



DINNER

MENU

PRIME BEEF

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.

All steaks are broiled using 1200 degree heat seasoned with sea salt and fresh ground black pepper

PRIME COWBOY RIBEYE STEAK

90

40 oz. of Prime bone in Ribeye, broiled and then brushed with a Savory Herb Butter. Cooked to your specifications, served either as a single steak or carved for sharing

DINNER FOR TWO

ROAST SIRLOIN OF BEEF | 70

24 oz. of prime sirloin roasted to your specifications carved and served with au jus, farm-fresh vegetables and your choice of potato

NEW YORK STEAK | 35

14 oz. prime center-cut steak—a bold-flavored steak with a texture to match

BONE-IN RIB-EYE STEAK | 50

A 20 oz. full-flavored, bone-in rib-eye steak

BONELESS RIB-EYE STEAK | 40

A juicy, full-flavored 14 oz. rib-eye steak

PORTERHOUSE STEAK | 50

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

PRIME FILET MIGNON

Our most delicate and tender cut

6oz. | 37 8 oz. | 50 12 oz. | 75

Applewood bacon wrapped or topped with a blue cheese crust | 3 / Both for | 5

LAMB RACK | 28

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

KUROBUTA PORK CHOP | 18

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

SPECIALS

Add a porcini crust with a 25 year old Balsamic Vinegar | 8

Add four grilled Shrimp | 12
Add half lobster tail | 15

SEAFOOD & POULTRY

LOBSTER TAIL | 30

A 10 oz. Maine tail, either steamed or flame-broiled, served with drawn butter

SEARED DUCK BREAST | 26

Served with caramelized local sweet potatoes and grilled asparagus and paired with a cherry-flavored sauce

MISO-BAKED SALMON | 24

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

PORCINI FETTUCCINE | 18

Fettuccine cooked in a porcini flavored cream sauce with forest mushrooms, applewood smoked bacon, and garnished with asparagus tips

PASTA FRUITS DE MER | 30

Scallops, shrimp and lobster meat flash-sautéed in garlic olive oil, flambéed with vermouth and a rich cream sauce, and tossed with linguine garnished with fried capers

CHICKEN SCALOPPINI | 18

Thin slices of boneless chicken breast sautéed with fresh mushrooms, capers and artichoke, finished with a garlic lemon butter sauce and served with linguine pasta and farm-fresh vegetables

APPETIZERS

SHRIMP COCKTAIL | 15

Colossal steamed shrimp served over crushed ice with our own Taiyo cocktail sauce and fresh lemon

MARYLAND CRAB CAKE | 18

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

5OZ FRESH IKA CALAMARI | 10

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

WILD MUSHROOM CASSOLETTE | 12

Chanterelle, oyster and morel mushrooms tossed in a porcini cream sauce seasoned with truffle oil and served in a copper pan with grilled bruschetta

OYSTERS ON THE HALF SHELL | 12

Six chilled oysters served on rock salt with Taiyo's own cocktail sauce and Ponzu sauce

LOBSTER AND AVOCADO COCKTAIL | 12

garnished with grapefruit

SOUPS

LOBSTER SHRIMP BISQUE | 8

Creamy shellfish soup garnished with small 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 shaved parmesan cheese

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 | 8

Iceberg lettuce served with vine-ripened tomatoes, smoked bacon and Taiyo's own blue cheese dressing

VEGETARIAN

TRUFFLE AND SPRING PEA RISOTTO | 15

A classic vegetable risotto with parmesan cheese, fresh seasonal vegetables, garlic, and white wine scented with truffle oil.

ARTICHOKE & ROASTED VEGETABLE LINGUINI WITH FRESH MUSHROOMS | 12

This pasta dish is studded with mushrooms, artichoke hearts, and roasted vegetables in a garlic lemon butter sauce.

SIDE DISH

MASHED POTATOES | 5

BAKED POTATO | 6

TRUFFLE-SALTED FRENCH FRIES | 6

JAPANESE STEAMED RICE | 5

CREAMED SPINACH | 8

FARM-FRESH VEGETABLES | 8

FRESH ASPARAGUS | 10

LOBSTER MACARONI AND CHEESE | 12

ADDITIONAL SAUCES | 5

Béarnaise Sauce
Red and Green Peppercorn Sauce
Argentina Chimichurri
Wild Mushroom Ragout
Garlic Butter
Truffle Butter

