger beef produces the tenderest meat.

CHATEAUBRIAND FOR TWO

ROAST TENDERLOIN | 120

16 oz. center-cut prime tenderloin slow-roasted and served sliced accompanied with a bouquet of vegetables and duchess potatoes, presented with a Béarnaise and a bordelaise sauce

TAIYO FAVORITE

TOMAHAWK RIBEYE | 120

This bone-in ribeye is our ultimate steak, cooked to your specifications and brushed with savory butter

BONELESS RIBEYE | 45

A juicy, full-flavored 14 oz. ribeye steak

PORTERHOUSE | 55

A thick 24 oz. combination cut of juicy New York strip and filet mignon served on the bone

NEW YORK | 40

14 oz. prime center-cut steak, boldly flavored with a texture to match

PRIME FILET MIGNON

6 oz. | 42 8 oz. | 55

Our most delicate and tender cut of beef
Add applewood bacon or a bleu cheese crust | 3 each or both for 5

LAMB RACK | 33

A rack of lamb marinated in olive oil with herbs, flame-broiled and served with a roasted garlic and fresh rosemary demi-glace

KUROBUTA PORK CHOP | 20

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

ACCOMPANIMENTS

Add a porcini crust with
25-year aged balsamic vinegar | 10

Add four grilled shrimp | 12
Add half lobster tail | 30

SEAFOOD & POULTRY

LOBSTER TAIL | 60

A 12 oz. Maine tail, either steamed or flame-broiled,
served with drawn butter

SEARED DUCK BREAST | 26

Pan-seared duck breast glazed with fig compote and served with a creamy polenta, fresh green beans and a rich fig sauce

MISO-ROASTED SALMON | 24

Miso-marinated fillet, oven-roasted and served with wasabi sesame seeds and seasoned Japanese rice garnished with soy-flavored butter sauce and steamed spinach

PORCINI-ENCRUSTED SALMON | 28

A fillet of premium salmon coated in ground porcini mushrooms, pan-seared, oven-roasted and glazed with our 25-year aged balsamic vinegar. Served on buttery mashed potatoes

CHICKEN SALTIMBOCCA | 21

Pan-seared chicken breast topped with Fontina cheese and Prosciutto di Parma. Served with a Madeira wine demi-glace and a creamy, herb-infused polenta

APPETIZERS

SHRIMP COCKTAIL | 15

Colossal steamed shrimp served with Taiyo cocktail sauce and fresh lemon

MARYLAND CRAB CAKE | 18

Sweet lump crab seasoned and baked golden brown and served with a three-mustard beurre blanc sauce

SHRIMP ALEXANDER | 11

Four colossal shrimp dusted with herb bread crumbs and oven-baked in butter until golden brown. Served with a classic Beurre Blanc sauce

IMPERIAL CRAB-STUFFED MUSHROOMS | 11

Fresh button mushrooms filled with a savory crab meat stuffing, baked to golden brown perfection and topped with a rich hollandaise sauce

FRESH 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

SEARED SCALLOPS | 15

Four piece queen scallops seared and placed upon a bed of sautéed spinach served with carrot purée

SOUPS

LOBSTER SHRIMP BISQUE | 11

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

SALADS

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

CITY SALAD | 10

Mixture of seasonal greens tossed with candied walnuts and citrus segments garnished with herb cheese bruschetta and a raspberry vinaigrette

WEDGE SALAD | 10

Iceberg lettuce served with vine-ripened tomatoes, smoked bacon and Taiyo bleu cheese dressing

CHICAGO CHOPPED SALAD | 15

Fresh greens, cherry tomatoes, red onions, avocado, artichokes, sliced egg, bacon crumbles and poached shrimp tossed in a red wine vinaigrette

HOUSE SALAD | 5

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

PASTA

PAPPARDELLE BOLOGNESE | 15

Pappardelle pasta tossed in a rich Bolognese sauce, topped with freshly grated Parmesan and served with toasted garlic bread

CHIPOTLE SHRIMP LINGUINE | 20

Jumbo pan-seared shrimp tossed in a smoky chipotle cream sauce. Nestled on a bed of linguine noodles and topped with freshly grated Parmesan cheese, served with toasted garlic bread

SIDE DISHES

MASHED POTATOES | 5

LOADED MASHED POTATOES | 8

BAKED POTATO | 6

TRUFFLE-SALTED FRENCH FRIES | 7

STEAKHOUSE FRIES | 6

JAPANESE STEAMED RICE | 5

SAUTÉED FRESH SPINACH | 10

FARM FRESH VEGETABLES | 8

FRESH ASPARAGUS | 10

LOBSTER MACARONI AND CHEESE | 14

SAUTÉED BUTTON MUSHROOMS | 7

ADDITIONAL SAUCES

BÉARNAISE SAUCE | 5

WILD MUSHROOM RAGOUT | 5

GARLIC BUTTER | 5

