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# BAR BITES

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## M E N U

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*All steaks served with farm-fresh vegetables and French fries*

**NEW YORK STEAK | 25**

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

**BONELESS RIB-EYE STEAK | 42**

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

**PORK CHOP | 20**

*A juicy and substantial one-inch-thick pork chop served with spicy barbecue sauce*

**TAIYO BURGER | 12**

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

**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 crabmeat seasoned and baked golden brown; served with a three-mustard beurre blanc sauce*

**BUFFALO CHICKEN WINGS | 7**

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

**BEEF STEAK QUESADILLA | 9**

*Thinly-sliced grilled prime beef with onions and peppers served between crispy flour tortillas with Monterey Jack cheese and Pico de Gallo, sour cream and avocado*

**RAVIOLI | 7**

*Fresh pasta filled with smoked mozzarella cheese served with a roasted tomato 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*