



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 based on a combination of marbling and maturity.

The word "prime" is a quality grade given by the U.S. Department of Agriculture to describe the highest-quality beef.

All steaks are broiled at 1200°F and seasoned with Okinawan sea salt from Hamahiga Island and fresh ground black pepper.

CHATEAUBRIAND FOR TWO

ROAST TENDERLOIN | 100

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

PRIME TOMAHAWK RIBEYE | 80

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

NEW YORK STEAK | 35

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

BONELESS RIBEYE STEAK | 40

A juicy, full-flavored 14 oz. ribeye steak

PORTERHOUSE STEAK | 50

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

FILET MIGNON

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

Our most delicate and tender cut bacon wrapped or topped with a blue cheese crust | 5

LAMB RACK | 28

A rack of lamb marinated in herb-infused olive oil with a roasted garlic and Bercy sauce

KUROBUTA PORK CHOP | 18

12 oz. famed Japanese pork known for its deep, rich flavor; grilled to perfection and served with El Gaucho sauce

ACCOMPANIMENTS

Porcini crust with an aged balsamic vinegar | 8

Four grilled shrimp | 12
Half a lobster tail | Market price

SEAFOOD & POULTRY

LOBSTER TAIL | MARKET PRICE

Cold-water lobster tail, prepared either steamed or broiled and served with drawn butter

SEARED DUCK BREAST | 26

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

KOJI CHICKEN | 18

Airline chicken breast marinated in Japanese koji, served with a ponzu butter sauce and fresh-steamed spinach with sesame and wasabi flavored rice

PORCINI-ENCRUSTED SALMON | 24

A fillet of premium salmon coated in ground porcini mushrooms, pan-seared and oven roasted; glazed with our balsamic vinegar over buttery mashed potatoes

CRAB-STUFFED FILLET OF FISH | 24

A basa paupiette filled with Taiyo crab cake, served with a rich Hollandaise sauce and asparagus spears

MISO-BAKED SALMON | 24

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

APPETIZERS

SHRIMP COCKTAIL | 15

Colossal steamed shrimp over crusted ice with our own Taiyo Cocktail sauce and fresh lemon

MARYLAND CRAB CAKE | 18

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

FRESH CALAMARI | 10

Fresh-caught ika dredged in seasoned flour, fried golden brown, served with a mango-chipotle and roasted tomato sauce, garnished with a fresh lemon wedge and horseradish gremolata

MUSHROOM CASSOLETTE | 12

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

SEARED SCALLOPS | 12

Pan-seared diver scallops nestled on cream spinach, topped with candied bacon and drizzled with a beurre blanc sauce

BEEF CARPACCIO | 12

Shaved slices of raw prime beef, dressed with truffle flavored olive oil, shaved parmesan cheese, drops of fresh lemon juice, Okinawan sea salt from Hamahiga Island and fresh ground black pepper

SOUPS

LOBSTER SHRIMP BISQUE | 9

Creamy shellfish soup garnished with small bites of sweet lobster

FRENCH ONION SOUP | 7

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

SALADS

CLASSIC CAESAR SALAD | 10

Crisp hearts of romaine lettuce tossed with our homemade dressing, topped with French bread croutons and shaved parmesan cheese

CITY SALAD | 10

Mixture of seasonal greens tossed with candied walnuts and quartered cherry tomatoes, 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 bleu cheese dressing

GIGI SALAD | 8

Bite-size shrimp and fresh green beans tossed with diced tomatoes, onions, crispy bacon, diced hard boiled eggs, avocados, aged red wine vinegar and olive oil

PASTA

MUSHROOM PAPPARDELLE | 18

Pappardelle pasta tossed with an array of wild mushrooms, roasted shallots and fresh basil in a light cream sauce, garnished with roasted cherry tomatoes and served with freshly grated cheese

SHRIMP & SCALLOPS | 18

Pan-seared, sweet sea scallops and jumbo shrimp served over Campanelle pasta, tossed with a charred red pepper sauce and grilled asparagus and dusted with lemon-flavored brioche crumbs

SIDE DISHES

MASHED POTATOES | 5

BAKED POTATO | 6

TRUFFLE-SALTED FRENCH FRIES | 6

STEAKHOUSE FRENCH FRIES | 6

JAPANESE STEAMED RICE | 5

CREAMED SPINACH | 8

FARM-FRESH VEGETABLES | 8

FRESH ASPARAGUS | 10

LOBSTER MACARONI & CHEESE | 12

ADDITIONAL SAUCES | 5

Béarnaise Sauce
Red and Green Peppercorn Sauce
Wild Mushroom Ragoût
Garlic Butter Sauce
Truffle Butter Sauce

